

XOLO

BRUNCH



BRUNCH SPECIALS

Free Drip Coffee and Your Choice of:

Chilaquiles with Eggs \$18

Corn Chips with Salsa Verde, Queso Fresco, Crema Fresca & Two Eggs Any Style. Side of grilled skirt steak \$7.

Huevos Rancheros \$14

Two Eggs Any Style over a Corn Tortilla with Salsa Ranchera. Side of grilled skirt steak \$7.

Xolo Burrito \$19

Rice & Beans, Guac, Lettuce, French Fries with Melted Cheese & Pico de Gallo
Choice of Protein— Carne Asada, Pollo Asado, Chorizo, Vegan Chorizo, or Al Pastor Pork.

Huevos con Chorizo \$16

Scrambled Eggs with Homemade Chorizo or Vegan Chorizo
Served with a Side of Tortillas. Side of grilled skirt steak \$7.

Pancakes \$14

Buttermilk Pancakes
With Strawberries

Pancakes and Eggs \$18

With Strawberries. Side of grilled skirt steak \$7

Add Ons (\$5 each)

Bacon, Homemade Chorizo, Vegan Chorizo, Rice & Beans, French Fries,
French Fries w/ melted cheese \$10



APPETIZERS

Guacamole and Chips \$14

Topped with Pomegranate Seeds

Breakfast Tacos (Order of 2) \$8

Scrambled Eggs, Onion, Black Bean Spread and Bacon
on a Soft Flour Tortilla

Tamales Sampler \$15

Three Tamales: One Verde with Chicken, One Cheese with Jalapeno and One
Chicken Mole.

Golden Acapulco Shrimp Cocktail \$18

Peeled, cooked shrimp & avocado in a cocktail tomato sauce
Mexico City style with chips.

Fried Goat Cheese & Honey \$16

Pistachio Cream & Crushed Pistachios (Customer Favorite)

Cheese Quesadilla \$12

Avocado Crema & Pico de Gallo

(Add Steak \$7, Grilled Chicken \$5, Chorizo \$5 or Vegan Chorizo \$5)

Ahi Tuna Tostadas (Order of 2) \$20

Tuna Tartare, Avocado Crema, Chipotle Oil, Tamari,
Sliced Avocado & Sesame Seeds

Elote Corn on the Cob \$12

Mexican Mayonnaise, Cotija Cheese & Chili Piquin
(Split in Half)

Queso Fundido \$12

House blend of Mexican cheese. Comes w/ tortillas to make your own tacos.
Add steak \$7, chorizo or vegan chorizo \$6, Grilled Chicken or Carnitas \$6

TACOS(ORDER OF 3)

Carne Asada Tacos \$18

Skirt Steak CDMX Taqueria Style with Melted Cheese

Pollo AsadoTacos \$15

Grilled Chicken, Pico de Gallo & Avocado Crema

Carnitas Tacos \$16

Pulled Pork Slow Cooked with Orange & Spices
Topped with Onion & Cilantro

Beer Battered Baja Style Fish Tacos \$16

Coleslaw & Habanero Mango Salsa

Grilled Mushroom al Tequila Tacos \$15

Asparagus, Grilled Onions, Poblano & Cheese

Chorizo & Potato Tacos \$15

(or Vegan Chorizo Option)

Tinga de Pollo Tacos \$15

Chicken Cooked in a Chipotle Tomato Sauce
Served with Lettuce, Crema & Queso Fresco

Shrimp Tacos \$18

Grilled or breaded, w/ avocado crema, chipotle mayo, pickled
red onion & a side of hot salsa Macha

Tacos Al Pastor \$17

Pork marinated in Guajillo/Ancho/Chipotle w/ grilled pineapple onions & cilantro.

ENCHILADAS VERDES \$20

Traditional Chicken Enchilades, Covered in Salsa Verde
With Crema Fresca, Red Onion & Melted Cheese
(Substitute Cheese or Grilled Steak \$7 or Grilled Shrimp+6)

SALADS

Jicama & Mango Salad \$12

with Chile Piquin

Ensalada de Maria \$15

Baby Arugula, Apple, Radishes, Cherry Tomatoes,
Manchego Cheese & Pistachios
(Add Grilled Chicken \$5, Breaded Chicken \$6, Steak \$7)

Baby Kale Cesar \$15

Green Apples, Gouda Cheese & Chile Pepitas
(Add Grilled Chicken \$5, Breaded Chicken \$6, Steak \$7)

XOLO BRUNCH DRINKS: \$12

Margaritas

Choice of Lime, Pineapple, Hibiscus, Watermelon or Mango
make it spicy w/ Jalapeño infused tequila \$1

Mezcalitas

Choice of Lime, Pineapple, Hibiscus, Watermelon, Mango or Horata
make it spicy/smoky w/ chile Ancho/Guajillo/Arbol infused Mezcal \$1

Oaxaca Old Fashioned

Mimosa

Bloody Maria (Tequila)

Oaxacan Bloody Maria (Mezcal)

Micheladas \$9

Clamato Micheladas \$12

COFFEE BRUNCH SPECIALS \$4.50

Cold brew Cafe de Olla, Cortado, Latte, Cappuccino, Americano, Cold brewed Cafe de Olla
(with Regular, Almond or Oat Milk)

AGUA FRESCAS (NON-ALCOHOLIC) \$8

Pineapple, Lime, Hibiscus, Mango, Watermelon, or Horchata

