

# 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

### Sope Benedito

corn cake with poached organic eggs, corn cakes, refried beans, pico de gallo, roasted corn, queso cotija, cilantro

mescal cured salmon +4

roasted natural pork +4

### Omelet\*

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

### Huevos Ahogado

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

### Chilaquiles

sautéed free range chicken, tortilla chips, salsa verde, rajas poblanos, crema, queso cotija

### 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

brioche French toast, piloncillo syrup, apples, raisins, pecans

### Panqueques

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

## TACOS

tacos are served on organic house-made tortillas with rice & beans +3

### Dorado Yucateca\*

pumpkin seed crusted mahi mahi, lime-cilantro slaw, roasted habanero salsa, garlic aioli

### Carnitas\*

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

### Tinga de Pollo\*

applewood smoked free range chicken, caramelized onions, roasted tomatoes, chipotle chiles, cotija cheese

## 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

### Chile Relleno de Camarones

sautéed gulf shrimp, goat cheese, coconut rice, poblano chile, shrimp stock-roasted red pepper reduction 13

## A P A R T E S

Guacamole\*\* 5

Jalapeño Hash Browns\*\* 5

Applewood Smoked Bacon 5

Platanos en Mole\*\* 5

Yucca-Goat Cheese Cake 5

Refried Black Beans with Cotija\*\* 5

Green Apple-Jicama Slaw\*\* 5

Frizzled Kale\*\* 5

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

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