# BREAKFAST



Breakfast begins with fresh fruit, orange or green juice & coffee or tea. Please select one main plate below.

# AVAILABLE FOR PURCHASE

Bloody mary	<del></del> \$200
Mimosa	<del></del> \$200
Espresso	<del></del> \$60
Latte	<del></del>
Cappuccino	<del></del> \$80
Hot chocolate	<del></del> \$60
Green/orange juice —	<del></del> \$60

#### **HUEVOS A LA MEXICANA**

Scrambled eggs with tomato, jalapeño & onion. Side of refried beans, tortillas & red salsa

### **HUEVOS DIVORCIADOS**

Fried eggs served on a corn tortilla with refried beans, covered in red & green salsa

### **CHILAQUILES**

Fried eggs over house-made tortilla chips with cheese, sour cream & red or green salsa. Side of refried beans

### **EGGS WITH HAM & CHORIZO**

Eggs scrambled with ham & chorizo. Side of refried beans, avocado & red or green salsa

### **EGGS WITH CHORIZO & POTATOES**

A hearty mix of chorizo and potatoes topped with a fried egg. Side of refried beans

#### **SOPES WITH FRIED EGGS**

Blue corn tortillas served with refried beans, red onion, cotija cheese & red or green salsa. Topped with fried eggs

**TOASTED HOUSE-MADE BREAD W/ WALNUTS & CRANBERRIES**Served with sides of cream cheese, jelly & butter

#### MADE TO ORDER OMELETTE OR EGGS

Select three fillings. Served with refried beans & red or green salsa Spinach | Tomato | Onion | Chorizo | Ham | Bell Pepper | Cheese | Corn | Mushrooms | Poblano Strips

## **GRANOLA & YOGURT**

Crunchy, sweet granola over natural yogurt



Proudly serving locallyroasted coffee from DoceCuarenta, in Todos Santos. The blend is called La Pastora, after the nearby surfbreak.

All salsas, bread and blue corn tortillas are made in-house.

SEASONAL, FRESH PRODUCE FROM THE VSC FARM USED WHEN AVAILABLE.

- **BREAKFAST INCLUDED IN ROOM RATE**
- BREAKFAST COST FOR OFF-SITE GUESTS: \$240 MXN + 16% TAX
- 8 AM 10 AM DAILY