MOTHERS' DAY BRUNCH

Fresh Fruit Kebobs Compadres Ensalada de Cesar

RIO Ensalada de Espinaca, with pickled red onions, pepitas, citrus segments, cotija cheese, and a bacon infused Jamaica dressing

Martin's Potato/Mac Salad, with peas and carrots

Mazatlan Shrimp Bucket - large Gulf prawns are boiled, chilled, and displayed on ice for you to peel and smother in our spicy cocktail sauce

Adrianna's Green Pozole, with shredded chicken and traditional condiments

Breakfast Potatoes, Chilaquiles

Dos Frijoles, our "best outside of Mexico" refritos y negras
Chile Rellenos Rancheros
Eggs Benedict Ole'/Jesus Especiale
Breakfast Meats - Ham Steaks, Sausages, Bacon
Red Flannel Corned Beef Hash

Omelette Station - "Build Your Own"

French Toast Relleno, peanut butter and banana with cajeta and maple syrup

Grilled "Pollo Loco", con Mole Poblano

Roasted Delta Asparagus Jesus, bacon wrapped and topped with hollandaise Cilantro Rice

Bread Pudding, with poached apples and housemade cajeta

Tamales de Dulce - house made sweet pineapple and strawberry tamales, steamed and served in corn husks

Mexican Spoon Bread - moist corn bread baked in house with jalapenos and served with honey butter

May 8, 2016 * 10:00 am - 2:00 pm \$ 35/adult, \$ 15/child (U-10)

Children Caricatures by Rene Pulido (11a-3p)