

LUXE

AUTENTHIC MEXICAN FOOD

BRUNCH MENU

ALL WEEK OPEN THRU 3PM

MIMOSAS & COFFEE BAR

BOTTOMLESS MIMOSAS \$20

Endless bubbles, endless fun—cheers!

CHAMPAGNE BOTTLE \$30

Pop, pour, and celebrate!

LUXE MIMOSA \$10

Bright, bubbly, and oh—so—Luxe!

MIMOSA FLIGHT \$30

Take off with a taste of four bubbly delights!

CAFE DE OLLA \$5

Authentic Mexican warmth in every sip

CAFE DE LA CASA \$3.5

House blend, brewed to perfection

LUXE CARAJILLO \$10

Rich coffee meets smooth Licor 43

AGUA FRESCA \$5

Refreshing tradition in every sip choose Jamaica or Horchata!

APPETIZERS

GUACAMOLE \$15

Vibrant, creamy, and irresistibly fresh—avocado perfection! Served with chips.

SOPES \$18

Masa boats topped with beans, lettuce, pico de gallo, queso fresco, and sour cream—each one loaded with asada, chorizo, or pollo for a triple taste adventure!

CEVICHE DE PESCADO \$19

Bright, tangy, and refreshing—our white fish ceviche is the ultimate seafood delight!

GUACAMOLE RIBEYE \$20

Guac leveled up—creamy avocado meets crispy ribeye chicharrón!

EMPANADAS TRIO \$18

A trio of crispy empanadas stuffed with chicken, chorizo, carne asada, and melty Oaxaca cheese—served with avocado mousse and sour cream for the perfect bite!

AGUACHILE \$22

Experience the vibrant flavors of the Pacific coast with our Aguachile—featuring fresh shrimp bathed in a zesty serrano cilantro sauce, paired with avocado, red onion, Fresno pepper, and crisp cucumber. A

OUR FAMOUS CHILAQUILES

CHILAQUILES ROJOS \$17

Classic red chilaquiles—crispy tortillas drenched in rich, tangy salsa roja for a perfect morning kick!

CHILAQUILES CHIPOTLE \$17

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

CHILAQUILES AZTECA \$17

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

CHILAQUILES VERDES \$17

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

CHILAQUILES VERDES CREMOSOS \$17

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

CHILAQUILES DIVORCIADOS \$18

Chilaquiles Divorciados—mix and match! Choose two salsas for a perfect blend of flavors, balanced with creamy beans and a touch of tradition.

ADD BIRRIA OR ASADA FOR \$4, CHICKEN FOR \$3, OR SHRIMP FOR \$5

ALL OUR CHILAQUILES COME WITH TWO EGGS ANY STYLE, SERVED WITH RICE AND BEANS FOR A HEARTY AND SATISFYING MEAL!

ENTREES

HUEVOS RANCHEROS \$16

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

TACOS AL PASTOR \$18

Juicy marinated pork, perfectly grilled and topped with fresh pineapple, cilantro, and onions, all wrapped in a home made tortilla.

BIG BOY OMELETTE \$16

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

STEAK & EGGS \$24

Flap meat steak served with eggs, country style potatoes and pinto beans

QUESABIRRIA \$18

Crispy on the outside, juicy on the inside—our Quesabirria is stuffed with tender, flavorful birria, melted cheese, and served with rich consommé for dipping.

SUNSHINE BURRITO \$14

Scrambled eggs, jack cheese, bacon, guacamole, sauce, fries, and beans.

THE HEALTHY

AVOCADO TOAST \$15

Garlic sourdough bread, avocado, red onions sesame seeds, eggs, bellpeppers and fresno chiles.

SALMON TOAST \$18

Delicate smoked salmon atop toasted artisanal bread, layered with creamy avocado, a squeeze of lemon, and a sprinkle of fresh dill—elevate your toast game!

THE SWEET

MASCARPONE PANCAKES \$14

Three pancakes with wild berry marmalade, fresh berries, mascarpone whipped cream, maple syrup.

CRUNCHY FRENCH TOAST \$14

Homemade dulce de leche, lechera, mascarpone cream, berries, powdered sugar.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE PLACING YOUR ORDER. OUR KITCHEN HANDLES NUTS, GLUTEN, DAIRY, AND OTHER ALLERGENS. WHILE WE TAKE PRECAUTIONS, CROSS-CONTAMINATION MAY OCCUR.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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