

HERENCIA



TEXICAN CUISINE

BRUNCH MENU

SERVED SUNDAY, 11-3

BREAKFAST TACOS \$12

Two flour tortilla tacos, scrambled eggs, onions, roasted peppers, tomatoes, cheese, New Mexico Red Chile Sauce, cilantro rice and black beans

Make it good by adding to each taco:

Applewood Smoked Bacon + .50¢

Chorizo + .50¢

Asado Beef Steak + \$1

Asado Chicken + \$1

HUEVOS RANCHERO CON ASADA

Pan sautéed eggs, corn masa sope, ranchero sauce, cilantro rice, cowboy beans

With:

Asado Sirloin Beef Steak \$15

Asado Chicken \$14

NORTENO \$12

“Stacked” corn tortillas, cheese, New Mexico Red Chile Sauce, one pan sautéed egg, cilantro rice, cowboy beans

MEXICAN TOAST \$10

Herencia’s version of classic French Toast, maple syrup, plantains, tres leches crema

CASAMIENTO \$10

Traditional Central American Breakfast of 2 pan sautéed eggs, corn tortillas, plantains and crema, gallo pinto

BRUNCH DRINKS

BY THE GLASS

Fresh Orange Juice \$3

Fresh Grapefruit Juice \$3

Sparkling Paloma \$6

Blue Agave Tequila, Aperol, Fresh Lime, Grapefruit, Sparkling Wine

Bloody Mary \$8

Tito’s Vodka, Sangrita, Olive

Bourbon Sunrise \$10

Bulliet Bourbon, Fresh Orange Juice, Honey

Mimosa \$6

Fresh Squeezed Orange Juice, Sparkling Wine