



TEJAS

Fresh Mexican Cuisine

BYOB

BRUNCH MENU

FRENCH TOAST

CHURRO FRENCH TOAST

White bread stuffed with chocolate, drenched in traditional French toast batter and deep fried, topped with cinnamon sugar, fresh berries whipped cream and syrup.

\$15

TRES LECHE PAIN PERDU

Day old French baguette sliced and drenched in vanilla custard, cooked in butter, and then topped with strawberry coulis, maple syrup, condensed milk, pecans, peaches, fresh strawberries and whipped cream.

\$15

FLAN FRENCH TOAST

Brioche Bread, French toast batter, delicious homemade flan, maple syrup, whipped cream.

\$15

STRAWBERRY CHEESECAKE CHIMICHANGA FRENCH TOAST

Flour tortilla, brioche bread, strawberry cheesecake filling, vanilla cream, strawberry coulis, cinnamon sugar, whipped cream.

\$15

APPLE COBLER FRENCH TOAST

Brioche bread dipped in traditional French toast batter, cinnamon apples, caramel sauce, pie crust crumbles, whipped cream and syrup.

\$15

ARIZ CON LECHE FRENCH TOAST

Brioche bread dipped in traditional French toast batter, topped with rice pudding, dried currants, whipped cream and syrup.

\$15

OREO FRENCH TOAST

Brioche bread dipped in traditional French toast batter, Oreo cookies, vanilla sauce, chocolate sauce, whipped cream and syrup.

\$15

PANCAKES FRENCH TOAST BELGIAN WAFFLES

3 toppings. Choose your favorite: Strawberries, blue berries, peaches, bananas, chocolate chips, whipped cream.

\$13

BENEDICTS & EGGS

EGGS BENEDICT

Grilled ham on a toasted English muffin, topped with two poached eggs, hollandaise sauce and your favorite side.

\$14

CALIFORNIA BENEDICT

Grilled English muffin, topped with avocado salsa chorizo, two poached eggs, chipotle-lime hollandaise sauce, pico de gallo and your favorite side.

\$14

CHICKEN AND WAFFLE BENEDICT

½ Waffle, pancake syrup, crispy chicken, poached eggs, scallions, hollandaise and hot sauce. Served with your favorite side.

\$14

THREE EGG OR EGG WHITE OMELET

Build your omelet with your 3 favorite toppings: Bacon, turkey bacon, spinach, onions, peppers, corn, tomatoes, mushrooms, jalapenos, pico de gallo, bacon, pork sausage, chorizo, pork roll, ham, American, cheddar, provolone, Swiss and goat cheese.

\$12/\$13

BUILD YOUR OWN BREAKFAST

Pick your favorite side, breakfast meat, two eggs your way and your choice of pancakes, waffles or French Toast (half size).

\$14

HUEVOS RANCHEROS

Adovo chicken, tortilla chips tossed in salsa verde, melted Chihuahua cheese two sunny side eggs, avocado slices, ranchero salsa and cilantro leave.

\$14

HUEVOS DIVORCIADOS

Two eggs, one in salsa Verde, one in salsa Roja, pinto beans, queso fresco, rice and avocado slices. Served with fresh homemade tortillas.

\$14

CHILAQUILES

ADD CHICKEN \$3.00 OR STEAK \$5.00

Tortilla chips tossed in red or green sauces topped with sour cream, queso fresco, red onions, avocado slices, two sunny side up eggs.

\$16

HUEVOS CON CHRIZO

Three eggs scrambled in Chorizo, served with rice, beans and avocado slices.

\$14

BREAKFAST ENCHILADAS

Corn rolled tortillas stuffed with shredded chicken, topped with red and green salsa, melted Tex-Mex cheese, sour cream, cotija cheese, onions and 2 sunny side up eggs.

\$18

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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SANDWICHES

SHRIMP CLUB SANDWICH

Shrimp salad, bacon, lettuce, tomato, onions and cheddar cheese on white toast. Served with your favorite side.

\$16

CAFÉ BURGER

Served on a brioche bun with Tabasco, onions, thick cut bacon, cheddar cheese, and chipotle mayo.

\$14

CHICKEN AND WAFFLE

Crispy chicken, sweet chilli pancake syrup, chili hollandaise sauce, fresh waffles.

\$14

GRILLED CHEESE

Chipotle mayo, American, cheddar and provolone cheeses and thick cut bacon on two slices of brioche bread. Served with your favorite side.

\$14

BREAKFAST BURRITO

Flour tortilla, potatoes, bacon cheddar cheese, scrambled eggs, avocado, pico, sour cream.

\$18

SALADS

MEXICAN SALAD

Mixed greens, avocado, tomatoes, radishes, cucumbers red onions, queso fresco, tortilla chips, lemon vinaigrette

\$13

CITRUS AND BERRIES SALAD

Mixed greens, grape tomatoes, red onions, mixed fresh berries, goat cheese, cranberries and lemon vinaigrette.

\$13

SEAFOOD SALAD

Mixed greens, mixed cooked cold seafood, avocado, tomatoes, radishes, cucumbers, red onions, queso fresco, tortilla strips, lemon vinaigrette.

\$20

BREAKFAST MEATS

BACON \$4
TURKEY BACON \$4
PORK CHORIZO \$5

SCRAPPLE \$4
PORK ROLL \$4
HAM \$4

PORK SAUSAGE \$4
AVOCADO \$4

SIDES

HOME FRIES \$4
FRENCH FRIES \$4
HASH BROWNS \$4

SIDE SALAD \$3
FRUIT \$4
MAPLE SYRUP \$3

GUACAMOLE & CHIPS \$8
MADURO CON QUESO \$8

KID'S MENU

SHORT STACK \$7
KIDS FRENCH TOAST \$8
Topped with berries

KIDS WAFFLE \$6
Topped with berries
KIDS GRILLED CHEESE \$6
Served with apple slices

KIDS BREAKFAST PLATTER ... \$9
Pancakes, eggs, bacon & berries
BREADED CHICKEN & FRIES .. \$8

BEVERAGES

COFFEE \$3
1st refill is free, 2nd is \$1.00
CAFE DE HOYA \$5

HOT CHOCOLATE \$5
TEA \$5

ORANGE JUICE \$6

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