Brunch

saturday & sunday
10am-2pm

THE NUMBER JUAN * — 13
TWO EGGS YOUR WAY, CRISPY POTATOES, TOAST, BACON OR SAUSAGE.

THE RITO — 15
BREAKFAST BURRITO WITH SCRAMBLED EGGS, BACON OR SAUSAGE, CRISPY POTATOES, GRILLED BELL PEPPERS & ONIONS, CHEDDAR & JACK CHEESE, WRAPPED IN A WARM TORTILLA. SERVED WITH SALSA VERDE.

LOW-N-SLOW PULLED PORK OMELETTE — 16
SLOW SMOKED PULLED PORK, CHEDDAR & JACK CHEESE, POBLANO & TOPPED WITH PICKLED ONIONS, CREMA & GREEN ONIONS.

POBLANO VEGGIE OMELETTE — 13
GRILLED BELL PEPPERS, ONIONS & MUSHROOMS, CHEDDAR & JACK CHEESE, POBLANO, TOPPED WITH AVOCADO SLICES.

BLUEBERRIES & CREAM PANCAKES — 15
TWO FLUFFY PANCAKES TOPPED WITH BLUEBERRY COMPOTE, VANILLA BEAN CREAM AND SPRINKLED WITH POWDERED SUGAR.

CHILAQUILES TWO WAYS * — 16
FRESH TORTILLA CHIPS, TOPPED WITH SALSA ROJA & VERDE, CREMA, CRUMBLED CHEESE, PICKLED ONIONS AND EGGS YOUR WAY.

OPB BREAKFAST SANDWICH * — 16
PORK SAUSAGE PATTIES, EGG YOUR WAY, HASHBROWN, CHEDDAR CHEESE, CHOLULA AIOLI ON A TOASTED BRIOCHE BUN.

HOT HONEY CHICKEN & WAFFLES — 17
WAFFLE TOPPED WITH BEER BRINED, HAND BREADED CRISPY CHICKEN TENDERS, HOT HONEY, AND SPRINKLED WITH POWDERED SUGAR & THINLY SLICED JALAPEÑO.

AVOCADO TOAST * — 15
TOASTED SOURDOUGH, SLICED AVOCADO, EGG YOUR WAY, CHERRY TOMATOES, FETA, PICKLED RED ONIONS, DRIZZLED WITH BALSAMIC GLAZE & SERVED WITH A LEMON WEDGE.

sides

EGG YOUR WAY *	3
SAUSAGE	3
BACON	3
CRISPY POTATOES	3
HASHBROWN	3

drinks

COFFEE	3
JUICE	3
MIMOSA	8

* Served raw or undercooked or contains raw or undercooked ingredients.
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.