

# BRUNCH

## ALTO BUJO

RESTAURANT & BAR

executive chef  
BRYANT KRYCK

sous chef  
RUÁN Ó CINNSEALA

## NUESTROS AMIGOS

THREE SISTERS NIXTAMAL  
NICKY USA  
GILDED GREENS  
PROVVISTA  
NEWMAN'S SEAFOOD

**V** vegetarian  
**GF** gluten free  
**VG** vegan  
**T** contains tree nuts  
**CVG** can be vegan

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

## STARTERS & SIDES

RASPBERRY CHURROS 8 **V**

GUACAMOLE 5 / 10 **VG / GF / T**

CHIPS AND SALSA DUO 4/8 **VG / GF**

BACON or SAUSAGE 5 **GF**

REFRIED BLACK BEANS 3/5 **CVG / GF**

SEASONAL VEGETABLES 5 **VG / GF**

RICE 3/5 **VG / GF**  
white, nayarit or verde

## ENSALADAS

add grilled chicken breast +5 **GF**

add black bean fritters +5 **VG / GF**

TACO WEDGE SALAD 12 **V / GF / CVG**

romaine, charred corn, tomatoes, queso Oaxaca, pickled onions, tortilla strips, black beans and cilantro

dressing choices: chipotle caesar **V / GF**,  
mango agave vinaigrette **VG / GF**,  
cilantro honey lime **V / GF**

STRAWBERRY ARUGULA SALAD

6 / 12 **VG / GF / T**

almonds, poppy seeds, green onions,  
mango agave vinagrette

## PLATOS

THE PORTLANDER 10 **V / GF / T**

plain greek yogurt, house made granola, fresh berries and toast

HI-LO BREAKFAST 14

2 eggs any style\*, breakfast potatoes, bacon or sausage and toast

CHIA MORNING POWER BOWL 16 **GF / VG / T**

almond milk raspberry chia seed pudding, bananas, fresh berries, pepitas, dried cherries, flax seed and toasted hazelnuts

HI LO OMELETTE\* 14

3 eggs\*, queso Oaxaca with choice of bacon, sausage or seasonal mushrooms +2, served with breakfast potatoes and toast

SMOKED BRISKET BURRITO 15

flour tortilla filled with slow cooked brisket, caramelized onion puree pico de gallo and guacamole, served with refried black beans

CHILAQUILES ROJO 16 **CVG / GF**

2 eggs any style\*, tortilla chips, salsa roja, guacamole, pickled onions crema, queso Oaxaca, cilantro  
choice of pork carnitas, chicken tinga or seasonal mushrooms +2

GUACAMOLE RICE BOWL 14 **CVG / GF**

fragrant basmati rice, refried beans, tomatoes, pickled onions, charred corn, crema, queso Oaxaca and cilantro  
choice of pork carnitas, chicken tinga or seasonal mushrooms +2

BUTTERMILK PANCAKES 12 **V / T**

toasted hazelnuts, blueberry butter and powdered sugar

## ADULT BEVERAGES

HI-LO BLOODY MARY 12

house made mix and pickled veggies

CHAMPAGNE PALOMA 13

silver tequila, grapefruit liquor,  
grapefruit juice, lime, cava

MICHELADA 7

tecate tall boy, clamato, lime, salt

BOOZY AGUAS FRESCAS 12

add vodka, rum, mescal, gin or tequila

MIMOSA 10

choice of orange or grapefruit juice

## BREAKFAST TACOS

SMOKED BRISKET 5 **GF**

scrambled eggs\*, caramelized onion  
puree, escabeche aioli, queso Oaxaca  
and cilantro

COCHINITA PIBIL 5 **GF**

scrambled eggs\*, pork carnitas,  
pickled onion, salsa verde and cilantro

MUSHROOM CONSERVA 5 **CVG / GF**

scrambled eggs\*, seasonal  
mushrooms, red onion, fresh lime  
juice, queso Oaxaca and cilantro