



Cantina Laredo uses the highest quality fresh and healthy ingredients, raised ethically and sourced locally. Our eggs are pasture-raised free-range and we use locally sourced potatoes, fruit, and spinach.

BRUNCH

Includes a **COMPLIMENTARY** Mimosa made with fresh-squeezed orange juice or Bloody Maria made with Casa Noble organic tequila. Our Bloody Mary is made with Tito's Handmade Vodka.

CRAB CAKES BENEDICT*

Poached eggs on crab cakes topped with chipotle-wine hollandaise sauce, crumbled bacon and queso fresco 16.00 1020CAL

MIGAS CON HUEVOS* ▲

Scrambled eggs with jalapeños, bacon and sautéed tortillas 12.00 1000CAL

CHICKEN FAJITA OMELET* ▲

Fajita chicken, peppers, onions and cheese with chipotle-wine sauce 13.25 1470CAL

SPINACH & ARTICHOKE OMELET* ▲ ■

Artichoke hearts, spinach, peppers, mushrooms and cheese with poblano sauce 12.75 1160CAL

CHILAQUILES ▲

Chicken with sautéed tortillas in tomatillo sauce, topped with two fried eggs 11.75 1310CAL

ASADA Y HUEVOS*

Grilled steak with marinated onions and chimichurri sauce. Served with two eggs with ranchera sauce 16.00 1070CAL

■ VEGETARIAN dish

▲ ask about GLUTEN-FREE version

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Steak, eggs & seafood are available cooked to order and may be served undercooked. Ceviche is served raw.

Please direct any food allergy concerns to the manager prior to placing your order.

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.