



## RIVERSIDE BRUNCH

<b>HUEVOS BENEDICTINOS ROJAS</b>	15.00
<i>RED EGGS BENEDICT</i>	
your choice of chorizo sausage, beef brisket or bacon roja hollandaise   frijoles   potato sourdough toast served with potato croquetas	
<b>TORTA DE HUEVO FRITO</b> <i>FRIED EGG SANDWICH</i>	9.00
egg   braised beef brisket   crispy kale jalapeño leek crema   pickled red onions	
<i>add potato croquetas</i>	4.00
<b>CROQUETAS</b> <i>FRIED GRATED POTATO FRITTERS</i>	13.00
poached egg   feta   queso blanco   salsa roja cilantro   crema	
<i>add chorizo sausage</i>	4.00
<b>CHILAQUILES</b>	11.00
<i>FRIED CORN TORTILLAS WITH EGGS &amp; SALSA</i>	
poached eggs   feta   salsa verde   cilantro   crema	
<i>add chorizo sausage or beef brisket</i>	4.00
<b>DESAYUNO RANCHERO</b> <i>RANCHERS BREAKFAST</i>	15.00
two fried eggs   chorizo sausage or bacon   chilaquiles rice   potato sourdough toast	
<b>DESAYUNO BURRITO VERDE</b> <i>BREAKFAST BURRITO</i>	9.00
eggs   frijoles   rice   kale   salsa verde   crema	
<i>MAKE IT SPICY</i>	<i>add 1.50</i>

*Chef de Cuisine: Stuart Whyte, Founder of Original Redhead Condiments*



## BEVERAGES

<b>COFFEE</b> locally roasted	<b>SAN PELLEGRINO</b>	2.75
mug 2.00		
bottomless mug 3.75	<b>POWERADE</b>	3.25
<b>HOT CHOCOLATE</b>	<b>DRAFT BEER</b>	
3.50	12oz sleeve	4.50
with whipped cream	19oz pint	6.00
<b>BAILEYS &amp; COFFEE</b>	60oz pitcher	14.00
5.50	<b>DOMESTIC BEER</b>	5.75
<b>MEXICAN COFFEE</b>	<b>IMPORT BEER</b>	6.25
5.50	& COOLERS	
kahlua, coffee & vanilla	<b>CRAFT BEER</b>	8.00
<b>TEA</b>		
2.00		
<b>JUICE</b>		
2.75		
<b>POP</b>		
2.75		

GST NOT INCLUDED