

ÉL BEBE

TACOS + TEQUILA

BRUNCH

TWO HOUR TIME LIMIT AT THE TABLE
LAST CALL FOR BRUNCH FOOD & DRINKS AT 2:45 PM

ALIMENTOS

A LA CARTE

BREAKFAST BURRITO

scrambled eggs, chorizo, potatoes,
chihuahua cheese, salsa roja
served with smoky black beans
and cilantro lime rice / \$11

BREAKFAST ENCHILADAS

2 eggs any style, chihuahua cheese enchiladas,
salsa roja, shredded lettuce, lime crema, cotija cheese,
served with smoky black beans
and cilantro lime rice / \$11

BREAKFAST SKILLET

2 eggs, Santa Fe veggies, chorizo, fajita butter,
served with warm corn tortillas / \$12

CHILAQUILES

2 eggs any style, corn tortilla chips, carnitas,
tomatillo salsa, pico de gallo, lime crema, cotija cheese /
\$13

HUEVOS DIVORCIADOS

2 eggs any style, crispy tostadas, salsa roja, salsa verde,
smoky black beans, cotija cheese / \$10

\$25 / PERSON

BOTTOMLESS MIMOSAS

EXPLORE YOUR OPTIONS & DRINK RESPONSIBLY

A LA CARTE / \$5

CLASSIC

cava, orange juice

PASSION FRUIT

cava, passion fruit

FRESA

cava, strawberry

EL CORAZON

cava, blood orange,
pomegranate, passion fruit

FOLLOW US ON SOCIAL

SHARE YOUR BRUNCH AND TAG US!

   | @ELBEBETACOS

GENERAL MANAGER YORK VAN NIXON IV | EXECUTIVE CHEF MANUEL RAMIREZ

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.