

LOGO PEZ

EL PEZ LOCO

el Brunch

CHILAQUILES* - 13

Tortilla chips baked in salsa verde topped with two fried eggs, cotija cheese, crema & guacamole. (*go vegan with seitan and soy crema)

HUEVOS DIVORCIADOS* - 12

2 house made sopas w/ refried beans - one w/ salsa verde the other with salsa borracha topped with 2 fried eggs and served with red rice.

HUEVOS RANCHERO* - 12

2 fried eggs on a bed of beans & tortilla with roja salsa, guacamole, jalapeno.

SHRIMP AND GRITS - 15

Seared Mexican shrimp served with house chorizo over cheesy Anson Mills grits with pico de gallo, shrimp gravy and 2 fried eggs.

BREAKFAST BURRITO MOJADO* - 12

Huevos a la Mexicana wrapped with cheese, beans, and rice. Topped with cheese, crema and ranchero salsa. Served hot with a side of home fries.

CHARRO SKILLET - 13

Carne asada hash topped w/ 2 fried eggs and chipotle hollandaise.

CHICKEN & WAFFLES - 13

Buttermilk fried chicken, chorizo gravy, maple syrup.

SCRAPPLE TACOS - 13

3 flour tortillas with scrambled egg, potatoes, cheese, Green Meadow farm scrapple, guacamole and habanero mayo.

DULCE DE LECHE PANCAKES - 11

Three buttermilk pancakes topped with traditional caramel sauce & served with seasonal fruit.

1/4 LB BURGER W/ WAFFLE FRIES - 8

Cheese, jalapeno, special sauce.

FRIED CHICKEN SANDWICH - 9

Habanero mayo, pickles, red onion, lettuce.

SPECIALS de la casa

NACHOS - 10 (ADD MEAT FOR 3.5)

NACHOS DE KENZO - 15

SOPA DE TORTILLAS* - 6.5

Traditional tortilla soup with tomato / guajillo pepper broth with diced avocado, chihuahua cheese & tortilla crisps.

SPICY CEASAR - 8

Romaine, jalapeno dressing, tortilla croutons & cotija cheese.
add grilled chicken - 3.5 add grilled shrimp - 4.5

TACOS BURRITOS QUESADILLAS

MEATS Y SUCH

	T	B	Q
Al Pastor	2.25	9.5	8.5
Carne Asada	3.00	10	9
Pollo	2.25	9	8.5
Chilorio (Sinaloa Pulled Pork)	2.50	10	9
Chorizo & Potato	2.25	9	8.5
Pez	3.25	11.5	10
Camarones	3.25	11	10
Soy Chorizo*	2.00	9	8.5
Mushroom*	2.00	9	8.5
Seitan & Spinach*	2.00	9	8.5

// TACOS / {T} / cilantro y onions
/ EXCEPT shrimp & pez tacos come with shredded cabbage, crema y pico de gallo
/ Chilorio comes with pickled red onion, serrano peppers & cilantro

// BURRITOS / {B} / beans, rice, cheese, crema, pico y choice of filling

// QUESADILLAS / {Q} / three cheeses y choice of filling

SIDES

Bacon - 3 Potato Hash* - 3 Cheese Grits - 3
Guacamole* - 4.5 Waffle Fries* - 4
Black Beans Diablo* - 4.5 Refried Beans* - 4.5
Red Rice* - 3 Green rice* - 3

ATTENCION - Consuming raw or undercooked eggs, beef, milk products, pork, poultry, seafood, or shellfish may cause foodborne illness. Shellfish allergies? Stay away from our fried foods!!!!

20% GRATUITY may be charged to parties of 6 or more.

CASH ONLY PLEASE!!

* Vegetarian Items

BRUNCH COCKTAILS

BLOODY MARY - Secret house recipe with mondo garnishes & spicy salt rim - 7

BLOODY MARIA - try it with our Chipotle infused tequila - 7

MICHELADA - Negra Modelo with traditional house tomato juice blend and salt rim. - 5

FRIDA MIMOSA - Hibiscus and Guava with Champagne. - 7

IMPALA - classic margarita - 6

THUNDERBIRD (IN TWO COLORS) - 6
Red Sangria w/ hibiscus and strawberries
OR
White Sangria w/ pineapple and apples

ASK ABOUT OUR

¡¡AGUAS FRESCAS!!

A traditional Mexican non alcoholic drink made fresh in house.

TEQUILA

Avión Blanco	- 9
Avión Reposado	- 11
Avión Añejo	- 13
Cabo Wabo Silver	- 10
Cabo Wabo Añejo	- 14
Casamigos Blanco	- 12
Casamigos Reposado	- 13
Casamigos Añejo	- 16
Cazadores Silver	- 8
Cazadores Reposado	- 10
Corralejo Blanco	- 7
Corralejo Reposado	- 9
Don Julio Silver	- 12
Don Julio Reposado	- 13
Don Julio Añejo	- 14
Don Julio 1942	- 22
El Jimador Silver	- 7
El Jimador Reposado	- 8
El Jimador Añejo	- 10
El Mayor Silver	- 8
El Mayor Reposado	- 10
El Mayor Añejo	- 12
Espolon Blanco	- 7
Espolon Reposado	- 9
Herradura Silver	- 8
Herradura Reposado	- 10
Milagro Silver	- 8
Milagro Reposado	- 10
Milagro Select Blanco	- 13
901 Blanco	- 10
Olmecca Altos Plata	- 7
Olmecca Altos Reposado	- 8
Patron Silver	- 10
Patron Añejo	- 14
Sauza Hornitos Silver	- 8
Sauza Hornitos Reposado	- 9
Sauza 3 Generaciones Blanco	- 9
Sauza 3 Generaciones Rep.	- 10
Siembra Metl Mescal Joven	- 14

Cerveza

----- ON TAP ----- MUCHO FRIO

Kenzinger (4.5%) - 5
Lionshead - 3
Negra Modelo (5.4%) - 5.5
Captain Lawrence Hop Commander IPA (6.5%) - 6
Great Lakes Nosferatu Imperial Red Ale (8%) - 6
Ballast Point Sculpin IPA (7%) - 7

----- IN A BOTTLE OR CAN -----

Miller High Life - 3
Miller Lite - 4
Pabst Blue Ribbon - 3
Hamm's 16oz - 3
Yuengling Lager - 4
Narragansett Lager 16oz - 4
Tecate - 4
Corona - 5
Corona Light - 5
Pacífico Clara - 5
Modelo Especial - 5
Dos Equis Lager - 5.5
PBC Walt Wit - 5
PBC Commonwealth Gregarious Ginger Cider - 5
Yards Philly Pale Ale - 5
Yards Brawler - 5
Sly Fox IPA - 5
Dogfish Head 60 min IPA - 6
21st Amendment Free! or Die IPA - 6
21st Amendment Back in Black IPA - 6
Oskar Blues - Mama's Little Yella Pils - 5
Oskar Blues - Dale's Pale Ale - 5
Victory Golden Monkey - 6.5
Victory Hop Devil - 6
Jack's Hard Cider - 5.5
Guinness Can - 7

DRINKS

---NO BORRACHO---

La Colombe Coffee ----- 2
Hot Tea ----- 2
Orange Juice ----- 3/5
Guava Juice ----- 3/5
Mexican Coke ----- 2.5
Jarritos Soda ----- 2
(Orange, Grapefruit, Pineapple, Strawberry & Tamarind)

