

BRUNCH

EYE OPENERS

Mimosa	8	Coffee reg/decaf	2.75
Bottomless Mimosas* <small>Must purchase an entrée</small>	17	Espresso	3
Prickly Pear Bellini <small>prickly pear purée, Opera Prima Sparkling wine</small>	9	Double Espresso	4
Mezcal Mary <small>El Silencio Mezcal, Fresh Lemon Juice, Lava Bloody Mary Mix, Salt Rim.</small>	11	Cappuccino	3.50
Spicy Bloody Mary <small>Seagrams Vodka, Fresh Lime Juice, Bloody Mary Mix</small>	10	Latte <small>Coffee by Lavazza</small>	3.50
Michelada <small>Modelo Draft, fresh lime juice, Tapatio hot sauce fresh tomato juice</small>	8	Mighty Leaf Hot Tea <small>Organic Mint Melange, Tropical Green, Organic Earl Grey, Citrus Camomile</small>	3.25
Tomato Fresca <small>El Jimado blanco, muddled grape tomatoes, fresh lemon juice, Tapatio hot sauce</small>	10	Iced Black Tea	2.75
		Fresh Squeezed O.J.	4.25

MEXICAN BREAKFAST

Huevos Rancheros ^{GF} <small>2 eggs sunny side up, roasted peppers, onions, cherry tomatoes, monterey jack cheese, black bean purée, ranchero sauce, crema, avocado</small>	10
Machaca Burrito <small>scrambled eggs, prime shredded beef, potatoes, monterey jack cheese, pico de gallo, "wet" ranchero sauce</small>	12
Egg White Mole Burrito <small>egg whites, spinach, cheddar cheese, mole de poblano, pico de gallo, avocado</small>	12
Chilaquiles ^{GF} <small>roasted poblano, queso fresco, crema, black beans, crispy corn tortillas Choice of Ranchero or Tomatillo Sauce</small>	11
<small>Add: 2 Eggs any Style 3 Add: Pulled Chicken Tinga 4 Add: Spanish Chorizo 2</small>	
Relleno Poblano ^{GF} <small>stuffed with scrambled eggs, monterey jack cheese, spinach, Mexican rice, pico de gallo, ranchera sauce</small>	11
Breakfast Quesadilla <small>scrambled eggs, applewood smoked bacon, monterey jack cheese, green onions, salsa de mesa, crema, guacamole, pico de gallo</small>	12
Huevos Divorciados ^{GF} <small>2 poached eggs, tomatillo sauce, ranchero sauce, applewood smoked bacon, black beans, crispy corn tortilla strips, queso fresco</small>	13.75

BREAKFAST SPECIALTIES

TR Benedict <small>2 poached eggs, manchego scone, chopped applewood smoked bacon, arugula, classic hollandaise sauce, cheddar breakfast potatoes</small>	15.50
Egg White Omelet ^{GF} <small>black kale, chipotle shrimp, cherry tomatoes, oyster mushrooms, grilled corn relish</small>	13
Seared Albacore Tuna & Sweet Potato Hash ^{GF} <small>2 poached eggs, wilted micro greens, caramelized onions, jalapeños</small>	16.50



some items may contain dietary allergens, please advise your server, eating raw or undercooked animal products may increase your risk of foodborne illness, especially if you have a medical condition
18% gratuity added to parties of 6 and larger | 20% gratuity added to parties of 8 and larger | 15.00 corkage fee
* please note there is a 2 hour limit on bottomless mimosas

PANCAKES & SWEETS

Fresh Corn & Blueberry Pancakes whipped salted butter, maple syrup	9
Bunuelos cinnamon, piloncillo glaze	4
Manchego & Black Pepper Scone	5

TACOS & ENCHILADAS

served with Mixed Salad or House Rice & Black Beans
"skinni" style tacos - butter lettuce - Add 1.50

Pollo ^{GF} pulled Mary's free range chicken, tinga sauce, monterey jack cheese, roasted corn salsa, cilantro crema	12.75
Carnitas Taco slow braised pork, pickled jalapeño, tomatillo fresca, guacamole, crema	13.50
Pescado a la Parrilla / Seared Albacore Tuna Taco ^{GF} tequila passion fruit slaw, pico de gallo, avocado, salsa de mesa, cilantro crema	16
Suizas Enchilada ^{GF} pulled Mary's free range chicken tinga, creamy tomatillo sauce, melted monterey jack cheese	16.50
Mole Enchilada pulled Mary's free range chicken tinga, mole de poblano, crema, queso fresco, toasted sesame seeds	17

ENSALADAS & HAMBURGER

Ensalada Sabrosa ^{GF} romaine lettuce, roasted corn, tomatoes, black beans, monterey jack cheese, jicama, cilantro, avocado, honey jalapeño vinaigrette Add: grilled Mary's free range chicken breast 6 tiger shrimp 6 pan seared albacore tuna 8 pan seared salmon 10	11
Shrimp Zarandeado Salad ^{GF} sautéed shrimp zarandeado style, mixed greens, romaine, melon, jicama, tomatoes, roasted almonds, queso fresco, kiwi vinaigrette	16
TR Hamburguesa premium american wagyu beef, caramelized onions, roasted poblano, chipotle aioli, watercress, tomato, brioche bun, sweet potato fries with cilantro & lime zest Add: monterey jack cheese 2 avocado 3 applewood smoked bacon 2 sunny side egg 2	13

SIDES

Salsa Trio salsa de mesa, salsa de tomatillo fresca, salsa de papaya habanero	5.50
Guacamole avocado, serrano peppers, tomatoes, cilantro, white onions, fresh lime	9
Black Beans or rice	3.50
Fresh Corn or Flour tortillas	2.50
Monterey Jack Cheese Breakfast Potatoes	4
Applewood Smoked Bacon (2)	3.50
Chorizo	5



Tortilla Republic is serving only prime all natural meats, all natural Mary's organic chicken and organic produce when available. Every sauce is made in house from the freshest ingredients available.

^{GF} gluten free items

|photographs by Paul Robinson Photography|