



Weekend Brunch Menu

Especialidades

Torreas Colibri

house special's cinnamon French toast served with fresh berries and smothered in agave honey syrup

Chilaquiles verdes o rojos

house made corn tortilla chips served with Verde tomatillo-jalapeño chile sauce or Roja tomato-chipotle sauce, shredded chicken, chopped onions, sour cream, fresh cheese and topped with two eggs "over-easy"

Enchiladas Divorciadas

hand made corn tortilla enchiladas served in a Verde tomatillo-jalapeno sauce and Roja tomato-chipotle chile sauce with cheese with chicken 15

Mole poblano

a legendary blend of spices, chiles, nuts and chocolate made into a rich and flavorful sauce, in the traditional Puebla style, served over chicken

Chile relleno

fire-roasted poblano pepper stuffed with your choice of vegetables and cheese or carnitas and chicharron, both served over a black bean sauce

Carne Asada estilo Sonora

grilled steak, cactus leaf and portobello mushrooms, chile de arbol salsa, over a black bean sauce

Eggs

*served on corn huaraches

Tacos de huevo con chorizo

three scrambled eggs, chorizo, onions, black beans and nopales

Tacos de huevo a la Mexicana

three scrambled eggs, chopped white onions, tomatoes, jalapeño and a touch of cilantro, black beans and nopales

Huevos rancheros

two eggs "over easy" on a blue corn tortilla served with salsa molcajetada, refried beans and nopales

Huevos poblanos

three scrambled eggs, mole poblano, queso fresco, sour cream and rice

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Desayuno Mexicano

chorizo, house potatoes and onions scrambled eggs, beef steak, rice and beans

Huevos benedictinos estilo Michoacan

two corn shells topped with refried beans, carnitas, two poached eggs and chipotle hollandaise sauce served with house potatoes

Omelets

served with refried black beans and house potatoes

Carnitas

carnitas and salsa ranchera omelet

Tinga

shredded chicken, tomato chipotle adobado and queso fresco omelet

Vegetales

zucchini mushrooms, white corn, onions, spinach and Oaxaca-Monterey jack cheese omelet

Brunch Cocktails

Bloody Maria

Colibri style Bloody Mary made with our Featured Tequila of the Month

Bottomless Mimosas

The perfect traditional brunch beverage made with fresh squeezed orange juice. (please see server for details)

Colibri Paloma

our version of the classic Paloma with refreshing fresh squeezed grapefruit juice and 100% blue agave tequila served on the rocks