CARDON
MEXICAN KITCHEN

# BRUNCH

SONORA · CHIHUAHUA · NUEVO LEÓN · COAHUILA

## EGGS & OMELETTES

**CHICKEN & MOLE OMELETTE** 17
Omelette filled with roasted chicken and Mexican cheeses, served over a bed of our house-made red mole, with home-style potatoes and beans.

**VEGETARIAN OMELETTE** 14
Omelette filled with mushrooms and Mexican cheeses, served over a bacanora sauce base, with home-style potatoes and beans.

**BARBACOA & EGGS*** 17
Our house beef barbacoa served with eggs cooked to your liking, green salsa and pico de gallo, accompanied by refried beans and country-style potatoes.

**BARBACOA OMELETTE** 18
Omelette filled with beef barbacoa and Mexican cheeses, with bone marrow salsa folded inside. Served with home-style potatoes and beans.

**STEAK & EGGS*** 25
New York strip steak topped with eggs cooked to your liking, served with bone marrow salsa, pico de gallo and our house mashed potatoes.

**HUEVOS RANCHEROS*** 14
Two sunny-side-up eggs served over lightly crisped corn tortillas, smothered in ranchero sauce, with country-style potatoes and beans.

**HUEVOS DIVORCIADOS*** 14
Two sunny-side-up eggs served over lightly crisped corn tortillas, one topped with green salsa and the other with red salsa, accompanied by country-style potatoes and beans.

## PANCAKES & FRENCH TOAST

**HOUSE PANCAKES** 14
Our house-made pancakes topped with house cheesecake cream, served with berry compote, butter and maple syrup.

**FRENCH TOAST** 15
French toast with hints of sweet corn and whiskey, topped with house cheesecake cream and served with maple syrup and pistachios.

## CHILAQUILES

**CHILAQUILES SUIZOS** 16
Tortilla chips tossed in Swiss-style green salsa. Topped with red onion, sour cream, queso fresco and cilantro; served with refried beans and home fries.

**CHILAQUILES ROJOS** 16
Tortilla chips tossed in red salsa. Topped with red onion, sour cream, queso fresco and cilantro; served with refried beans and home fries.

**CHILAQUILES CARDON** 18
Tortilla chips tossed in our house red mole. Topped with red onion, sour cream, queso fresco and cilantro; served with refried beans and home fries.

**ADD TO ANY CHILAQUILES**
Chicken breast, 4 oz +5 · Barbacoa, 4 oz +6
Cochinita, 4 oz +5 · Crispy pork belly, 3 oz +6
Fried egg* +2 · Half avocado +3



**Parties of 6 or more are subject to a 20% automatic gratuity.**

*Consuming raw or undercooked meats, eggs or seafood may increase your risk of foodborne illness. Please tell your server about any food allergies. Prices in USD; tax not included.

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## TO START

**QUESO FUNDIDO** 18
A blend of melted cheeses with your choice of topping (crispy pork belly, squash blossoms with mushrooms or beef barbacoa) and our house bone marrow salsa; served with creamy roasted avocado salsa and tortillas.

**MOLCAJETE DE CHICHARRÓN** 18
Crispy strips of 'La Ramos'-style pork belly cracklings nestled over a bed of our house guacamole; served with tostadas and jalapeño-lime salsa.

**CHIMICHANGA BITES** 12
Mini beef barbacoa chimichangas served over a bone marrow salsa and green salsa base, topped with guacamole mousse.

## ENCHILADAS & MAINS

**ENCHILADAS CARDON**
Enchiladas with your choice of sauce: red salsa, Swiss-style green salsa or red mole. Topped with red onion, sour cream, queso fresco and cilantro; accompanied by refried beans and home fries.

Cheese 20 · Chicken 22
Barbacoa 22 · Mushrooms 20

**ENFRIJOLADAS CARDON**
Lightly crisp corn tortillas with your choice of filling, smothered in our house-made bean sauce. Topped with red onion, sour cream, queso fresco and cilantro; served with refried beans and home fries.

Cheese 20 · Chicken 22
Barbacoa 22 · Mushrooms 20

**FAJITAS CARDON** 25
Chicken fajitas with bell peppers and red onion, served with refried beans and country-style potatoes.

**BARBACOA DE RES** 30
Our house beef barbacoa served with jalapeño-lime salsa, bone marrow salsa, grilled chiles and onions in black salsa, frijoles con veneno, country-style potatoes, lime wedges and tortillas.

## TACOS

**TACOS DE BARBACOA** 17
Our house-made beef barbacoa tacos served with roasted bone marrow, green salsa and jalapeño-lime salsa. Two tacos.

**TACO DE PULPO ZARANDEADO** 9
Traditional fire-grilled octopus marinated in our house zarandeado adobo, on a flour tortilla with goat cheese and piloncillo syrup infused with chiltepín. One taco.

**TACO DE CAMARÓN A LA PARRILLA** 8
Grilled shrimp on a corn tortilla with creamy bacanora and cheese sauce, served with green salsa. One taco.



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