

BREAKFAST

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.*

BEVERAGES

NOSSA FAMILIA/HI-LO COFFEE 4
regular or decaf

JUICE 4
orange, apple, grapefruit, cranberry

SMITH TEAMAKER 4
hi-lo blend, green, black, herbal

AGUAS FRESCAS 5

SAN PELLEGRINO/ ACQUA PANNA 5

MEXICAN COKE / 7-UP 5

SIDES

AVOCADO 3 VG / GF

BACON or SAUSAGE 5 GF

TOAST 3 V
wheat, English muffin, gluten free

FRUIT 4 VG / GF

BREAKFAST POTATOES 4 VG

TWO EGGS ANY STYLE* 5 V / GF

REFRIED BLACK BEANS 3/5 CVG / GF

SEASONAL VEGETABLES 5 VG / GF

RICE 3/5 VG / GF
white, Nayarit, verde

RASPBERRY CHURROS 8 V

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, pomegranate, flax seed and toasted hazelnuts

HI-LO OMELETTE 14
3 eggs*, queso Oaxaca with choice of bacon, sausage or +2 seasonal mushrooms, served with breakfast potatoes and toast

BREAKFAST BURRITO 16
flour tortilla filled with scrambled eggs*, refried beans, queso Oaxaca choice of bacon, sausage or +2 seasonal mushrooms served with breakfast potatoes

CHILAQUILES ROJO 16 CVG / GF
2 eggs any style*, tortilla chips, salsa roja, guacamole, pickled onions crema, queso Oaxaca and cilantro choice of pork carnitas, chicken tinga or +2 seasonal mushrooms

GUACAMOLE RICE BOWL 14 CVG / GF
2 eggs any style*, fragrant basmati rice, refried beans, tomatoes, pickled onions, charred corn, crema, queso Oaxaca and cilantro choice of pork carnitas, chicken tinga or +2 seasonal mushrooms

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 liqueur, 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