

## CHILAQUILES

Golden corn tortillas with gratin cheese filled with your choice of protein, egg, and salsa, topped with raw onions and garnished with sour cream. **\$18**

**Salsa options:** Salsa Roja, Salsa Verde, or Chipotle Salsa

**Egg options:** Scrambled or Sunny-Side-Up

**Protein options:** Grilled Chicken, Carne Asada, Brisket, Carnitas, Chorizo, or Ham

## HUEVOS (EGGS)

**RANCHEROS:** Two sunny side up eggs over a fried corn tortilla, smothered with a tomato guajillo chipotle sauce and pico de gallo, accompanied by refritos and two slices of bacon with a side of molcajete salsa. **\$15**

**HUEVOS A LA MEXICANA:** Three scrambled eggs mixed with pico de gallo accompanied by refritos and two slices of bacon. **\$15**

**DIVORCIADOS:** Two eggs sunny side up, smothered in a tomato guajillo chipotle sauce and tomatillo poblano sauce, accompanied by refritos and two slices of bacon. **\$15**

**EGGS ANY STYLE:** Two eggs sunny side up or scrambled with refritos and your choice of protein: Grilled Chicken, Ham, Carne Asada, Carnitas, Brisket or Chorizo **\$18**

## CAZUELA (SKILLET)

Garlic potatoes with a four cheese sauce, protein of your choice and includes a sunny side up or scrambled egg, two slices of bacon and garlic bread.

Protein options: Grilled Chicken, Ham, Carne Asada, Carnitas, Brisket or Chorizo **\$22**

## BRISKET SANDWICH

Potato toast with chipotle aioli, filled with a maple scrambled egg brisket over a bed of bacon hash brown. Comes with a side of our four cheese dip and cilantro parmesan fries. **\$19**

## QUESADILLA FRITA

Two handmade corn quesadillas stuffed with pork al pastor or fried poblano peppers and corn. Accompanied by refritos covered with tomatillo poblano sauce, crema, iceberg lettuce and cotija cheese. **\$18**

## MAHI-MAHI CEVICHE

Two corn tostadas with ponzu sauce ceviche. Garnish of avocado, cucumber and red pickled onion. **\$16**

## MENUDO

Traditional Mexican soup made with tripe and hominy with a red chili pepper base served with a side of onions, lime, oregano and corn tortillas. **\$16**

SERRANO'S HANGOVER HEAVEN

# brunch

## WAFFLES

- ALASKA WAFFLE:** Sweet caper cream with smoked salmon, prepared in ponzu sauce, garnished with arugula in olive oil. **\$22**
- MEXICAN MAPLE WAFFLE:** Carnitas with maple chipotle syrup au gratin, fried leeks and two slices of bacon. **\$20**
- PORK BELLY WAFFLE:** Glaze pork belly with chipotle au gratin with bacon, pickles, onions and cilantro. **\$20**

## FRENCH TOAST

- Artesian bread with sweetened milk and chocolate Abuelita, fresh mixed berries, vanilla ice cream, pecans, sweet coconut & powdered sugar. **\$17**

## SIDES

### PROTEIN OPTIONS (4oz): \$5

- Grilled Chicken
- Bacon
- Carne Asada
- Brisket
- Carnitas
- Chorizo
- Ham
- Egg (1)

### EXTRAS: \$3

- Shredded Cheese
- Cotija Cheese
- Garlic Bread (3)
- Carnitas Garlic Bread (3)
- Guacamole 2oz
- Chorizo Guacamole 2oz
- Tortillas (3)
- Chocolate
- Sweetened Milk
- Chiles Toreados

## MIMOSAS

- Champagne with your choice of fresh-squeezed juice: Orange, Strawberry, Passion Fruit, Pineapple, Peach **\$10**

\*Please note, alcohol is not permitted to be served before 10am per Alaska law.

## ADDITIONAL DRINKS

- Coffee **\$3**
- Milk **\$3**
- Fresh Squeezed Orange Juice **\$10**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH.