

BOCADITOS

Brunch

To Start

Oro Verde

Chunky guacamole with fresh avocado, lime, jalapeño & cilantro 16

Cevichazo *

Fresh octopus and salmon cured in house leche de tigre, topped with mango pico de gallo and avocado 28

Queso Fundido

Baked chihuahua cheese 15
add: chorizo 4 / poblano 3

Chips and Salsa

Fresh tortilla chips with house red & green salsas 8

Aguachiles *

Fresh shrimp cured in lime juice with serrano pepper, cucumber, cilantro, onion, and creamy avocado 24

Oysters *

Market East or West — cocktail sauce, mignonette & lemon
6 for 19 / 12 for 33

Morning Sweets

Pancakes

Fluffy buttermilk chocolate pancakes, layered on a pumpkin sauce, drizzled with cajeta (Mexican caramel) Topped with fresh fruit 15

Macho Toast

Thick-cut brioche French toast stuffed with strawberry yogurt, sweet potato purée, and candied pecans. Served with sweet fried plantain and fresh fruit 15

Manzana Crêpe

Delicate crêpe filled with caramelized apples and strawberry yogurt cream. Finished with fresh fruit and powdered sugar 15

Casa Tamal

Homemade sweet corn masa tamal filled with pineapple and melted cheese. Topped with pineapple pico de gallo and a spicy kick 14

West Loop Waffles

Crispy buttermilk waffle topped with hand-breaded fried chicken and a tangy-sweet pineapple sauce. Sweet, savory, and a little heat 19

Cocina Favorites

Aguacate Toast

Sourdough toast with creamy avocado, whipped requesón (fresh Mexican ricotta), wilted spinach, and Mexican crema. Topped with scrambled eggs and house salad 16

Garden Omelette

Fluffy three-egg omelette with roasted potatoes, caramelized brussels sprouts, zucchini, and sweet corn 16

Chorizo Omelette

Golden three-egg omelette loaded with spicy Mexican chorizo and crispy seasoned potatoes 16

Chilaquiles — Bocaditos Style *

Crispy tortilla chips simmered in red or green salsa. Topped with cheese, sour cream, avocado, white onion, and cilantro. Add an egg or protein — ask your server 16

Poblano en Ojaladre

Fire-roasted poblano pepper stuffed with chorizo and potatoes, wrapped in flaky puff pastry. Served over tomato sauce with requesón (Mexican ricotta) and sour cream 16

Enfrijoladas

Corn tortillas dipped in rich black bean sauce, filled with zucchini, mushrooms, spinach, and onion. Topped with crumbled queso fresco, sour cream, and avocado 16

From the Grill

Madison Sandwich

Grilled steak layered with caramelized onions, roasted bell peppers, and three melted cheeses. Drizzled with chipotle aioli and served with crispy seasoned potatoes 18

The West Loop Skillet *

Sizzling cast iron with 4 oz skirt steak, baby potatoes, chorizo, and sautéed vegetables. Crowned with two over-easy eggs 22

Tres Quesos Burger *

6 oz beef patty with house coleslaw, avocado, three melted cheeses, chipotle aioli, and a runny over-easy egg 18

Pork Belly

8 oz slow-roasted pork belly — crispy outside, tender inside. Served over baby potatoes with a house salad and cherry tomatoes. Finished with our sangria vinaigrette 18

Steak & Huevos *

6 oz skirt steak with two eggs your way and homemade seasoned potatoes 24

Breakfast Burrito

Fluffy scrambled eggs, black beans, lettuce, melted Chihuahua & Oaxaca cheeses, and guacamole 18

Tacos

Carne *

Marinated skirt steak — crispy shallots, salsa verde 22

Cochinita Pibil

Achiote-citrus pork — slow-roasted, pickled onion, & habanero 18

Pollo

Grilled chicken — house ranchero sauce, cabbage mix 18

Sides

House Seasoned Potatoes 10

Fresh Fruit Bowl 10

House Salad 10

Extra Egg * 2

Crispy Bacon · 3 pieces 6

Avocado 3

Brunch Familiar

Pancakes, waffles, crispy bacon, sausage, scrambled eggs, and homemade seasoned potatoes. Everything on one table, made for sharing - (serves 4) 65

Kids Menu

Ages 12 & under \$10

Mini Pancakes or Waffles

Buttermilk pancakes with maple syrup and fresh fruit.

Eggs & Bacon *

Crispy golden bacon & eggs cooked to order.

Mini Quesadilla

Flour tortilla with melted cheese. Add chicken +2

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition. Items can be served raw or undercooked or contain undercooked ingredients.