

# BRUNCH

SERVED UNTIL 3PM

**CHILAQUILES** Home made tortilla chips tossed in chile-guajillo red sauce two fried eggs, cream, . . \$16  
seda beans, queso fresco

+ add pulled pork adobo \$7 or grilled chicken \$6

**VEGETARIANO** Three egg omelet, quinoa, sautéed vegetables in aji amarillo cream sauce, house potatoes \$17\*

**LOMO OMELET** Three egg omelet, sautéed tenderloin strips, onions, tomato, monterey cheese, soy-balsamic glaze, house potatoes \$24\*

**HUEVOS RANCHEROS** Two fried eggs, seda beans, tortillas, cream, avocado, ranchera sauce, pico de gallo, house potatoes \$17\*

**MARISCO OMELET** Three egg omelet, seafood and shellfish medley, aji panca cream sauce, . . . \$24\*  
house potatoes

**GALLINA HASH** Pulled chicken, onions, bell peppers, potatoes, poached egg, aji-panca cream . . . \$17  
sauce

**PICARONES CON POLLO** Sweet potato fritters, crispy fried chicken, spiced syrup . . . . . \$17

**FRANCO'S SPECIAL** Scrambled eggs, ground beef, mushrooms, spinach, onions, jalapeño, . . . . \$18\*  
cheese and house potatoes

**GALLO PINTO** Rice and beans sautéed with bell peppers & onions, sunny side egg, plantains, . . . . \$16  
salsa criolla, queso frito

**PAISANO** Scrambled eggs with chorizo, tomatoes, onions, peppers, tortillas, seda beans, queso . . . . \$17\*  
frito

**AMERICANO** Two eggs any style, apple wood smoked bacon, house potatoes, toast . . . . . \$17\*

**BENEDICTOS** Two poached eggs, english muffins, rocoto hollandaise sauce, house potatoes

+ spinach & mushroom \$16/ pulled pork adobo \$17/ crabmeat \$22

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Consuming raw or undercooked dairy, meat, fish or shellfish may increase your risk of Foodborne Illness -  
\*Can be made gluten free, ask your server - 18% gratuity will be added to parties of 6 or more - Corkage  
fee \$18 per 750ml