

Hunger Street Tacos

Brunch Menu
Saturday 9 am – 2 pm

Huevos Rancheros

Two fried Corn Tortillas dipped in Salsa Ranchera, topped with Refried Beans, Chorizo, Queso Fresco, Cilantro & a Sunny Side-Up Egg 8.8

Chilaquiles

Corn Tortilla Chips cooked in Salsa Verde topped with Crema Fresca, Queso Fresco, Cilantro, Red Onion & Radish with Grilled Creekstone Farms Skirt Steak & a Sunny-Side Up Egg 11.5

El Mañanero Taco

Seared Brisket, Chorizo, Refried Beans, Scrambled Egg, Chihuahua Cheese, Avocado Salsa, Lime 4

Churro French Toast

French Toast made with Olde Hearth English Muffin Loaf & coated in Sugar and Cinnamon. With Maple Syrup and Fruit Garnish 7.9

Beverages:

Horchata Cold Brew 4.2

(made in partnership with Lineage Coffee Roasting)

AloeMosa 4.2

(Mimosa made with JJ Juice and sparkling wine)

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