

# Cholita

## BRUNCH

UNLIMITED FOOD \$25 PER PERSON

Free flowing food, two hour maximum experience. Must be enjoyed by the whole table. For the last hour, only a la carte brunch will be offered.

## BRUNCH COCKTAILS



**CHOLITA MARGARITA** .....8.00 | 13.00 | 38.00  
blanco tequila + agave nectar + fresh citrus  
house salt rim GRANDE PITCHER

**MIMOSA** .....4.00  
choice of orange, passion fruit, or pomegranate

**MICHELADA** .....6.00  
negra modelo beer + clamato + maggi + lime + spice rim  
add a shot of tequila \$2

**BLOODY MARIA** .....8.00  
blanco tequila + tajin spice rim + skewer of happiness  
make it spicy   
if you prefer Mary to Maria we can do vodka

**MARACUYA MOJITO** .....8.00  
captain morgan white rum + passion fruit + mint + fresh lime + soda

## STARTERS



**CHIPS + SALSA** .....4.00

**GUACAMOLE + CHIPS** .....12.00

**QUESO FUNDIDO** .....11.00  
bubbling mexican cheese + chiles rajas + salsa chile morita + flour tortilla  
add chorizo \$2  
add roasted mushroom \$1

**MEXICAN STREET CORN CUP** .....7.00  
creamy sweet corn + cotija cheese + flamin hot cheetos

**AL PASTOR SLIDERS** .....10.00  
brioche buns + al pastor grilled pork + chipotle mayo + salsa roja  
guacamole taquero + onion + cilantro

## BRUNCH SPECIALTIES



**HOT FRIED CHICKEN TORTA** .....12.00  
our own recipe hot fried chicken tenders + telera roll + chipotle aioli  
cabbage + cactus pico de gallo

**DROWNED TAMALES** .....10.00  
corn tamales + salsa verde + crema + cotija cheese

**EGG + CHEESE FOLDED CRISPY TACOS** .....9.00  
pinto bean sauce + salsa morita + shredded lettuce  
cojita cheese + avocado

**BISCUIT + GRAVY** .....8.00  
cheddar jalapeño biscuit + chorizo gravy + sunny side up egg

**ADOBO CHICKEN ENCHILADA** .....13.00  
roasted chicken + white mexican cheese + salsa verde + shredded lettuce  
pico de gallo + cotija + crema

**FRENCH TOAST** .....10.00  
battered texas toast + agavales mocha tequila cream + bananas + dulce de leche

**CHURRO DONUTS** .....7.00  
dulce de leche caramel + cinnamon sugar + white chocolate mousse + sprinkles

**CHURRO PANCAKE** .....11.00  
pancake + churros + strawberry jam + caramel + powdered sugar

**STRAWBERRY TAMALES** .....8.00  
strawberry filling + caramel + strawberry syrup

## HOUSE TACOS



**AL PASTOR** .....6.00  
marinated and fire roasted pork + salsa roja + pineapple  
guacamole taquero + corn tortilla + cilantro + onions

**GRILLED ADOBO SHRIMP** .....6.00  
cabbage + pickled vegetables + pico de gallo + baja sauce + corn tortilla

**LA GRINGA** .....6.00  
double flour tortilla cheese quesadilla + all natural chicken  
guacamole taquero + onion + cilantro + salsa morita

**CHARRED BRUSSELS SPROUTS** .....6.00  
melted cheese + caramelized onions + chile cream + pickled vegetables + corn tortilla

**BAJA SAN DIEGO** .....6.00  
crispy cod + shredded colby cheese + cabbage + California white sauce + pico de gallo

**ADOBO CHICKEN** .....6.00  
fresh corn tortilla + cilantro + onion + salsa roja

## DRINKS FOR THE TABLE

**\$20 CHAMPAGNE BOTTLE**

comes with your choice of two juices (orange, passion fruit, pomegranate)

**\$25 MARGARITA PITCHER**

blanco tequila + agave nectar + fresh citrus

\*Sunday only



## HAPPENINGS AT CHOLITA

### MONDAY TRIVIA

Live trivia from 7-9 pm in the Cantina  
\$5 house margaritas, \$4 select drafts, \$3 modelo cans

### TACO TUESDAY

\$3 tacos, \$25 margarita pitchers

### FRIDAY LUNCH

\$12 Cholita Side Piece  
Fridays (11am - 4pm)

### FAJITA FRIDAYS

Your choice of adobo chicken (\$12), shrimp (\$14), roasted veggie (\$11), or carne asada steak (\$15). Served with caramelized sweet pepper & onions, soft flour tortillas, guacamole, sour cream, and pico de gallo.

### SUNDAY BRUNCH PARTY

DJ, \$25 unlimited brunch menu, \$4 mimosas  
\$20 champagne bottle with two juices, \$25 margarita pitchers  
11 am - 4 pm

ASK ABOUT OUR HOUSE-MADE HABANERO SALSA

CholitaTacos | www.cholitatacos.com

item contains gluten

spicy