

ERNESTO'S

BREAKFAST

Saturday & Sunday from 9:00 am to 2:00 pm. Complete menu is also available.

Huevos Rancheros

Two large eggs served over a corn tortilla, covered with strips of lean steak, potatoes and a rich tomato sauce made with bell peppers and onions. 7.99

Chorizo con Huevos

Lean and spicy chorizo, diced tomatoes & onions scrambled with two large eggs. 7.99

Chorizo con Papas

Chopped potatoes sautéed with chorizo, then mixed with two large eggs to make a delicious Mexican favorite. 7.99

Huevos con Chile Verde

Two large eggs served over a corn tortilla, covered with chunks of lean pork in a rich and spicy green tomatillo sauce that includes cilantro, jalapeños and garlic. 7.99

Huevos Divorciados

Two large eggs served over corn tortillas, one topped with chile verde and the other topped with steak ranchero. 8.49

Chilaquiles

Lightly fried corn tortillas tossed with a special tomato sauce, diced onion and lots of cheese to make this an authentic favorite. 6.99 **Chicken or Beef** 7.99

Chilaquiles de Camaron

Lightly fried corn tortillas with tiger shrimp, green tomatillo sauce and cheese. Topped with fresh cream. 9.99

Breakfast Bonanza Burrito

A large flour tortilla rolled with mixed veggies, eggs, chorizo and cheese. 7.49

Tocino Quesadillas

Homemade flour tortillas filled with eggs, bacon, Monterey Jack cheese, avocado and diced tomatoes. Sour cream served on the side. 7.99

Pozole

One of the best and least recognized delicacies of northern México.

Chunks of very lean pork stewed with New Mexico chili pods, oregano, garlic and hominy. Served with chopped onion, cilantro, radishes and lemon on the side. 9.49

Shrimp Ceviche

Tiger shrimp, marinated in lime juice, garlic, red onion, celery heart, cilantro and a bit of jalapeño. Served with slices of avocado. 9.99

Carnitas Machaca

Carnitas mixed with two large eggs, diced bell peppers and onions. Served with pico de gallo on the side. 8.99

Los Cabos

Plump jumbo tiger shrimp, zucchini, mushrooms, carrots, rice and onions in a savory spicy broth. A traditional coastal favorite. 9.99

DRINKS

Orange Juice

100% pure orange juice. Other juices available: cranberry, pineapple, grapefruit, grape and tomato.

Seattle's Best

French Roast: (Fair Trade Certified) A rich, dark roast with an intense European flavor.

Twilight Decaf: (Swiss Water Process 100% Chemical Free) Rich, dark roasting gives Twilight the intense flavor and a hearty aroma.

Mexican Hot Chocolate

Dates back to the times of the TOLTECS, the discoverers of Cacao. Authentically delicious.

Bloody Maria

Tequila, tomato juice, salt, pepper, lime juice and dashes of Tabasco & Worcestershire sauce all served in a tall glass and garnished with a celery stalk and lime wedge.

Tomatada

Ice cold beer poured over a spicy tomato juice with a hint of salt.

Michelada

Tecate and lime juice in a frozen salted rimmed glass.

All dishes are available in children's portions for 3.99

Additional plate of bread available for \$2.50

MEXICAN F·O·O·D