



Sunday Brunch 9AM - 1PM

Morning Mixology

RASPBERRY MIMOSA 14

Sugar rim, raspberry puree, Chambord, sparkling moscato fresh strawberry garnish.

PALOMA MIMOSA 13

Sugar and salt rim, Squirt, lime juice, tequila, prosecco

CHAMPAGNE MULE 13

Vodka, lime juice, ginger beer, prosecco, fresh lime

PROSECCO PUNCH 13

Pineapple juice, prosecco, vodka, seltzer water, orange juice, sliced pineapple and peaches, mint

RUBY RED SANGRIA 12

Red wine, whisky, fresh fruit

BLANCO SANGRIA 12

White wine, whisky, fresh fruit

KARINA'S BLOODY MARY 13

Classic Bloody Mary seasoned with herbs and served with a caprese garnish.

Take Flight

MIMOSA FLIGHT

Raspberry, Tamarindo, Mango, Paloma 19

MARGARITA FLIGHT

Mango, Strawberry, Watermelon and Tamarindo 25

Fresh Squeezed Juice

ORANGE JUICE 6

GREEN JUICE 10

Kale, spinach, cucumber, pineapple, celery, ginger and turmeric served with or without a chili rim.

Add 2 Eggs to Any Dish \$5

Add 1 Egg to Any Dish \$3.50



@karinasseafood

CARNE EN SU JUGO 22.50

A traditional dish of Guadalajara. Thin slices of carne asada slow cooked with tomatillos, bacon, Mayocoba beans and cilantro, served in its broth.

CHILAQUILES 16

Fried corn tortillas simmered in a red ancho chile or verde salsa garnished with queso fresco, red onions, scallions and sour cream. Add chicken \$3 | Add egg \$3 | Add machaca \$4

SOY CHORIZO 17

Soy chorizo sautéed with shallots and tomato served with 2 scrambled eggs, black beans, avocado, chipotle sour cream and a spinach tortilla.

BREAKFAST BURRITO 16.50

Spinach flour tortilla, potato, eggs, Canadian bacon, cheddar cheese, and avocado.

MACHACA 19

Shredded beef sautéed with onion, cilantro and green bell peppers served with 2 eggs any style, black beans and breakfast potatoes.

HUEVOS RANCHEROS 17

Two fried eggs over corn tortillas covered in salsa verde or salsa roja, cilantro and cheese. Refried beans, rice and sliced avocado on the side.

MENUDO 17

Sinaloa style menudo with beef tripe, beef feet, and hominy. Additional beef \$5

"THE SPECIAL" 19.50

Ancho chile chilaquiles (red) garnished with queso fresco, red onion, sour cream and 2 eggs any style served with soy chorizo, breakfast potatoes, avocado, scallions and black beans.

STEAK & EGGS 23

Rib Eye Steak served with 2 eggs any style, breakfast potatoes and fresh seasonal fruit.

SEAFOOD OMELETTE 20

Lobster, crab, shrimp, scallions and cheese in a fluffy omelette topped with hollandaise sauce. Served with fresh fruit and breakfast potatoes.

EGGS BENEDICT 17

English muffin, poached eggs, and Canadian bacon covered with a velvety hollandaise sauce. Served with fresh fruit and breakfast potatoes.

SEAFOOD BENEDICT 19

Open face croissant topped with lobster, crab, shrimp, poached eggs, hollandaise sauce and scallions. Served with fresh fruit and breakfast potatoes.

SWEET CRÈME PANCAKES 14

Homemade fluffy Italian pancakes served with syrup and butter.

FRENCH TOAST 14

Cinnamon French toast served with syrup, butter and fresh berries.

FRENCH TOAST SAMPLER 19

3 styles of French Toast - Bananas Foster, Cinnamon Apple, and Strawberries & Cream.

CLASSIC BREAKFAST 17 ^{GF}

2 eggs any style, smoked applewood bacon, fresh fruit and breakfast potatoes.

18% service charge automatically added to checks of parties of 8 or more