

Brunch Specialties | Served daily 8 am - 3 pm

Yogurt Parfait

Greek yogurt infused with a hint of Mexican vanilla, homemade granola, strawberries and cantaloupe 12

Ensalada de Frutas

delightful medley of fresh fruits selected by our chef 9

Salmon Avocado Toast

toasted bolillo, sliced avocado, cucumber, tomato, sesame oil, fried capers, jalapeño, smoked salmon and house balsamic glaze 15

Chilaquiles de Mole con Pollo

tortilla chips and chicken coated in our renowned homemade mole, queso fresco, sour cream and refried beans 16

Chilaquiles con Pollo

tortilla chips and chicken coated in our homemade red or green salsa, queso fresco, sour cream and refried beans 15

Migas con Huevo

scrambled eggs with crunchy tortilla chips, ham or savory chorizo, melted cheese, refried beans and salsa 13

Desayuno del Patron

char-grilled fajita steak served with red, green or mole chilaquiles and refried beans 23

Huevos Rancheros

eggs served over corn tortillas, covered in red and green salsa, crispy bacon, refried beans and toast 13

Molletes

sliced bolillo bread spread with refried beans, melted cheese and pico de gallo 10 add chorizo or chilaquiles +3

Omelette de Chilaquiles

egg omelette filled with tortilla chips smothered in warm green and red salsa or mole, sour cream, refried beans 15

Huevos con Chorizo

scrambled eggs with rich savory chorizo, refried beans, salsa and corn or flour tortillas 13

Huevos a la Mexicana

eggs scrambled with trio of tomatoes, onions and jalapeños, refried beans, salsa and corn or flour tortillas 13

Mexican Eggs Benedict

a delicious twist on a classic features an English muffin topped with poached eggs, tender barbacoa and our renowned homemade mole, served with breakfast potatoes 14

Eggs Benedict

poached eggs with ham and a velvety hollandaise sauce served on a toasted English muffin, breakfast potatoes 12

Machaca Norteña

scrambled eggs, dried beef, sautéed onion, jalapeño, refried beans, salsa and corn or flour tortillas 14

Custom Omelette

choice of three ingredients and served alongside breakfast potatoes 13 extras +1 each american cheese | mozzarella | ham | turkey | bacon | onion | spinach | tomato | jalapeño | chorizo | bell pepper | mushroom

Mexican Waffle

baked with pearl sugar and savory chorizo, crowned with perfectly cooked eggs and drizzled with syrup 12

Tortas

sliced bolillo bread, choice of filling, served with salsa 13 cochinita pibil | cubana | eggs with chorizo | milanesa

Juice & Smoothies | Served daily 8am-3 pm

Orange Juice

freshly squeezed 7

Green Juice

recharge and revitalize with a blend of nature's goodness, freshly made with spinach, parsley, cucumber, green apple and a zesty squeeze of lemon 7

Berry Bliss Almond Smoothie

a delectable fusion of blackberries, raspberries, strawberries, blended with our homemade almond syrup and creamy almond milk 8

Sunrise Mead Smoothie

a vibrant blend of pineapple, peaches, red seedless grapes and kiwi infused with our homemade rosemary mead 8

Coffee | Served all day

House Coffee 5 | Americano 4 | Cappuccino 5 | Latte 5 | Cortado 5 | Macchiato 4 | Espresso 4 | Affogato 5 | Red Eye 5 | Bombón 4 | Iced Latte 6 | Iced Cajeta Latte 7 | Cafe Horchata 7 | Espresso Tonic 5 | Cafe Chocolate Abuelita 6 |

Chocolate Abuelita 5

Appetizers | *Served all day*

Melon Prosciutto

ripe cantaloupe and delicate prosciutto arranged on a bed of fresh arugula and our house balsamic glaze 13

Chunky Guacamole & Chicharrones

diced avocado, zesty lime juice and pico perfectly paired with crispy fried pork rinds 14

Queso Fundido

oven melted cheese with savory chorizo, ground beef or chicken 11

Gorditas de Chicharrones

thick corn pockets with crispy pressed pork skin, lettuce, onion, cilantro, queso fresco, sour cream and tomatillo salsa 12

Acapulco Cocktail

shrimp, fish or seafood mix in our signature spicy house sauce with avocado and chips 15

Ceviche de Pescado

fresh fish marinated in lime juice mixed with vibrant pico de gallo on a crispy flour base and chips 15

Tapas Mexicanas

savor a variety of our traditional dishes | 1 sope | 1 mole enchilada | 1 flauta | 1 chicken tamale in red salsa 15

Sopes

four mini corn masa cakes topped with refried beans, chicken or chorizo, queso fresco, sour cream, lettuce and salsa 12

Chips & Queso

warm crispy chips and a rich creamy queso dip 10 ground beef +2

Nachos

chips layered with refried beans, beef, chicken or ground beef, guacamole, cheese, sour cream, pico, jalapeños 15

Appetizers | *Served from 3 pm to close*

Cheese Board

grilled panela cheese, manchego cheese, oaxaca cheese, queso fresco, sliced chiles toreados, avocado, bolillo bread, pecans, crema mexicana and rich honey 17

Octopus Timbal

grilled octopus on a bed of arugula and potatoes drizzled with roasted pepper sauce and a finishing touch of cilantro oil 15

Salads/Vegetarian | *Served all day*

Tostadas de Nopal

toasted tortillas topped with refried beans, tender cactus, queso fresco, tomato, onion and cilantro, served with salsa morita 13 chicken or avocado +3

Ensalada Cesar

fresh romaine lettuce, croutons, shaved parmesan and homemade dressing 13 chicken +5 salmon +10

Strawberry & Spinach Salad

fresh spinach, strawberries, pecans, goat cheese and homemade strawberry vinaigrette 15 chicken +5 salmon +10

Apple & Avocado Salad

fresh mixed greens, golden apples, cranberries, pecans, goat cheese, avocado and homemade vinaigrette 15 chicken +5 salmon +10

Tenderloin Salad

fresh mixed greens, homemade balsamic vinaigrette and thinly sliced tenderloin 21

Soups and Pastas | *Served all day*

Tortilla Soup

a creamy tomato base, chicken, avocado, sour cream and crunchy tortilla strips cup 6 bowl 11

Consome de Pollo

a heartwarming rich chicken broth with rice, chicken, avocado and queso fresco cup 5 bowl 9

Pozole

traditional soup with hominy, pork and red chiles, served with lettuce, onions, refried beans, tostadas and avocado cup 7 bowl 12

Fideo Seco

thin fideo noodles simmered in a tomato sauce infused with chile pasilla, queso fresco, sour cream and avocado 12

Shrimp Chipotle Pasta

linguini coated in a homemade chipotle salsa, whole shrimp and garlic butter bolillo bread 17

Linguini a la Diabla

coated in a spicy homemade tomato sauce, shrimp, black mussels, octopus and garlic butter bolillo bread 19

Enchiladas | Served all day

Mole Enchiladas

filled with chicken, bathed in our renowned homemade mole, topped with queso fresco, sour cream and sesame seeds, served with rice and refried beans 16

Green or Red Enchiladas

filled with chicken, covered in warm salsa, melted cheese and sour cream, served with rice and refried beans 15

Tomatillo Enchiladas

thinly sliced sizzling steak paired with two exquisite green enchiladas, rice, refried beans and avocado 23

Enfrijoladas

comforting enchiladas filled with chicken or cheese, drenched in a warm and creamy bean salsa, topped with sour cream, queso fresco and savory chorizo 15

Sizzling Fajitas | Served all day

Seafood Fajitas

grilled lobster tail, 10 seared scallops and shrimp on a bed of grilled vegetables, accompanied by a blend of clarified garlic-infused butter and fresh parsley, served with corn or flour tortillas 37

Fajitas Poblanas

beef, chicken or vegetables with charred poblano peppers, bacon, melted cheese, onions and tomatoes, served with rice, pico de gallo, guacamole, refried beans and corn or flour tortillas 24 shrimp +5

Fajitas Mexicanas

beef, chicken or veggies with grilled tomatoes, onions, mushrooms and jalapeños, served with rice, pico de gallo, guacamole, refried beans and corn or flour tortillas 24 shrimp +5

Tacos | Served all day

Bistec

finely chopped tender steak served with onion, cilantro and jalapeño salsa 14 add cheese or chorizo +2

Tacos Arrachera

thinly sliced beef on a cheese crusted flour tortilla served with onion, cilantro and jalapeño salsa 15

Carbon

flour tortillas filled with smoky chargrilled beef or chicken served with pico de gallo, guacamole, rice and refried beans 15

Barbacoa

slowly cooked tender beef served with onion, cilantro and flavorful borracha salsa 13

Carnitas

heavily marbled and slow roasted pork served with onion, cilantro and fiery habanero salsa 13

Cochinita Pibil

Mayan slow roasted pork braised in achiote topped with pickled onions and served with fiery habanero salsa 13

Pastor

marinated pork with the smoky sweetness of grilled pineapple served with cilantro, onion and jalapeño salsa 12

Doraditos

crispy rolled tacos filled with a combination of savory chorizo, potatoes and cheese topped with sour cream, lettuce and salsa 12

Antojos Caseros | Served all day

Chicken Flautas

crispy rolled tacos covered in warm homemade green salsa, queso fresco, sour cream, guacamole and pico de gallo 14

Chicken Tostadas

toasted tortillas, refried beans, shredded chicken, lettuce, tomato, sour cream, queso fresco, avocado and salsa 15

Tres Tamales

delight in a variety of freshly steamed tamales | chicken in red salsa | pork in green salsa | pork in mole 16

Chile Relleno

battered poblano pepper filled with choice of beef, chicken or cheese covered in warm homemade red salsa, served with rice and refried beans 19

Quesadilla

filled with cheese, beef, chicken or vegetables, adorned with pico de gallo, sour cream and guacamole 14

Quesadillas Fritas

Homemade masa tortillas stuffed with melty cheese and fried until crispy, served with savory chorizo and jalapeño salsa 13

Dinner Specialties | *Served from 3 pm to close*

Huachinango

red snapper marinated in achiote adorned in zesty lemon sauce, savory chorizo, and the subtle heat of chile guajillo, sprinkled with the crunch of crispy fried sunchoke, served alongside creamy mashed potatoes 28

Pan Seared Salmon

tender salmon with a homemade velvety lime-infused sauce, served alongside creamy mashed potatoes and grilled vegetables 24

Pescado a la Veracruzana

catch of the day sautéed with a rich medley of tomatoes, briny olives, aromatic bay leaves and zesty capers, served alongside creamy mashed potatoes 26

Braised Beef

slowly cooked for 8 hours, on a corn puree base topped with our renowned homemade mole and sesame seeds 32

Lamb Shank

slow-braised and marinated in our exclusive tres chiles salsa, served with a rich and flavorful au jus, alongside creamy mashed potatoes 42

Wagyu Beef Medallion

two Wagyu beef tenderloins with choice of sauce, grilled cambray onions and velvety corn puree 52
savory black pepper, tequila and mezcal | old style premium mustard | luxurious red wine reduction

Rib Eye

seared 12 oz prime rib eye enhanced by a tantalizing blend of black pepper, tequila and mezcal sauce, served alongside potatoes roasted in clarified garlic butter and rosemary, smoked at table 48

Tampico Carne Asada

thinly sliced steak, accompanied by a delightful mole enchilada, served with refried beans, rice and guacamole 24

Pechuga de Pollo Con Mole

tender chicken breast coated in our renowned homemade mole sauce, sprinkled with sesame seeds, served with rice and corn or flour tortillas 19

Sides | *Served from 8 am - 3 pm*

Two eggs any style 3 | Breakfast Potatoes 4 | Chilaquiles 7 | Bacon 3

Sides | *Served all day*

Sope 4 | Tostada de Pollo 8 | Tostada de Nopal 7 | Two enchiladas 8 | Chicharrones 6 | Mashed Potatoes 5 |
Pure de Maiz 7 | Refried Beans 3 | Rice 4 | Grilled Veggies 6 | Steamed Veggies 6 | Chiles Toreados 4 |
Mole 4 | Chunky Guacamole 6 | Avocado 4 | Chorizo 4 | Cheese dip 4 | House Salad 7 | Bolillo 3

Drinks | *Served all day*

Acqua Panna one liter 9 | **San Pellegrino** one liter 9 | **Topo Chico** 4

Iced Tea 3 | **Hot Tea** Chamomille, Green Tea, English breakfast, Lemon 3

Limonada Casera with whole lime and peel 6 | **Mexican Coke** 4 | **Fountain drink** 4

Aguas Frescas natural homemade jamaica, tamarindo, horchata 6

Chocolate Abuelita 5

*Indulge in elegance,
savor the comfort,
and sip artistry
at Caffè Di Fiore, welcome!*