

BRUNCH

ALTO BWJO 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**

SIKIL PAK 5/10 **VG / GF**
chilled pepita dip, watermelon radish, jicama, cherry spiced puree and chips

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

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

add grilled chicken breast +5 **GF**

TACO WEDGE SALAD 12 **V / GF / CVG**
grilled romaine, charred corn, tomatoes,
queso Oaxaca, pickled onions, tortilla
strips, black beans and cilantro

KALE SALAD 6 / 12 **VG / GF / T**
mixed greens, pepitas, dried cherries,
toasted hazelnuts, and squash conserva

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 14 **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, pepitas, pumpkin spice 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 11
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 6 **CVG / GF**
scrambled eggs*, seasonal
mushrooms, red onion, fresh lime
juice, queso Oaxaca and cilantro