

• Brunch & Lunch Menu •



Pan Tostada a la Francesca banana flambé stuffed french toast with coconut syrup, dulce de leche & tropical fruit	\$11.75
Huevos Ruevltos scrambled eggs & poblano pepper topped with melted jack cheese, served with tomatillo salsa verde, black beans & soft corn tortillas	\$11.75
Tortillas de Huevos (omlettes) - served with chili red nugget potatoes & multi toast	
1) roasted peppers, eggplant and zucchini with 4 cheeses and green chili, charred cherry 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 \$3.50	\$11.75
Huevos Rancheros over easy eggs layered on top of crispy corn tortillas, black beans, pico de gallo salsa with a pine nut mole ranchero sauce	\$12.75
Huevos Benedict - eggs benny served on house baked jalapeno cornbread with chili red nugget potatoes & chipotle hollandaise	\$12.75
1) jamon - grilled canadian back bacon	\$13.75
2) camarones - marinated baby shrimp, housemade guacamole & tomatillo salsa verde	\$12.75
3) veggie hash - roasted corn & sweet peppers, baby spinach, chili red nugget potatoes & salsa roja (not served with cornbread) vegan option - sub tofu for egg \$1.75	

• Brunch •



Tres Salsas chili dusted hot corn tortilla chips & three fresh salsas	\$7
Guacamole Classico layered avocado & black bean dip with warm chili dusted corn tortilla chips	\$9.50
Ensalada de Caesar romaine lettuce, roasted chili pumpkin seeds, jalapeno cornbread croutons, & candied limes	\$9.75
Sopa de Tortilla fire-roasted tomatoes, chicken, pascilla chili & fresh cheese with avocado & grilled cornbread	\$8
Quesadilla de Pollo empanada of smoked chicken, roasted yam, poblano & white cheddar with okanagan fruit - canela mojo & lime crema fresca	\$11
Beef Taquitos pulled slow-roasted beef brisket, smokey bbq salsa, pico de gallo salsa	\$10
Stuffed Wrap - flour tortilla wrap served with organic mixed greens	
1) crispy ancho chili parmesan chicken with apple & chayote buttermilk slaw, sweet peppercorn salsa, chopped romaine lettuce & chipotle aioli	\$13.75
2) citrus marinated baby shrimp with fresh chop mango & cilantro salsa, housemade guacamole, shredded lettuce & chipotle aioli	

Sides

● mexican chorizo	\$3.50	● grilled sweet jalapeno cornbread	\$4.25
● canadian back bacon	\$3.50	● multigrain toast	\$2.25
● ancho chili parmesan chicken	\$4.25	● warm soft corn tortillas	\$2.25
● single free range egg	\$2.25	● warm chili dusted tortilla chips	\$2.25
● chili red nugget potatoes	\$3.75	● housemade guacamole	\$3.75
● organic mixed greens	\$4.75	● chipotle hollandaise	\$2.25
● tropical fruit	\$4.75	● house salsa	\$2.25

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

