

• **BRUNCH** •
10AM - 2PM

LUXE
MEXICAN KITCHEN AND CANTINA

EXECUTIVE CHEF
DAVID VAZQUEZ

• **APPETIZER** •

LET'S START CON UN ANTOJITO

TAQUITOS DORADOS 15
Crispy rolled tacos filled with tinga and potato, topped with lettuce, onions, and house red & green salsas. Served with sides of black bean crema, sour cream, and avocado mousse.

GUACAMOLE 15
Freshly smashed avocado with lime, cilantro, and onion – simple, fresh, and irresistible.

GUACAMOLE DE CHICHARRON DE RIBEYE 22
A bold twist on guac – topped with crispy ribeye chicharrón for the perfect crunch-meets-creamy bite.

SOPEs TRIO 20
Three sopas with Chile Colorado, Tinga & Ribeye en su jugo, toppings with crema, queso fresco, lettuce, avocado mousse & onion.

PORK BELLY BITES 20
Crispy and tender pork belly chunks, seasoned to perfection and served with a signature dipping sauce.

Street Corn Glow-Up MEXICANESQUITE 15
A bold cup of fire-roasted corn off the cob, tossed with creamy mayo, cotija cheese, lime, chili powder & a dash of love – the ultimate street snack, leveled up.

3B - BIGGER, BOLDER, BURRITOS

CALIDREAMIN' BURRITO 17
Born in Cali, built for cravings – a flour tortilla stuffed with grilled steak, fries, cheese, guac, rice, beans & homemade salsa. It's not just a burrito, it's a lifestyle.

LUXE BREAKFAST BURRITO 18
Fluffy scrambled eggs, bacon, crispy potatoes, jack cheese & mexican crema – all wrapped up and ready to wake you up the LUXE way.

MIMOSAS
& COFFEE - BAR

BOTTOMLESS MIMOSAS 20
SPARKLING WINE BTL. 30
LUXE MIMOSA 10
AGUAS FRESCAS 4
BOTTLE WATER 5

CAFE DE OLLA 5
CAFE DE LA CASA 4.5
LUXE CARAJILLO 12
ESPRESSO MARTINI 12
MEXICAN SODAS 5

• **OUR FAMOUS CHILAQUILES** •

THE BEST CHILAQUILES IN THE TOWN

CLASICOS 18
Crispy tortilla chips simmered in your choice of red or green salsa, topped with cheese and onions.

CHIPOTLE 18
Tortilla chips tossed in smoky chipotle salsa for a bold, spicy kick – finished topped with onion & cheese.

AZTECA 18
Golden tortilla chips drenched in our house-made frijol negro salsa, topped with queso fresco, Mexican crema, pickled onions, and a sprinkle of cilantro.

GUAJILLO 18
A rich and vibrant twist with guajillo chile sauce – deep flavor, mild heat, and totally satisfying, topped with onion & cheese.

VERDES CREMOSOS 18
Our take on comfort food – tortilla chips bathed in a smooth and creamy green salsa,

DIVORCIADOS 20
Why choose one? Half drenched in zesty salsa roja, the other in tangy salsa verde–unidos por el antojo, separados por el sabor. Topped with queso fresco, crema, and pickled onions.

ADD PROTEIN \$5.00
EXTRA ASADA - CHORIZO - PASTOR - CHICKEN OR BIRRIA.

ALL CHILAQUILES INCLUDE:
Two eggs cooked to your preferred style, queso onion & sour cream.



• CHEF'S SPECIALS •

SIGNATURE CREATIONS BY CHEF DAVID VAZQUEZ.

TACOS DE RIBEYE

26

4 Grilled ribeye tacos served in warm corn handmade tortillas, topped with cilantro, onions, and chef's salsa.

POLLO AL CHIPOTLE

29

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

SALMON POBLANO

29

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

CARNE DE RIBEYE EN SU JUGO

25

Tender ribeye strips simmered in their own juices with beans, bacon, and a touch of jalapeño.

3 QUESABIRRIAS

20

Three cheesy, griddled birria tacos oozing with melted jack cheese and packed with slow-braised beef, pickled onion & served with a rich, consommé.

LUXE FAJITAS

29

Grilled chicken with onions, rice, beans, veggies, tortillas.
Add beef (+\$6), shrimp or trio (+\$9)

CAMARONES PACIFICO

29

Six perfectly fried shrimp served over a creamy mango-habanero mayo base – sweet, spicy, and paired with our signature pesto rice & coleslaw.

MOLCAJETE

50

Chicken, carne asada, chorizo, shrimp a la plancha and pacifico style with queso panela, Garnished with roasted serrano and grilled green onion all in Salsa Molcajete.

THE MEXIBURGER 18

Grilled angus beef patty layered with grilled pineapple, smashed avocado, queso monterey, jalapeño jam, caramelized onions, and chipotle mayo – all tucked inside a toasted brioche bun. Served with a side of crispy French fries.

MORNING CRAVING

BIRTHDAY TRIO SPECIAL	30
EGGS & WAFFLES	16
LUXE FRENCH TOAST	15
THE BEST CAESAR SALAD	15



THE BEST ENCHILADAS

RED, GREEN OR SUIZAS	22
CHIPOTLE SHRIMP	25
ENMOLADAS OR ENFRIJOLADAS	23
POBLANAS WITH AVOCADO	25

DESSERTS 13 CHOCOLATE TEMPTATION - RED VELVET CAKE - COCUNUT FLAN - CHURROS CON HELADO

• EGG CREATIONS •

BRUNCH VIBES. EGG ENERGY.

BIG BOY OMELETTE

19

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

VEGGIE OMELETTE

19

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

HUEVOS RANCHEROS

19

Two eggs over warm corn tortillas, smothered in our house-made black bean salsa, topped with queso fresco, sour cream, pickled red onions, and fresh cilantro.

HUEVOS EN SU JUGO

20

Carne en su jugo estilo Jalisco, servida con huevos al gusto y frijoles on the side. Una joya tapatia reinventada pa'l brunch.

BIRRIA OMELETTE

20

Fluffy omelet filled with birria, melted cheese, and sauteed onions. served with a side of birria consomme for dipping.

STEAK ANDEGGS

25

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

HUEVOS DIVORCIADOS

20

Two eggs, each topped with a different salsa – one red, one green – served with beans and tortillas.

HUEVOS COLORADOS

20

Your choice of eggs sobre chile colorado casero – bold, saucy y full of flavor. Served con frijoles pintos y a side of sour cream.

