

À LA CARTE / 12

PRIX FIXE / 18

Choice of drink, main course, coffee or tea

PRIX FIXE DRINKS

Pure RH Margarita, Mimosa Açai, Mayan Mary, Fresh Squeezed OJ, Mango & Prickly Pear Refresco, Michelada, Sangria, Wine

Pan Francés



brioche French toast, ancho-maple syrup, applewood smoked bacon, apples, raisins, pecans

Panqueques



buttermilk-corn meal griddle cakes, sautéed peaches & plums, applewood smoked bacon, ancho-maple syrup

Guacamole*



habanero-lime marinated red onions, serrano-papaya relish, duck chicharones, organic corn relish, organic corn tortillas

H U E V O S

Benedito

organic corn cake, poached organic eggs, refried black beans, pico de gallo, roasted organic corn, cotija,

tequila cured salmon +4

roasted natural pork +4

Omelet*

roasted mushrooms & poblanos, applewood smoked bacon, Jack & panela cheeses, salsa verde, jalapeño hash browns

Budín Azteca*

free range chicken, Chihuahua cheese, roasted poblano chiles, salsa verde, organic cilantro corn tortillas, crema

Huevos Rancheros*

fried organic eggs, Chihuahua cheese, refried black beans, salsas roja & verde

Burritos de Carne y Huevos

organic grass-fed rib eye, organic scrambled eggs, panela & Monterey Jack, charred tomato-jalapeño salsa, avocado, pickled onion & serrano

T A C O S

tacos are served on

organic house-made tortillas

with rice & beans +3

Dorado Yucateca*

pumpkin seed crusted mahi mahi, cabbage slaw, roasted habanero salsa, chipotle aioli

Carnitas*

braised natural pork, organic ancho tortillas, guacamole, pickled red onion

Tinga de Pollo*

free range chicken, caramelized onions, roasted tomatoes, chipotle chiles, cotija

M A S

Ensalada con Queso Azul*

avocado, tomato, Pt. Reyes blue cheese, red onion, balsamic-cumin vinaigrette

organic poached or fried eggs +3

free range chicken breast +4

organic grass-fed rib eye +6

Quesadilla de Hongos

roasted wild mushrooms, Manchego cheese, handmade organic spelt tortillas, jicama-green apple slaw

free range chicken +4

organic grass-fed rib eye +5

organic scrambled eggs +2

Enchiladas de Pollo*



pomegranate charred free range chicken, guajillo salsa, refried beans, pickled red cabbage

Burritos

watercress, avocado, panela & Monterey Jack, pickled onion & serrano

free range chicken breast +1

organic grass-fed rib eye +2

South American wild shrimp +2

pulled natural pork +1

Flaca

tequila-cured wild salmon, horseradish crema, organic house-made spelt tortilla, red onion

A P A R T E S

Guacamole** 5

Jalapeño Hash Browns** 5

Applewood Smoked Bacon 5

Black Beans & Rice, Cotija* 5

Sautéed Garlic Kale** 5

Platanos en Mole** 5

Cheesy Chorizo Rice* 5

*Gluten Free / **Gluten Free/Vegan Please tell us about any food allergies or preferences

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