

# ROCKING HORSE CAFE BRUNCH

MEXICAN KITCHEN & TEQUILA BAR

## À LA CARTE / 1 2

### PRIX FIXE / 1 8

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

## HUEVOS

### Sopes Benedictos

corn cake with poached organic eggs, refried beans, pico de gallo, corn, avocado, cotija cheese and cilantro  
mezcal-cured salmon +4  
roasted natural pork +4

### Omelet\*

wild mushrooms, roasted poblanos, applewood smoked bacon, Monterey Jack & panela cheeses, salsa verde, jalapeño hash Brown.

### Chilaquiles

sautéed free range chicken, tortilla chips, salsa verde rajas poblanas, cotija cheese

### Huevos Ahogado

poached organic eggs, roasted tomato-chipotle salsa, Queso Chihuahua, avocado, cilantro, pan tostada

### Huevos Rancheros\*

handmade corn tortillas, Chihuahua cheese, refried black beans, fried eggs, salsas roja & verde

### Burritos de Carne y Huevos

hanger steak, organic eggs, panela & Monterey Jack, charred tomato-jalapeño salsa, avocado, pickled onion & serrano

### Ensalada con Aguacate y Queso Azul\*

avocado, tomato, queso azul Pt. Reyes, red onion, balsamic-cumin vinaigrette

free range chicken breast +3

hanger steak +4

### Quesadilla de Hongos

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

free range chicken breast +4

hanger steak +5

scrambled eggs +2

### “Croque Señor”

pulled chipotle roasted natural pork sandwich, rajas poblanos, avocado, watercress, Chihuahua cheese

### Guacamole\*

3 relishes, warm handmade corn tortillas

### Pan Francés

Amy's brioche French toast, piloncillo syrup, apples, raisins, pecans

### Panqueques

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

## TACOS

### Dorado Yucateca\*

pumpkin seed crusted mahi mahi, lime-cilantro slaw, roasted habanero salsa, organic ancho corn tortillas, garlic aioli

### Carnitas\*

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

### Tostaditos de Camarones en Achiote\*

Yucatecan achiote marinated shrimp, crisp corn tortillas, guacamole, citrus habanero salsa fresca

## M A S



### Enchiladas de Pollo\*

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

### Burritos

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

free range chicken breast +1

hanger steak +2

grilled vegetables

### Queso en Estilo de Michoacan\*

baked burrata, roasted tomatillo salsa, shitake & honshi mejii mushrooms, organic cilantro corn tortillas

## A P A R T E S

Guacamole\*\* 5

Jalapeño Hash Browns\*\* 5

Applewood Smoked Bacon 5

Fried Ripe Plantains\*\* 5

Yucca-Goat Cheese Cake 5

Handmade Organic Corn\*\* or Spelt Tortillas 5

Green Apple-Jicama Slaw\*\* 5

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

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