



# 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