

Brunch

SATURDAYS & SUNDAYS

INMIGRANTE

BRUNCH

"But first, BRUNCH"

Tequenos (5 pcs) \$14
Venezuelan rich pastry crust wrapped around asadero cheese.

Cachapa \$16
Venezuelan corn pancake style stuffed with asadero cheese and lot of love. Add carne mechada \$5

Huevos Divorciados \$17
Soft corn tortilla, refried beans, red and green mexican sauces and two sunny side up huevos.
Add chicken +\$3

Chilaquiles \$16.50
Crispy corn tortilla chips, cover in Mexican sauce, cotija cheese and sunny side up egg.
Add chicken+\$5
Add chorizo \$4

Tacos (3pcs) GF \$19
3 Corn tortillas served with your choice of

- Wild mushrooms: BBQ homemade.
- Cochinita Pibil: Pulled pork, pickled onion)
- Pastor :Grilled pork, pineapple, onion, cilantro, green sauce

Empanadas (2pcs) \$15
Beef, chicken or cheese house made empanadas served with garlic aioli and guasacaca sauce

Huevos Benedictinos \$18
English muffin cover with chef hollandaise sauce, bacon, 2 poached eggs, tater tots and mucho sazón

Aguachile (Spicy) PES \$20
Our favorite Sinaloa style cevichito with shrimp, jalapeno spicy sauce and fresh cucumber.

Arepas. 2 (pcs) GF \$20
Traditional cornmeal bread with your favorite filling:

- Reina pepiada. (Pull chicken,avocado,mayo).
- Pelua (Shredded beef, cheddar cheese)
- Pabellón veggie (Avocado,black beans,plantain, cheese).

Quesa Birria (3pcs) \$23
Beef marinated in mexican spices, grilled cheese on a corn tortilla and side of birria consome.

Avocado Toast (2pcs) \$16
Toasted bread with avocado, asadero cheese, olive oil and a side of ranchera sauce .

Latino Breakfast \$19
Scrambled eggs, pico de gallo, carne mechada, beans, cotija cheese, side of arepa or tostada.

Molletes \$14.50
Open faced bread with beans, cheese, pico de gallo, avocado.
Add Chorizo +\$4

Torta \$17
Traditional bread filled with your choice of:

- Pastor
- Beef Birria
- Cochinita Pibil (Pulled pork)

Pancakes \$17
Fluffy Pancakes like mom will make them.

POSTRES

Churros \$11
Fried Mexican pastry with a side of chocolate & caramel syrup.

3 leches de mama \$12
Sponge cake with 3 kinds of milks, Mama's recipe

Quesillo de la abuela GF \$12
Caramel flan with a layer of clear caramel sauce

Alfajores (2pcs) \$10
Argentinian cookie filled with dulce de leche.

SOFT DRINKS

Aguas frescas (Tamarindo Horchata, Jamaica & Orange juice)..... \$7.5

Sparkling water(750ML).....\$9

POP

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale,

Soda Water.....\$3.5

Nestea\$4

Jarritos.....\$4.5

Malta.....\$4.5

Inka, Kola Tapa azul(cream soda).....\$4.5

INMIGRANTE

Brunch cocktails

When I drink alcohol, everyone says I am an alcoholic. But when I drink fanta, no one says I am FANTASTIC .

Margaritas.....\$17.00

Tequila, triple sec, lime and love.
Classic / Tamarind / Spicy+\$1

Carajillo.....\$16.00

Espresso shot, liqueur 43, foamy and delicious.

Tizana con piquete.....\$17.00

Red or white wine, brandy, garden of fruits, soda.

Michelada Tilin.....\$13.50

Dos XX, clamato, valentina, worcestershire and lime. A perfect cure for last night .
ADD TAMARIND STRAW +\$3

Mimosa\$18.00

Your own mini bottle of bubbles, fresh orange juice, bitters.

Mojito\$17.00

You know is gonna be really good.
Classic / Berries+\$1

Smoked Cuba libre.....\$18.00

Rhum, coke, bitters, smoked in apple wood chips.

Gin y Toñito\$18.00

House rosemary infused gin, lime, orange bitters, tonic water.

El emperador Cesar\$16.00

Vodka, clamato, worcestershire, sauce, lime, valentina, love

Aperol Spritz..... \$18

Aperol, prosecco, bitters, soda.

Arenita playita.....\$18.00

Whisky, coconut water, bubbles & bitters.

Cerveza

CORONA\$8.00

NEGRA MODELO.....\$8.00

DOS XX\$8.00

MODELO ESPECIAL\$8.00

INMIGRANTE LAGER ...\$9.00

TECATE\$9.00

SMOKED BEER\$11.00

Rotating gluten free beer.....\$9.00

INMIGRANTE BARRIL\$12.00

COASTAL WAVE IPA\$12.00

Non-ALCOHOLIC

Fresh Orange juice...\$7

Fresh Grapefruit juice... \$7

Horchata/ Tamarind/

Hibiscus flower ...\$7.50

Botomless CAFE\$4.50

Inka cola (tapa azul)\$4.50

Malta ...\$4.50

Jarritos.....\$4.50

Chocolate milk\$4.00

Apple juice\$4.00

POP\$3.50

Mocktails

Valentino **\$15**
Strawberries, horchata, kombucha, love

Noah-cohol **\$13**

Mint,seasonal berries,lime,soda
Pina colada **\$14**

Coconut cream, pineapple & lime
Citrus punch **\$12**

Orange, lime, grapefruit, mint.

Bloody sin marry **\$13**

Clamato,tajin,worchesiter sauce, lime

Parchita **\$13**

Passion fruit, lime, orange,, soda

Cold tea **\$12**