



CLASE AZUL

MODERN MEXICAN CUISINE

WEEKENDS • 11AM TO 3 PM

BRUNCH

BURRITO CHICKICHANGA

Filled with grilled chicken, chorizo, peppers, onions, cheese, and avocado. Drizzled with sour cream. Served with potatoes and refried beans on the side.

\$15.00

CHURRO PANCAKES

Two homemade fluffy pancakes served with churros and mixed berries. Served with syrup on the side.

\$16.99

BREAKFAST TAQUITOS

Crispy taquitos filled with shredded beef. Topped with guacamole, cabbage, pico de gallo, sour cream, queso fresco, and radish. Served with 2 eggs any style.

\$15.50

HUEVOS RANCHEROS

Two eggs cooked over easy with chorizo. Topped with avocado and choice of red or green salsa on top. Served with refried beans and choice of tortillas on the side.

\$15.50

CAFE CON PAN

Fresh traditional mexican pan dulce (sweet bread) accompanied with freshly brewed hot coffee.

\$8.00



TACOS DE CHORIZO

3 soft homemade corn tortillas filled with chorizo. Topped with onions, cilantro, and queso fresco. Served with two eggs any style on the side, topped with salsa ranchera.

\$15.00

DESAYUNO DEL RANCHO

Grilled ribeye carne asada topped with 2 eggs any style. Served with potatoes and refried beans on the side.

\$25.99

BURRITO DORADO

Burrito filled with yellow rice, refried beans, huevos con chorizo, cheese, avocado, and pico de gallo. Drizzled with queso dip. Served with potatoes and fruit on the side.

\$16.00

CHILAQUILES

Crispy tortillas chips tossed in choice of red or green salsa. Topped with angus steak, sour cream, queso fresco, cilantro, radish, and two eggs any style.

\$15.50

AVOCADO TOAST

Two slices of sourdough bread topped with avocado, queso fresco, pickled onions, two eggs any style, and balsamic glaze drizzle.

Served with potatoes on the side.

\$14.99

FRESH • VIBRANT • MADE TO SHARE



CLASE AZUL

MODERN MEXICAN CUISINE

WEEKENDS • 11AM TO 3 PM

BOTTOMLESS

2 HOUR LIMIT PER GUEST

\$35 PER PERSON

Choice of Mimosa, White Sangria, or Bloody Mary

MIMOSA FLAVOR CHOICES: OJ,
PINEAPPLE, CRANBERRY, STRAWBERRY

COCKTAILS



SPICY PINEAPPLE MARGARITA

Tequila reposado, triple sec, lime juice, agave nectar, pineapple juice and syrup. Freshly muddled charred pineapple and jalapeños.

\$17.50



MARGARITA FLIGHT

3 of our fresh handcrafted margaritas;
Mango, Lime and Strawberry

\$25.99

TAMARINDO MARGARITA

Tequila reposado, triple sec, lime juice, agave nectar, gran malo tamarind liquor and tamarind nectar.

\$17.50

NON - ALCOHOLIC :

no refills

AGUA FRESCA DE HORCHATA \$6.00

AGUA FRESCA DE TAMARINDO \$6.00

AGUA FRESCA DE JAMAICA \$6.00

FRESH • VIBRANT • MADE TO SHARE