## RESTAURANT WEEK! AUGUST 12 - 25, 2024



\*Please note, due to our style of service, dishes will come out as they're ready and not necessarily in this order\*

## BRUNCH (12-3PM) \$25/PERSON



**Choose Your Brunch Beverage** mimosa, wine (sparkling, white, rose or red), Aperol Spritz, Tecate, orange juice, or coffee

Mains (choose one)

**Bodega Eggwich #1 - Bacon Egg & Cheese** farm bacon, american cheese, scrambled egg, fermented chile aioli on a brioche bun

Bodega Eggwich #2 - Avocado Egg & Cheese sliced avocado, american cheese, scrambled egg, roasted garlic chive aioli, on a brioche bun (v)

Bodega Eggwich #3 - Sausage Egg & Cheese

house chicken sausage, american cheese, scrambled egg, roasted garlic chive aioli, on a brioche bun

Avocado Toast grilled bread, smashed avocado, lime, everything spice, chile oil (veg)

**Chilaquiles Rojos** salsa roja, ula tortilla chips, avocado, crema, red onion, queso fresco, sunny side egg (v, gf)

> Fluffy Cakes blueberry compote, maple, whipped butter, maldon salt (v)

Sweets (choose one)

Sweet Fry Bread new mexico fry bread, hungry hill farm honey, sea salt, powdered sugar (v)

Texas Sheet (Party!) Cake slice of our confetti cake, cream cheese frosting, sprinkles (v)

GF -- gluten free V -- vegetarian

ian VEG -- vegan

Consuming raw and undercooked foods may increase the chance of a foodborne illness.