

# TRANQUILO

## Brunch

### **Braised Pork Benedict 11**

Hearty Telera slices with tender beer-braised pork, poached eggs, and house Ranchero-Hollandaise

### **Flapjacks Nogales 10**

Our famous flapjacks topped with candied walnuts, caramelized plantains, fresh whipped cream, and drizzled with Chef Mike's irresistible caramel sauce

### **Green Chile Chilaquiles 10**

With green chile sauce made by our own kitchen grandmother, Maria! Your choice: chicken or veggie

### **Flapjacks Tocinos 10**

A savory version of our house flapjacks, made with bacon, grilled corn, Oaxaca cheese, and Abuela Maria's green chile salsa

### **Huevos Rancheros 9**

House-made corn tortillas topped with beans, two eggs done your way, smothered in our Fire-Roasted Ranchero Sauce and topped with Oaxaca cheese and a drizzle of crema. The best rancheros in town!

### **Bruschetta Mexicana 8**

Three slices of toasted, locally-made Telera bread topped with chunky avocado, roasted elote, and tomato

### **El Caballero Omelette 10**

A three egg omelette stuffed with locally-made Schreiner's chorizo sausage, Oaxaca cheese, and beans.