

BRUNCH MENU

<u>Chorizo Omelette</u>	13
House made chorizo, mozzarella cheese, chipotle aioli, avocado sliced, served w/ side salad	
<u>Veggie Omelette</u>	12
Roasted veggies, mozzarella, pesto sauce, served w/ side salad	
<u>California Omelette</u>	12
Mozzarella cheese, tomatillo sauce, lime crema, avocado sliced	
<u>Huevos Con Machaca</u>	16
Slow cooked shredded brisket, pico de gallo, scramble eggs, served w/ pinto beans and red chilaquiles	
<u>Huevos Con Chorizo</u>	15
House made chorizo, scrambled eggs, served w/ pinto beans and red chilaquiles	
<u>Huevos Rancheros</u>	14
Tortilla chips, pinto beans, house made chorizo, red sauce, sunny side up egg, pico de gallo, queso fresco, avocado sliced	
<u>Pork Belly Benedict</u>	15
House made buiscuit, pork belly, poached eggs, Chile Verde hollandaise, pico de gallo, cotija cheese	
<u>Chilaquiles</u>	16
Lime crema, queso fresco, red onion, radish, choice of carne asada, chicken breast or pork belly, sunny side up egg	
<u>TUK Asada Combination</u>	18
Carne asada, side of red chilaquiles, pinto beans, sunny side up egg	

CLASIC BREAKFAST

<u>Breakfast Wet Burrito</u>	16
Brisket machaca, pinto beans scrambled eggs, mozzarella, tomatillo sauce	

BASIC BREAKFAST

<u>House Pancake Rounds</u>	11
Maple, candied bacon, agave butter	

All You Can Drink

Champagne	15	Mimosas	15
-----------	-----------	---------	-----------