



***Desayuno el Vecino \$14**

A huge serving of Green Chile Grits topped with two eggs any style and tender carnitas.

***Chilaquiles Verdes \$14**

Tortilla chips, chicken tinga verde, avocado, queso fresco, diced onions and cilantro with two eggs any style.

***The Traditional \$12**

Two eggs any style with a choice of bacon or chicken sausage with pancakes. Add \$1 for strawberry pancakes or French toast.

***The Usual \$12**

Two eggs any style with choice of bacon or chicken sausage and choice of seasoned potatoes, cheese grits, or green chile grits with biscuit or English muffin. With one egg \$9. Without meat \$9.

Mexican Omelet \$12

Sweet chorizo, caramelized onions, roasted poblanos and roasted tomato salsa with cheddar jack cheese.

Garden Omelet \$11

Sautéed portobello mushrooms, spinach, onions and jack cheese.

Benedicts

***Eggs Benedict \$13**

Grilled English muffin topped with two poached eggs, Canadian bacon and hollandaise sauce with choice of seasoned potatoes, cheese grits or green chile grits. Substitute Salmon for Canadian Bacon. \$3.50

***Huevos de Diego \$13**

Two cilantro corn cakes topped with poached eggs, crisp bacon and chipotle hollandaise sauce with choice of seasoned potatoes, cheese grits or green chile grits.

***Popeye's Plate \$13**

Grilled English muffin with wilted spinach, grilled tomato, poached eggs and hollandaise sauce with choice of seasoned potatoes, cheese grits or green chile grits.

Brunch Plates

Breakfast Burrito \$12

Scrambled eggs, jack cheese, guacamole, salsa roja, and black beans in a whole wheat tortilla. Served with your choice of breakfast potatoes, green chile grits or cheese grits.

French Toast \$4 per slice

Fresh baked Challah bread dipped in cinnamon egg batter and finished with brandy syrup.

Belgian Pancakes \$6.50

Traditional waffle batter pancakes.

Chocolate Chip Belgian Pancakes \$7.50

Waffle batter spiked with chocolate chips.

Strawberry Belgian Pancakes \$7.50

Fresh strawberries folded into the waffle batter.

Omelets

Omelets include a choice of whole wheat biscuit, potatoes, cheese grits or green chile grits. Substitute egg whites add \$3.

Smoked Chicken Omelet \$13

Red chile spiced smoked chicken, roasted red peppers, scallions and jack cheese.

Bacon Sausage & Cheddar Omelet \$13

Hickory smoked bacon, chicken sausage and aged sharp cheddar cheese.

Don't forget your MIMOSA or BLOODY MARY!

Breakfast Tacos

SS = Salsa suggestions from the Salsa Bar!

Classic Migos \$4

Corn tortilla, scrambled egg, cheese and pico de gallo. SS: roja, roasted tomato

Eggless \$5

Black beans, avocado, pepper jack, onions, cilantro and chipotle crema on a corn tortilla. SS: aguacate, dos chiles

OMG \$6

Crispy house smoked pork belly, potatoes, scrambled egg and cheese with chipotle hollandaise on a flour tortilla. SS: roasted tomato, dos chiles

Machaca \$7

Chile braised brisket, fried egg, bacon and potatoes on a flour tortilla. SS: roasted tomato, aguacate

Squealer \$6

Mexican Chorizo con papas y cebollas, scrambled egg, jack cheese, avocado, salsa morito and queso fresco on a flour tortilla. SS: dos chiles, roja

All The Rage \$6

Scrambled egg, refried beans, bacon, pepper jack, grilled onions and peppers, and queso fresco on a flour tortilla. SS: dos chiles

Simple \$5

Scrambled egg, bacon and cheese on a corn tortilla. SS: roja, roasted tomato, aguacate, dos chiles

Steak & Egg \$7

Scrambled egg, grilled rib eye, jack cheese, avocado, potatoes and chipotle hollandaise on a flour tortilla. SS: aguacate, roasted tomato

Not In The Mood For Breakfast

Carnitas Taco \$6

Slow cooked pork shoulder with salsa verde, roasted jalapeño on a soft corn tortilla.

Smoked Chicken Taco \$6

Smoked chicken, chipotle spiced dry tomatoes, avocado, queso fresco, corn tortilla.

Carne Asada Taco \$6

Grilled skirt steak with onions and cilantro on a soft corn tortilla.

Chorizo Taco \$6

Mexican chorizo with roasted corn and arbol chile salsa in a hard corn shell.

Burrito Mojado \$16

Grilled skirt steak or roasted chicken, rice, beans, corn, and jack cheese in a flour tortilla. Topped with queso and salsa.

Verde Chicken Tinga Burrito \$15

Our delicious green tinga rolled in a flour tortilla with black beans, queso fresco, avocado, lettuce, sour cream, onions and cilantro.

Bean Burrito \$9

Your choice of charros, black or refried beans in a flour tortilla with jack cheese, raw onion and pico de gallo.

Cheese Quesadilla \$8

Smoked Salmon Quesadilla \$16

Smoked salmon with avocado, black beans & queso fresco with a sweet and spicy jalapeño sauce.

Steak Quesadilla \$15

Grilled skirt steak, roma tomatoes, roasted poblano peppers, grilled onions and jack cheese.

Vecino Salad \$15

Crispy romaine and spinach topped with grape tomatoes, roasted corn, red onions, poblano pepper and guacamole. With your choice of: Smoked Salmon, Grilled Marinated Skirt Steak, Shrimp, Grouper, Smoked Chicken or Roasted Chicken. Add bacon \$1.

Taco Salad \$14

A jumbo GLUTEN FREE tortilla shell filled with crisp lettuce, pico de gallo, guacamole, refried beans, cheddar jack cheese and sour cream. Choose chicken or steak.

Tamales \$6 each

Tamal de Res con Arbol Tomatillo Salsa

Ground beef with arbol tomatillo salsa.

Mole con Pollo

Chicken with mole sauce.

Puerco con Salsa Verde

Braised pork with green sauce.

Additions & Beverages

Bacon, 3 slices \$5

Canadian Bacon \$5

Chicken Sausage Patties \$4

Green Chile Grits \$5 w/ cheese \$6

Cheese Grits \$4.50

Grilled Tomatoes \$3

Fresh Fruit \$4

Whole Wheat Biscuit \$3

English Muffin \$3

Breakfast Potatoes \$5 w/ cheese \$6

Cajun Seasoned Potatoes \$5.50

w/ cheese \$6.50

Fresh Brewed Coffee \$3.50

Orange Juice \$3

2% Milk \$2.50

Hot Tea \$2.50

Hot Chocolate \$3

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*