

• Brunch & Lunch Menu •

*sub scrambled tofu for free range eggs on any item \$1

Pan Tostada a la Francesca \$11.75
 banana flambé stuffed french toast with coconut syrup, dulce de leche & tropical fruit

Huevos Ruevltos \$11.75
 scrambled eggs & poblano pepper topped with melted jack cheese, served with tomatillo salsa verde, black beans & soft corn tortillas

Tortillas de Huevos (omlettes) - served with chili red nugget potatoes & multi toast
 1) oven roasted veggie, artichoke & queso cotina, herry tomato ranchero sauce \$11.75
 2) mexican chorizo, poblano pepper & fresh cheese & pico de gallo salsa \$12.75

Julio Brunch Burrito - served with organic mixed greens
 jack cheese & poblano pepper egg scramble, house made guacamole, pico de gallo salsa & lime crema - add grilled Mexican chorizo \$3.75 \$11.75

Huevos Rancheros \$12.75
 over easy eggs layered on top of crispy corn tortillas, black beans, pico de gallo salsa with a pine nut mole ranchero sauce

Huevos Benedict - eggs benny served on house baked jalapeno cornbread with chili red nugget potatoes & chipotle hollandaise

1) jamon - grilled canadian back bacon \$12.75

2) camarones - marinated baby shrimp, housemade guacamole & tomatillo salsa verde \$13.75

3) veggie hash - roasted corn & sweet peppers, baby spinach, chili red nugget potatoes & salsa roja (not served with cornbread) \$12.75

The Basic \$8.75
 2 free range eggs, chili red nugget potatoes, multigrain toast



Tres Salsas \$7.25
 chili dusted hot corn tortilla chips & three fresh salsas

Guacamole Classico \$9.75
 layered avocado & black bean dip with warm chili dusted corn tortilla chips

Sopa de Tortilla \$8.25
 fire-roasted tomatoes, chicken, pascilla chili & fresh cheese with avocado & grilled cornbread

Empanada de Pollo \$11.75
 empanada of smoked chicken, roasted yam, poblano & white cheddar with okanagan fruit - canela mojo & lime crema fresca

Beef Taquitos \$10.75
 pulled slow roasted beef brisket, smokey bbq salsa, pico de gallo salsa

Burritos - served with organic mixed greens
 stuffed with red rice & beans & topped with a cascabel cream sauce & pico de gallo salsa & lime creme

1) black bean, roasted corn salsa, monterey jack cheese, romaine lettuce, housemade guacamole \$11.75

2) pulled achiote chicken salsa verde & crema \$13.75

3) ground beef & chorizo, pomegranate demi \$14.75

- Sides**
- mexican chorizo \$3.75
 - canadian back bacon \$3.75
 - lamb merguez sausage \$3.75
 - single free range egg \$2.25
 - organic mixed greens \$4.75
 - tropical fruit \$4.75
 - grilled jalapeno cornbread \$4.25
 - chili red nugget potatoes \$3.75
 - multigrain toast \$2.25
 - warm soft corn tortillas \$2.25
 - warm chili dusted tortilla chips \$2.25
 - housemade guacamole \$2.75
 - chipotle hollandaise \$2.25
 - house salsa \$2.25



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Me & Julio offers organic fair trade coffee and tea, free range eggs & local/organic produce whenever possible.

