



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 Freixenet Blanc de Blancs & fresh-squeezed orange juice, or Bloody Maria made with Milagro Silver Tequila, or our Bloody Mary 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

### MIGAS CON HUEVOS\* ▲

Scrambled eggs with jalapeños, bacon and sautéed tortillas 12.00

### CHICKEN FAJITA OMELET\* ▲

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

### SPINACH & ARTICHOKE OMELET\* ▲ ■

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

### CHILAQUILES ▲

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

### ASADA Y HUEVOS\*

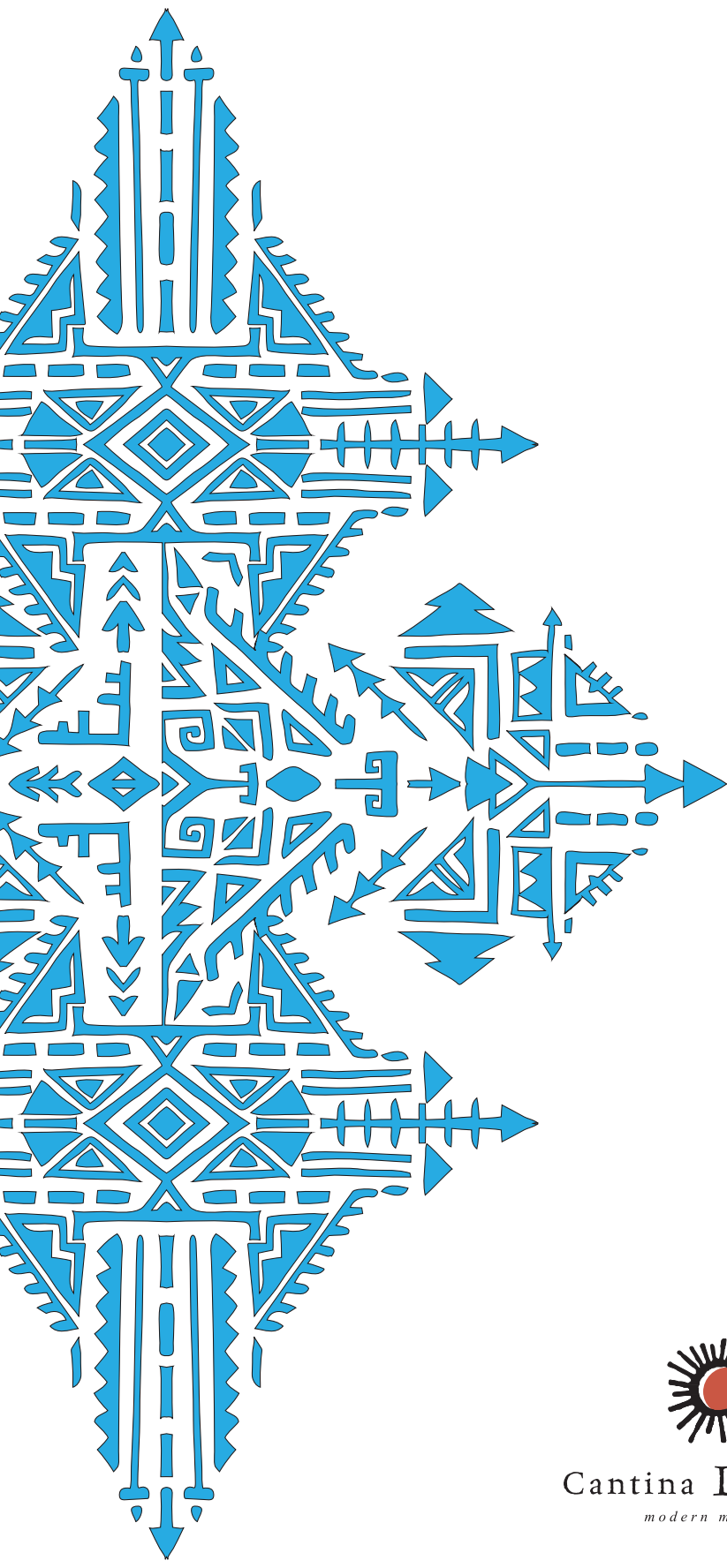
Grilled steak with marinated onions and chimichurri sauce. Served with two eggs with ranchera sauce 16.00

■ VEGETARIAN dish

▲ ask about GLUTEN-FREE version

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



Cantina LAREDO.  
*modern mexican*