

# AUGIE'S BRUNCH

## **HALF DOZEN OYSTERS 21**

TEQUILA MIGNONETTE, HOMEMADE HOT SAUCE

## **CEVICHE ROJO 17**

CALIFORNIA YELLOWTAIL, PRICKLY PEAR & TEQUILA TEA, SHALLOTS, JICAMA, AVOCADO, POMEGRANATE

## **FARMER'S MARKET SALAD 17**

SEASONAL VEGGIES, CHAMPAGNE VINEGAR DRESSING  
(ADD 6OZ SALMON +9)

## **TETELA TINGA 12**

MARINATED CHICKEN & CHORIZO, ONIONS, PEPPER, AVOCADO CREAM

## **TACOS ENSENADA 19**

FRIED ROCK FISH BAJA STYLE, CHIPOTLE AIOLI, POBLANO RICE

## **CHICKEN ENCHILADAS 19**

HOMEMADE TORTILLAS, RED SALSA, CREAM, QUESO FRESCO

## **HUEVOS RANCHEROS 19**

TIAXCALA BEANS, QUESO OAXACA, RED SALSA, AVOCADO, TWO  
FRIED EGGS  
(VEGAN OPTION AVAILABLE)

## **GREEN CHILAQUILES 17**

HOMEMADE CHIPS, TOMATILLO, ONION, QUESO FRESCO, AVOCADO, TWO  
FRIED EGGS  
(VEGAN OPTION AVAILABLE)

## **SEAFOOD EMPANADA 24**

LOBSTER, CRAB, RED SALSA, FRIED EGG

## **CHEF'S BURGER 19**

HOMEMADE BUN, BEEF PATTY, MEXICAN CHORIZO, POBLANO CHILE,  
CHEDDAR CHEESE, COLESLAW

## SIDES

### **BACON 5**

### **PANCAKE 12**

### **GUACAMOLE & CASTACAN 15**

### **FRUIT PLATE 12**

## DESSERTS

### **CHURROS 12**

PASILLA CHOCOLATE & CARAMEL SAUCES

### **TINTO PEAR 12**

RED WINE REDUCTION, PRICKLY PEAR SORBET

## BEVERAGES

### ALCOHOLIC

#### **AUGIE'S SPRITZ 14**

AMARO ANGELENO, TXIMISTA BLANCO VERMOUTH, GRAPEFRUIT, CAVA

#### **¿TIENES DOLOR? 14**

EL TEQUILEÑO REPOSADO TEQUILA, APRIOCOT, CAVA, ABSINTHE MIST

#### **MIMOSA 12**

PINEAPPLE OR PRICKLY PEAR & GRAPEFRUIT

#### **VAQUERO CUP 14**

EL TEQUILEÑO REPOSADO TEQUILA, YOLIXPA-TEEPAK, GINGER, LEMON, MINT

#### **MICHELADA 9**

CLAMATO, MAGGI, SALSA MACHA, OJ, LIME, CHAPULÍN CHILI SALT

#### **BLOODY 14**

TOMATO, BASIL, PEPPERS, PICKLES  
TEQUILA OR VODKA?

### NON-ALCOHOLIC

#### **NUMI HOT TEA 4**

#### **DOUBLE ESPRESSO 4**

#### **AMERICANO 4**

#### **LATTE 5**

(OAT OR ALMOND +1)

#### **ICED TEA (UNSWEETENED) 5**

#### **HOMEMADE LEMONADE 5**

#### **MEXICAN SPRITE 5**

#### **MEXICAN SQUIRT 5**

#### **MEXICAN COCA-COLA 5**

CHEF DE CUISINE: EDUARDO GONZALEZ

SOUS CHEF: GIL RAMIREZ

PARTIES OF 6 OR MORE WILL HAVE A 20% GRATUITY ADDED. PLEASE NOTIFY US OF ANY ALLERGIES. YOUR WELL-BEING IS IMPORTANT TO US.  
THE NATURE OF OUR FOOD PRECLUDES MANY OF OUR DISHES FROM BEING MODIFIED. CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY CAUSE FOODBORNE ILLNESS.