

Sunday Brunch

Beverages

Champagne, Sangria, Bloody Mary, Orange Juice or Soft Drinks

Starter

Fresh Fruit Salad

All Entrées served with Mexican White Rice

Eggs & Omelets

Mexican Pasta Omelets- Fettuccine Pasta Tossed with Crab, Shrimp, Mojo de Ajo (Garlic and Butter) Sauce & topped a vegetables sauce and cheese.

Bogie Omelet- Spinach sautéed with onions & tomatoes, topped with vegetable sauce.

Chorizo Omelet- Omelet made with Mexican Chorizo topped with Jack Cheese.

Huevos Rancheros- Eggs cooked overeasy on topped on a corn tortilla and topped with a salsa made with tomatoes, onions and bell peppers and Jack Cheese. Served with rice and beans.

Huevos a la Mexicana – Eggs scrambled with tomatoes, onions and bell peppers. Served with rice and beans.

Seafood

Snapper Veracruzano - Pacific Red Snapper sautéed and topped with a sauce of tomatoes, onions, green olives, capers and green chile.

Salmon Ivonne - Baked salmon topped with a tequila, tomato, green onions and garlic sauce.

Calamari Ivonne – Calmari topped with a tequila, tomato, green onions and garlic sauce.

Calamari Mojo de Ajo- Our exquisite calamari, garlic and butter sauce.

Chicken

Pechugas de Pollo- Chicken Breasts pieces prepared “en Casserole” with green Chile, sour cream, onions and Jack Cheese

Pollo Fajitas - Sliced chicken breast sautéed with tomatoes, onions, bell peppers and achiote. Served with rice and beans.

Pollo XX - Broiled Chicken breast topped with Dos XX beer and mushroom sauce.

Beef and Mexican Specialties

Carne Asada – Charbroiled Steak served rice and beans.

Beef Fajitas - Sliced beef sautéed with tomatoes, onions, white wine, green bell peppers and achiote. Served with rice and beans

Two (2) Cheese Enchiladas served with rice and beans.

Dessert

Flan (Mexican Custard)

\$13.99