

Sonora Brunch Menu

Para Empezar

México – Guacamole 16 I 19 VG
Fresh avocado, tomato, red onion, cilantro & lime juice served with yellow corn tortilla chips

(Additional corn tortilla chips + 1.50)

México – Farm Guacamole 16 I 19 VG
Fresh avocado, tomato, red onion, cilantro, pumpkin seeds, pomegranate & lime juice served with vegetables

Tapas

Plantas

España – Pan con Tomate 6.5 VG
Sourdough toast with Sonora’s sundried tomato chimichurri
España–Croquetas 12.50 V
Goat cheese croquettes drizzled with guava sauce
Peru – Quinoa Empanadas 16.50 V
Roasted eggplant, quinoa, goat cheese, chocolate vinaigrette
España –Brussels Sprouts 16.95 V
Roasted Brussels sprouts, cranberries, quinoa saffron risotto cake & agave vinaigrette
España– Eggplant Meatballs 16.95 V
Homemade eggplant meatballs in Spanish tomato sauce

Colombia – Yucca 12 V
Crispy fried yucca with chipotle aioli

Carne

México – Quesadilla de Pato 19.95
Duck confit, cheddar, avocado & corn salsita, pomegranate glaze
Colombia–Empanadas de Carne 15.95
Sirloin, potato, cumin empanadas, raisin guajillo sauce

Pescado

Brazil–Coconut Shrimp 16.50
Sweet plantain slices & Chino Latino lemongrass sauce
Portugal–Palomino Pulpo 22
Grilled octopus, fingerling potatoes, arugula, chorizo & chimichurri
USA – Tacos de Fish Tempura 16.50
Crispy Mahi-Mahi, cabbage, lime cilantro aioli, corn tortilla

COCAS – FLATBREADS

Chile – Camarón y Tomate seco 16.95
Shrimp, goat and Parmesan cheeses, sun dried tomato pesto
Argentina – Bistec y Setas 16.95
Skirt steak, shiitake mushrooms, cherry tomatoes, chimichurri sauce, gouda and Parmesan cheeses
España – Jamón Serrano y Manchego 17.50
Jamon Serrano, Manchego and Parmesan cheeses, fig jam

ENSALADAS – SALADS

Perú – Calamari Salad 18.95
Crispy calamari, spinach, diced sweet plantain, peanuts, mango, radish, sweet lime vinaigrette

USA – Ensalada de Remolacha y Fresas 16.50 GF V
Roasted beets, strawberries, goat cheese, toasted almonds, blood orange vinaigrette

Argentina – Ensalada de Tomate y Aceitunas 16.50 GF V
Seasonal tomatoes, Kalamata olives, shallots, pistachio pesto and grapefruit vinaigrette

Chile – Ensalada de Durazno 16.95 GF V
Grilled peach, bibb lettuce, Manchego cheese, pomegranate, champagne vinaigrette

ADD TO ANY SALAD Shrimp +14 / Salmon +14 / Chicken +12

V = vegetarian, VG = vegan, GF = gluten free

Maximum of 3 credit cards per table

Our Food may contain nuts, egg, gluten, or shellfish. Please advise your server if you have any food allergies or concerns!

20% Gratuity added to parties of 6 or more

Eggs Benedict

South of the Border 15.95
English muffins, chorizo, chipotle cilantro hollandaise

Classic 15.95
English muffins, Canadian bacon & hollandaise

Shorty 17.95
English muffins, braised short ribs, horseradish hollandaise

Three Meat Skillet 17.95
English muffins bacon, sausage, chorizo, tarragon-hollandaise and potato hash

Brunch Entrees

Challah French Toast 15.95 V
Homemade French toast served with seasonal fruit topped with maple syrup, chocolate and powdered sugar

Mimi’s Stuffed French Toast 16.95 V
Stuffed with fresh strawberries & strawberry jam + drizzled with chocolate sauce & powdered sugar

Avocado Toast 14.95 V
Fresh avocado spread on whole wheat bread topped with red pepper flakes & an organic poached egg served with a side salad

Egg Frittata 15.95 V GF
Organic eggs, roasted tomatoes, asparagus, exotic mushrooms, gouda, basil pesto hollandaise with home fries

Steak + Egg 19.95 GF
Two organic eggs prepared your way served with steak & home fries

Vegetable Brunch Paella 19.95 V
Farro, artichokes, roasted peppers, brussels sprouts (add egg +1.25)

Brunch Paella 18.50 GF
Rice, chorizo, chicken, pork topped with a fried egg

Algo Mas

Peru – Mini Lomo 24.95
Sautéed filet mignon, chorizo, onions, peppers, fries, & brown rice topped with a fried egg

USA – Salmon del Atlantico a la Parrilla 29.95 GF
Grilled Atlantic salmon, quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, & arugula with saffron mojito sauce

Argentina– Sonora Steak Frites 32.95 GF
Steak (9oz), fresh cut fries, chimichurri sauce

Chef Palomino’s Signature Seafood Paella 29.95
Shrimp, clams, mussels, chorizo & saffron rice with sofrito sauce

¡Salud!

COCKTAILS DE LA CASA

BRUNCH

Mimosa 10
Fresh OJ & sparkling wine

Bellini 10
Peach nectar & sparkling wine

Mango Mimosa 12
Mango puree & sparkling wine

Sonora’s Bloody Mary 14
A spicy version of the traditional favorite

SONORA FAVORITES

Mojito 17
Muddled mint, lime, sugar & white rum
(classic, mango, black cherry, strawberry, coconut)

Caipirinha 17
Cachaca, fresh lime juice, sugar

Cucumber Mango Martini 17
Cucumber infused vodka, mango puree, fresh lime juice

Pisco Sour 17
Capel pisco, meringue, fresh lime juice

Brazilian Cosmo 17
Blood orange vodka, strawberry, lemon

MARGARITAS

Blood Orange 17
Freshly squeezed blood orange, silver tequila, lime juice, agave

Classic 17
Silver tequila, orange liqueur, lime, cactus nectar

Spicy Ginger 17
Tequila, lime, crushed cherry peppers, ginger

Jalapeño Business 17
Cucumber, jalapeño, tequila, orange, lime juice

Brunch Margarita 17
Silver tequila, fresh orange, lime, cactus nectar

SANGRIA

Glass 16 Pitcher 49 (serves 4)

White Mango
Classic Red
Strawberry Basil
Blood Orange



COFFEE WITH A TWIST

Mexican 14
Tequila, Kahlua

Espressotini 14
Espresso, vodka, Baileys, Tia Maria

Irish 14
Coffee, Jameson, cream, mint

Caribeño 14
Coffee, rum, Amaretto

Smoky Martini 14
Espresso, Mezcal coffee liquor, agave, orange bitters

VINOS

SPARKLING

Cava 15
Penedes Brut

ROSE

Figüière Signature Magali 15
Rosé, France

BLANCOS

Rodney Strong 15 **Martin Codax 15**
California, Chardonnay 2025 Rias Baixas, Albariño 2025

Bonterra Organic 15
California, Sauvignon Blanc 2025

TINTO

Robert Mondavi 15
California, Cabernet Sauvignon 2024

Bodega Norton 15 **Louis Latour 15**
Argentina, Malbec 2024 Burgundy, Pinot Noir 2024

Sierra Cantabria 15 **Muga Reserva 38**
Rioja, Tempranillo 2022 Rioja, Tempranillo & Garnacha
(Two glasses)

CERVEZA

Bottle 8

Corona
Corona Light
Negra Modelo
Modelo Especial
Tecate

Victoria
Dos XX
Heineken Light
Heineken Zero
Stella Artois
Captain Lawrence IPA

POSTRES 12

Argentina - Cuatro Leches
Dulce de leche ice cream

Mexico - Pastel de Chocolate GF
Flourless chocolate cake, whipped cream

España - Key Lime crème brûlée
Sonora’s version of crema catalana

Venezuela - Churros
Cinnamon sticks, chocolate & mixed berries dipping
sauces

Brazil - Helados Surtidos GF
Seasonal fruit sorbets

COFFEE & TEA

Non dairy milk + 1.50

COFFEE

Decaf available

Coffee 4
Espresso 4
Americano 4
Cappuccino 6
Macchiato 4.50
Latte 5.50
Cortadito 4

TEA

Pot of tea 4
English Breakfast
Earl Grey
Green
Peppermint
Chamomile

PRIVATE EVENT ROOMS AVAILABLE