

LOGO PEZ

EL PEZ LOCO

el Brunch

CHILAQUILES* - 12

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

HUEVOS DIVORCIADOS* - 11

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

HUEVOS RANCHERO* - 11

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

SHRIMP AND GRITS - 14

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* - 11

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 - 12

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

CHICKEN & WAFFLES - 13

Buttermilk fried chicken, chorizo gravy, maple syrup.

SCRAPPLE TACOS - 12

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 - 7.5

Cheese, jalapeño, special sauce.

FRIED CHICKEN SANDWICH - 9

Habanero mayo, pickles, red onion, lettuce.

SPECIALS de la casa

NACHOS - 8 (ADD MEAT FOR 3.5)

NACHOS DE KENZO - 13

SOPA DE TORTILLAS* - 6

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

TACO SALAD* - 8

Arugula, cherry tomatoes, red onion, black beans, corn, peppers, cotija cheese, coriander vinaigrette & tortilla strips

add grilled chicken or shrimp - 3.5

TACOS QUESADILLAS BURRITOS

MEATS Y SUCH

	T	B	Q
Al Pastor	2.00	9	8
Carne Asada	2.75	10	8.5
Pollo	2.00	9	8
Chilorio (Sinaloan Pulled Pork)	2.25	10	8.5
Chorizo & Potato	2.00	9	8
Pez	3.00	11.5	10
Camarones	3.00	11	9
Soy Chorizo*	1.85	9	8
Mushroom*	1.85	9	8
Seitan & Spinach*	1.85	9	8

// 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	Waffle Fries* - 4	
Black Beans Diablo* - 4	Refried Beans* - 4	
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
2SP Brewing Bellcracker Dbl IPA (8.7%) - 6
Great Lakes Blackout Stout Imperial Stout (9%) - 6
Neshaminy Creek County Line IPA (6.6%) - 6

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

Miller High Life - 3
Miller Lite - 4
Pabst Blue Ribbon - 3
Coors Banquet - 4
Yuengling Lager - 4
Narragansett Lager 16oz - 4
Tecate - 4
Corona - 5
Corona Light - 5
Pacífico Clara - 5
Modelo Especial - 5
Victoria - 5
Dos Equis Lager - 5.5
Dos Equis Amber - 5.5
Bohemia - 5.5
PBC Walt Wit - 5
PBC Commonwealth 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)

