

LUXE

AUTENTHIC MEXICAN FOOD

DESAYUNOS MENU

OPEN 8AM FOR BREAKFAST

CHEF'S SPECIALS

ENFRIJOLADAS 21

3 Corn tortillas with cheese, bean sauce, onion queso fresco & sour cream.

SALMON POBLANO 29

Grilled salmon with poblano cream sauce, mashed potatoes, veggies, pickled onions.

TACOS DE RIBEYE 26

TOP SELLING

Four tacos, perfectly seasoned and topped with fresh cilantro and onion. Served with our chef's special salsa

LUXE MOLCAJETE 51

Chicken, steak, shrimp costa azul, chorizo, salsa, nopal, onions, jalapeños, queso panela, rice, beans.

ENCHILADAS CLASICAS 21

3 Corn tortillas with cheese, red or green salsa & sour cream.

ENCHILADAS SUIZAS 21

3 Corn tortillas with green salsa, melted cheese, onion & sour cream.

POLLO AL CHIPOTLE 29

Chicken breast with Monterey cheese, mushrooms, spinach, pesto rice, veggies, chipotle sauce.

FAJITAS 29

Grilled chicken with onions, rice, beans, veggies, tortillas. *Add beef (+\$4), shrimp or trio (+\$7)*

3 QUESABIRRIAS 19

Three cheesy birria tacos served with rich consommé for dipping.

EGG CREATIONS: YOUR WAY & PERFECT OMELETS

BIG BOY OMELET 17

Bacon, chorizo, carne asada, country potatoes & jack chesse.

HAM AND CHEESE

OMELET 17

A classic combination of savory ham and melted cheese & fries.

HUEVOS RANCHEROS 17

Two perfectly fried eggs served on warm tortillas, smothered in zesty ranchero sauce, and accompanied by rice and beans for a classic.

MEXICAN BENEDICT 20

Poached eggs served on a trio of handmade sopes, topped with your choice of savory guisado and finished with a rich hollandaise sauce for a flavorful twist on a classic dish.

VEGGIE OMELET 17

Bell peppers, onion, and mushrooms, with the option to add cheese. Served with breakfast potatoes or fries.

STEAK AND EGGS 27

A juicy beef steak paired with two eggs, breakfast potatoes & beans.

BIRRIA OMELET 17

Fluffy omelet filled with tender, slow-cooked birria, melted cheese, and sautéed onions. Served with a side of birria consommé for dipping.

EGGS BENEDICT 15

Poached eggs served on a toasted English muffin with pork belly, topped with creamy hollandaise sauce with breakfast potatoes.

BETWEEN BREADS: SANDWICHES & PANINIS

SANDWICH CUBANO 15

Layers of savory ham, tender pork, melted jack cheese, tangy pickles, and our chef's special aioli.

HAM AND CHESSE 12

Classic and comforting with savory ham and melted cheese, toasted to golden perfection.

LUXE PESTO PANINI 15

A flavorful panini with pesto, roasted tomatoes, chef's aioli, creamy gorgonzola cheese, fresh baby arugula, savory ham, and red onion.

MEXICAN PANINI 15

Grilled chicken, avocado, spicy chipotle mayo, melted queso panela, and fresh cilantro & onion.

SELECT A SIDE OF CRISPY BREAKFAST POTATOES OR OUR HOUSE SALAD

MORNING CRAVINGS

AVOCADO TOAST 15

Creamy avocado spread over toasted bread, topped with sweet, caramelized tomatoes and finished with arugula. add egg any style.

CAESAR SALAD 15

Crisp romaine lettuce, creamy Caesar dressing, parmesan, and crunchy croutons—a classic salad with timeless flavor.

MASCARPONE PANCAKES 15

Fluffy pancakes layered with rich mascarpone, a drizzle of syrup, and a touch of powdered sugar.

LUXE FRENCH TOAST 15

Deliciously golden slices of brioche soaked in a cinnamon-vanilla batter, topped with rich cajeta, fresh berries, and a dusting of powdered sugar.

ADD RICE & BEANS TO ANY DISH FOR 3

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MIMOSAS & COFFEE BAR

BOTTOMLESS MIMOSAS 20

Endless bubbles, endless fun! 90 minutes with the purchase of food.

CHAMPAGNE BOTTLE 30

Pop, pour, and celebrate!

LUXE MIMOSA 10

Bright, bubbly, and oh-so-Luxe!

CAFE DE OLLA 5

Mexican warmth in every sip

CAFE DE LA CASA 4.5

House blend, brewed to perfection

LUXE CARAJILLO 11

Rich coffee meets smooth Licor 43

AGUA FRESCA 6

choose Jamaica or Horchata!

APPETIZERS

GUACAMOLE 16

Vibrant, creamy, and irresistibly fresh—avocado perfection! Served with chips & pico de gallo.

SOPES 19

3 sopos with a thick, handmade corn base, topped with refried beans, fresh lettuce, crema, cheese, and your choice of authentic Mexican guisados.

GUACAMOLE RIB EYE 21

Guac leveled up—creamy avocado meets crispy rib eye chicharrón!

TOSTADAS DE TINGA 20

Three crispy tostadas topped with flavorful shredded tinga, cooked in a rich chipotle-tomato sauce, and garnished with fresh crema, cheese onion and a touch of cilantro.

FLAVORS OF RANCHO: TRADITIONAL GUIPADOS

CHICHARRON EN SALSA

RAJAS CON CREMA

RIBEYE A LA MEXICANA

RIBEYE EN SU JUGO

CHICHARRON PRENSADO

CHILE COLORADO

PAPAS CON CHORIZO

CHILE RELLENO

HUEVO ROJO/VERDE

TINGA / BIRRIA

FRIJOLES CON QUESO

GORDITA 6^{EA} BURRITO 10 DISH 15

GORDITA 6^{EA} BURRITO 10 DISH 15

GORDITA 8^{EA} BURRITO 15 DISH 20

GORDITA 8^{EA} BURRITO 15 DISH 20

GORDITA 6^{EA} BURRITO 10 DISH 15

GORDITA 6^{EA} BURRITO 10 DISH 15

GORDITA 6^{EA} BURRITO 10 DISH 15

GORDITA 8^{EA} BURRITO 14 DISH 21

GORDITA 6^{EA} BURRITO 10 DISH 15

GORDITA 6^{EA} BURRITO 10 DISH 15

GORDITA 6^{EA} BURRITO 10 DISH 15

3 GORDITAS – 1 BURRITO

Filled with beans & your choice of guisado. Customize your toppings with cheese, crema, and lettuce—add them all, have them on the side, or leave any out.

GUIPADOS DISHES

All plates include tortillas & your choice of guisados, served with a side of fluffy rice and creamy refried beans for a complete and satisfying meal.

OUR FAMOUS CHILAQUILES

CHILAQUILES CLASICOS 18

Classic red or green salsa, chilaquiles—crispy tortillas perfect morning kick!

CHILAQUILES CHIPOTLE 18

Creamy chipotle chilaquiles—smoky, spicy, and indulgently rich, a bold twist on a classic!

CHILAQUILES AZTECA 18

Chilaquiles Azteca—crispy tortillas bathed in a rich, 100% Mexican bean sauce, topped with creamy cheese and a touch of queso fresco. A

CHILAQUILES GUAJILLO 18

Crispy tortillas smothered in vibrant, tangy chile colorado salsa—every bite bursts with fresh flavor!

CHILAQUILES VERDES CREAMOSOS 18

Creamy green chilaquiles—bright, tangy, and luxuriously smooth, a fresh take on a classic favorite!

CHILAQUILES DIVORCIADOS \$18

Chilaquiles Divorciados—mix and match! Red & Green salsas for a perfect blend of flavors, balanced with creamy beans.

ALL CHILAQUILES ARE SERVED WITH TWO EGGS COOKED TO YOUR PREFERRED STYLE & CREAM.

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