



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

### CRAB CAKES BENEDICT\*

Poached eggs on crab cakes topped with chipotle-wine hollandaise sauce, crumbled bacon and queso fresco 17.50

### HUEVOS RANCHEROS\* ▲ ■

Traditional egg dish, half topped with ranchera sauce, half with tomatillo sauce 14.50

### CHICKEN FAJITA OMELET\* ▲

Fajita chicken, peppers, onions and cheese with chipotle-wine sauce 15.50

### SPINACH & ARTICHOKE OMELET\* ▲ ■

Artichoke hearts, spinach, peppers, mushrooms and cheese with poblano sauce 15.00

### CHILAQUILES ▲

Chicken with sautéed tortillas in tomatillo sauce, topped with two fried eggs 14.50

### ASADA Y HUEVOS\*

Grilled steak with marinated onions and chimichurri sauce. Served with two eggs with ranchera sauce 19.00

### TOSTAR DE FRANCÉS

French toast topped with blueberries and strawberries, served with maple syrup and Mexican brandy butter 14.50

■ VEGETARIAN dish ▲ ask about GLUTEN-FREE version

### BOTTOMLESS MIMOSA\*

made with Freixenet Blanc de Blancs & fresh-squeezed orange juice 12.00

TITO'S HANDMADE VODKA BLOODY MARY 9.00

MILAGRO SILVER TEQUILA BLOODY MARÍA 9.00

Brunch served till 2 p.m.

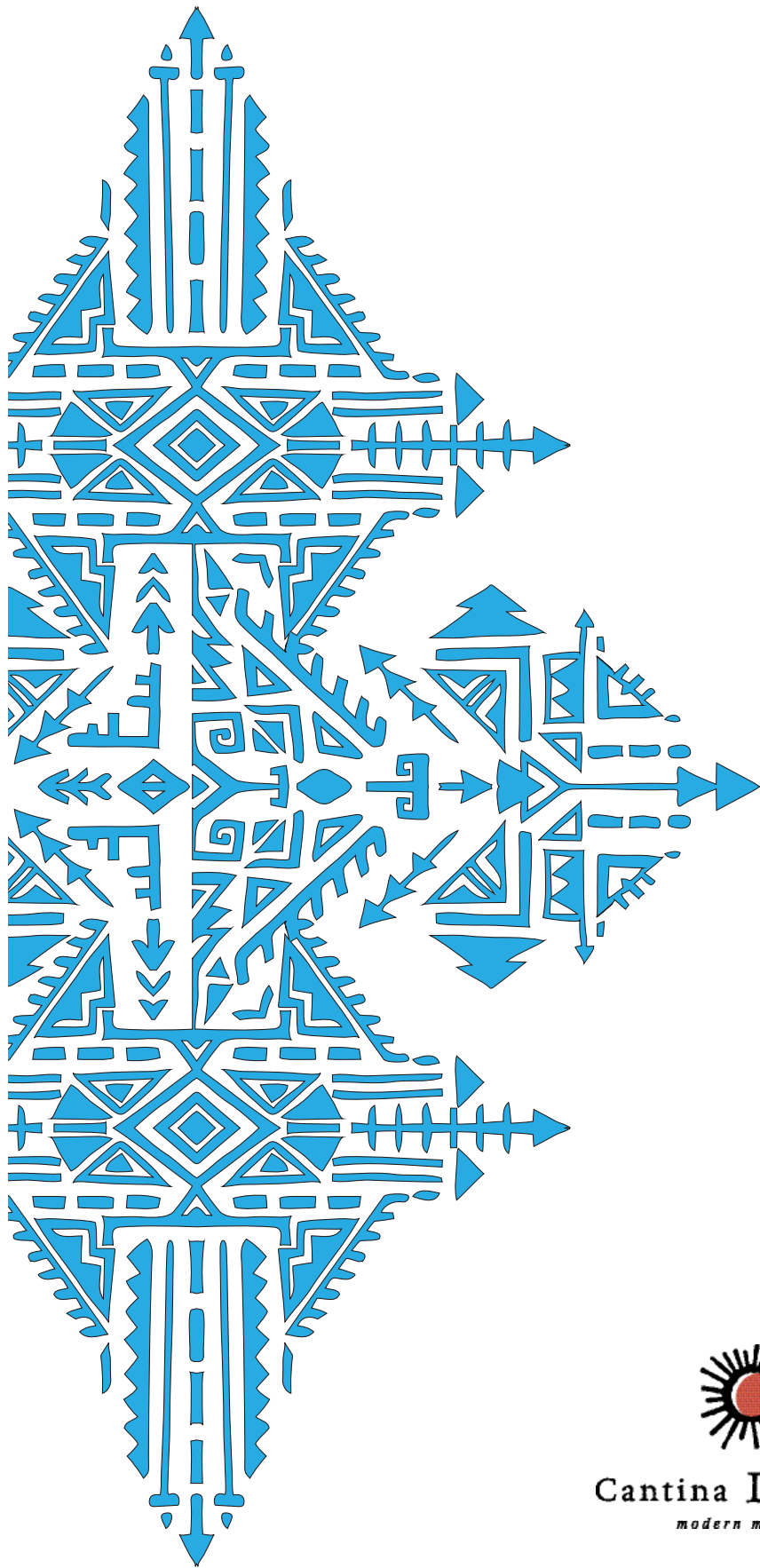
*\*Available to guests ordering a lunch or brunch entrée. Cantina Laredo reserves the right to limit service, please drink responsibly. ID required.*

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.



Cantina LAREDO.  
*modern mexican*