

HUEVOS

chorizo con huevos

Scrambled eggs mixed with house chorizo, served with house-blend tortillas.

chilaquiles

Fried tortilla chips sautéed in chipotle sauce topped with crema, queso cotija, and green onion. Verde sauce is available upon request.

enchiladas de huevo

Huevos a la Mexicana, jack cheese, crema, chile puya sauce, pico de gallo.

arrachera con huevos

Marinated hanger steak grilled to medium well, served with your choice of eggs and house-blend tortillas.

huevos rancheros

Slow-cooked beef in poblano and tomato sauce served with house-blend tortillas.

Huevos items served with two eggs, black beans, and cilantro lime rice.

OTRO DESAYUNO

french toast

Amaretto-infused french toast with cinnamon whipped cream, berries, candied almonds, dulce de leche, and powdered sugar.

pancakes

Three pancakes topped with cinnamon whipped cream, berries, maple syrup, and powdered sugar.

breakfast burrito

Choice of chorizo or bacon, with egg, potatoes, rice, Davey's beans, jack cheese, queso cotija, pico de gallo and crema. Served "wet" with a chile puya sauce.

brunch bowl

Scrambled eggs cooked in chipotle sauce with fried potatoes, black bean purée, pico de gallo, lettuce, crema, queso cotija, and your choice of chorizo, bacon or braised chicken.

brunch tacos

Two house blend tortillas with tender pork mixed in a chipotle sauce with sautéed onions, poblano chiles, scrambled eggs, pickled onion, queso cotija, cilantro lime rice and black beans.

ZÓCALO

BRUNCH

BEBIDAS

mimosa

Brut Champagne topped with orange juice.

the bloody agave

100% agave tequila blanco, local Preservation Bloody Mary mix, lime, tajín rim.

the bloody mary

Vodka, local Preservation Bloody Mary mix, lime.

zócalo michelada

XX Amber, Preservation Bloody Mary Mix, fresh lime juice, tajín rim.

chelada

XX Amber, fresh lime juice, salted rim.

coffee

Sourced and brewed by Old Soul Co.

juice

Orange juice

SIDES

brunch potatoes

eggs (2)

bacon (3)

avocado