

SUNDAY BRUNCH

11:00 am - 2:00 pm

xochitl margarita 8
blanco tequila, hand-squeezed
lime juice, simple syrup

michelada 5
dos equis amber, spicy tomato,
chili-salt rim

bloody maria 8
blanco tequila, house-made
bloody mary mix, chili-salt rim

GUACAMOLE 9
prepared tableside, served with cotija cheese
& house-made tortilla chips

ANTOJITOS

chicharrones 8
house-fried pork rinds, radish, mint, salsa verde

posole 5/9
guajillo broth, hominy and shredded chicken,
served with tostadas, lettuce and crema

ensalada 9
jicama, cucumber, pineapple, avocado,
pumpkin-seed dressing

queso fundido 9
chihuahua cheese, pickled red onions
add mushrooms or chorizo +\$1

tostadas de ceviche 12
east coast fluke ceviche with pico de gallo

xochitl

PLATOS FUERTES

huevos rancheros 10
two fried eggs, served over corn tortillas and salsa ranchera
with porky refried beans and avocado

chilaquiles 9
tortilla chips simmered in salsa verde,
with slow poached egg, crema and queso fresco
add shredded chicken \$2

huevos con chorizo 11
baked housemade chorizo and two eggs
with potatoes and kale

huevos revueltos 12
scrambled eggs with thick-cut bacon, creamy rajas,
salsa de arbol, and queso fresco, served with corn tortillas

hotcakes de maiz 9
cornmeal and black bean hotcakes, piloncillo syrup,
seasonal fruit, whipped cream

coctel de fruta y granola 8
house-made almond granola, honey,
seasonal fruit salad with chile and lime, yogurt

ACOMPAÑAMIENTOS

avocado 3
refried beans 3
(vegetarian or porky)
rice 3
thick-cut bacon 5
housemade chorizo 4
roasted potatoes w/ lime mayo 5
chips and salsa ranchera y verde 4

20% gratuity added to parties of 6 or more