

Más Desmadre

BRUNCH MENU

SATURDAY & SUNDAY ONLY



BIRRIA TACOS

CORN TORTILLAS, MELTED CHEESE, GUAJILLO-BRAISED SHORT RIB, ONION, CILANTRO, W/ A SIDE OF HABANERO SAUCE AND CONSOME **18**

* BREAKFAST TACOS

CORN TORTILLA, REFRIED BEANS, HOUSE SPECIAL SAUCE, SUNNY SIDE UP EGGS, SOYRIZO, TOPPED W/ PICO, LIME CREMA, QUESO FRESCO AND FRESH AVOCADO **14**

ENFRIJOLADAS

CORN TORTILLA, STUFFED W/ CHEESE, TOPPED W/ BEAN SAUCE, QUESO FRESCO, LIME CREMA, GREEN ONIONS, AND A FRIED EGG **14**

AVOCADO TOAST

GRILLED SOURDOUGH, FRESH SALAD, TOPPED W/ SLICED AVOCADO, SCRAMBLED EGGS, CHEDDAR CHEESE, SERVED W/ HASH BROWNS **14**

* CARNE ASADA #MASCHINGON

GRILLED STEAK SERVED W/ REFRIED BEANS, CHILAQUILES, TOPPED W/ SUNNY SIDE UP EGG **18**

* CHILAQUILES MR. TEMPO

HOUSE SPECIAL SAUCE, LIME CREMA, MELTED CHEESE AND PICO, SERVED W/ REFRIED BEANS AND TWO SUNNY SIDE UP EGGS AND YOUR CHOICE OF PORK BELLY, CARNE ASADA OR CHICKEN TINGA **16**

PORK BELLY BENEDICT

MUFFIN BREAD, CHILE VERDE HOLLANDAISE, PICO, PECORINO CHEESE AND MICRO CILANTRO, SERVED W/ HASH BROWNS **16**

SHORT RIB BENEDICT

BRAISED SHORT RIB, CHIPOTLE HOLLANDAISE, PICO, PECORINO CHEESE AND MICRO CILANTRO, SERVED W/ HASH BROWNS **16**

THE KING'S CROWN

TWO EGGS COOKED ANY STYLE, YOUR CHOICE OF BACON, ASADA, SOYRIZO OR CHILE VERDE CARNITAS, SERVED W/ HASH BROWNS AND TOAST **16**

* STEAK AND EGGS

NEW YORK STEAK, TWO EGGS ANY STYLE, CHIMICHURRI SAUCE, SERVED W/ HASH BROWNS AND TOAST **18**

HUEVOS CON MACHACA

SHREDDED SHORT RIB MIXED W/ SCRAMBLED EGGS AND PICO, SERVED W/ REFRIED BEANS AND CHILAQUILES **16**

* HUEVOS RANCHEROS

TORTILLA CHIPS, REFRIED BEANS, SOYRIZO, HOUSE SPECIAL SAUCE, TWO SUNNYSIDE UP EGGS, TOPPED WITH PICO, LIME CREMA, QUESO FRESCO AND FRESH AVOCADO **14**

BREAKFAST SANDWICH

TOASTED BREAD, AVOCADO SPREAD, SCRAMBLED EGGS, MELTED CHEESE, BACON, TOMATO SLICE AND SLICED JALAPEÑOS **15**

LOS CHINGONES

PORK BELLY BITES

HONEY SRIRACHA SAUCE, CORN TORTILLAS **14**

KOREAN TACOS

ROASTED PORK BELLY, CHILE-SOY SAUCE, SERRANO SAUCE, RED CABBAGE SLAW, FRESH MANGO, LIME CREMA **15**

DIRTY FRIES

MOZZARELLA, PECORINO, CHEDDAR, PICKLED ONIONS, GREENS ONIONS, FRIED EGG, CHIOPTLE AIOLI **11**

MUCHO LOCO FRIES

TOMATILLO CREAM, MOZZARELLA, PECORINO, CHEDDAR, JALAPEÑOS, PICO, AVOCADO PUREE, PINTO BEANS AND YOUR CHOICE ASADA, CHX, PORK BELLY, PASTOR, VEGGIES, SOYRIZO **16**

* TUNA TOSTADA

MARINATED TUNA, GUACAMOLE, SALSA NEGRA, CHIPOTLE AIOLI, RED ONIONS, SESAME SEEDS, CUCUMBER, MICRO CILANTRO AND RED RADISH SERVED W/ TOSTADAS **18**

COSTA AZUL

BACON WRAPPED SHRIMP, STUFFED W/ CHEESE, SERVED W/ A SIDE OF HONEY SRIRACHA SAUCE AND SAMBAL AIOLI **16**

BREAKFAST TINGA TAQUITOS

CHX FILLED TAQUITOS, TOPPED W/ TWO FRIED EGGS, PICKLED ONIONS AND PECORINO CHEESE, SERVED W/ LIME CREMA, SERRANO SAUCE AND CHIPOTLE AIOLI **15**

#MASCHINGON

#WEEKENDBRUNCH

#MRTEMPO



BURRITOS CHINGONES



SHORT RIB WET BURRITO

REFRIED BEANS, SCRAMBLED EGGS, SHORT RIB, TOPPED W/ HOUSE SAUCE, MOZZARELLA CHEESE, PICO, LIME CREMA AND MICRO CILANTRO **18**

PORK BELLY WET BURRITO

REFRIED BEANS, CHEDDAR CHEESE, FRIES, PORK BELLY, GUACAMOLE, PICO, TOPPED W/ CREAMY TOMATILLO SAUCE **18**

BREAKFAST BURRITO

FLOUR TORTILLA, MELTED CHEESE, HASH BROWN, EGGS, SALSA AND YOUR CHOICE OF CHORIZO OR BACON W/ SIDE OF FRUIT **16**



◆◆◆◆◆ **SIGNATURE OMELETTE** ◆◆◆◆◆

MEAT LOVER OMELETTE

APPLEWOOD BACON, PORK BELLY, ITALIAN SAUSAGE AND CHEDDAR CHEESE **16**

CALIFORNIA OMELETTE

FRESH ANAHEIM CHILE, CHEDDAR CHEESE, TOPPED W/ HOUSE SPECIAL SAUCE, LIME CREMA AND AVOCADO **14**

OMELETTE RANCHERO

PORK BELLY, MELTED CHEESE, TOMATO, ONION, SERRANO, TOPPED W/ CREAMY BEAN SAUCE, LIME CREMA AND AVOCADO **16**

CHORIZO OMELETTE

SAUTEED CHORIZO, TOMATOES AND GOAT CHEESE, TOPPED W/ CHIPOTLE CREAM SAUCE, LIME CREMA AND AVOCADO **15**

VEGGIE OMELETTE

MUSHROOMS, SPINACH, GRILLED ONIONS, TOMATOES, FETA CHEESE, TOPPED W/ FRESH AVOCADO AND SOUR CREAM **14**

***ALL OMELETTES ARE SERVED W/ HASH BROWNS AND TOAST**



SWEETS

PANCAKES CHURROS

THREE PANCAKES, TOPPED W/ CHURROS, MAPLE BUTTER, AND THREE DIPPING SAUCES: CHOCOLATE, STRAWBERRY, CAJETA **14**

FRENCH TOAST

SEARED BRIOCHE BREAD, DIP IN DULCE DE LECHE, TOPPED W/ STRAWBERRY SAUCE **12**

CHURROS CART 14

ADD ICE CREAM **3**

CONTAINS NUTS

BUTTER CAKE 11

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Aguachiles

* SHRIMP COOKED IN LIME JUICE, RED ONION, SERRANO, CILANTRO, CUCUMBER, SERVED W/ AVOCADO, GARLIC AIOLI AND TOSTADAS, **YOUR CHOICE: CHAMOY, TAMARINDO, NEGRO, MANGO HABANERO, TRADITIONAL VERDE 16**

Drinks

MIMOSA FLIGHT 25
CUCUMBER, WATERMELON, POMEGRANATE, PINEAPPLE, MANGO

BLOODY MARY 12

VODKA, CLAMATO, WORCESTERSHIRE SAUCE, TABASCO SAUCE, FRESH LEMON, LIME JUICE, HORSERADISH, BLACK PEPPER, AND CELERY, SALT, TOPPED W/ OUR FAMOUS CHAMOY AND CANDY STICK

MICHE MANGO 11

MR. TEMPO NEGRA, FRESH MANGO PUREE, TAJIN, FRESH LIME JUICE AND OUR FAMOUS HOUSE-MADE MEXICAN CANDY

CHAMPAGNE GLASS 5

MIMOSA GLASS 5



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