

Sonora Brunch Menu

Para Empezar

México - Guacamole 14 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 20 VG

Fresh avocado, tomato, red onion, cilantro, pumpkin seeds, pomegranate & lime juice served with vegetables

Tapas

Plantas

España-Croquetas 11 V

Goat cheese croquettes drizzled with guava sauce

Peru - Quinoa Empanadas 13 V

Roasted eggplant, quinoa, goat cheese, served with chocolate vinaigrette

España -Brussels Sprouts 15.50 V

Roasted brussels sprouts, cranberries, quinoa saffron risotto cake & agave vinaigrette

España- Eggplant Meatballs 14 V

Homemade eggplant meatballs in Spanish tomato sauce

Colombia - Yuca 9 V

Crispy fried yuca with chipotle aioli

Carne

México - Tacos de Churrasco 14.50 GF

Skirt steak, mushrooms, chopped lettuce & cilantro sauce

México - Quesadilla de Pato 17

Duck confit, cheddar, avocado & corn salsita and pomegranate glaze

Colombia-Empanadas de Carne 13.50

Sirloin and Idaho potatoes and cumin empanadas with raisin guajillo sauce

Cuba -El Pequeno Cubano 12.95

Mini Cuban sandwiches with pork, ham, pickles, Swiss cheese on brioche bread

Pescado

Brazil-Coconut Shrimp 15.50

Crispy coconut shrimp, sweet plantain & Chino Latino lemongrass sauce

Mexico - Tostadas de Atún 17

Tuna tartare on a crispy tortilla, passion fruit soy sauce & cucumber

Portugal-Palomino Pulpo 19 GF

Grilled octopus, fingerling potatoes, arugula, chorizo & chimichurri

USA - Tacos de Fish Tempura 14.50

Crispy Mahi-Mahi, cabbage & lime cilantro aioli in corn tortilla

Ensaladas

USA - Ensalada de Remolacha 14.50 GF

Roasted beets, watermelon, arugula, goat cheese, almonds, blood orange vinaigrette

Peru - Calamari Salad 17.95

crispy calamari, spinach, sweet plantain, peanuts, mango, radish & sweet lime vinaigrette

España - Sonora Caesar Salad 13.95 GF

Romaine, Manchego cheese, white anchovies, malanga chips, Champagne vinaigrette

(Add Chicken +4, Salmon +6, Shrimp +6, Skirt Steak +7)

Eggs Benedict

South of the Border 14.50

English muffins, chorizo, chipotle cilantro hollandaise

Classic 15.50

English muffins, Canadian bacon & hollandaise

Shorty 16.50

English muffins, braised short ribs, horseradish hollandaise

Lox Rocks 16.50

English muffins, smoked salmon, basil hollandaise

Three Meat Skillet 16.95

English muffins bacon, sausage, chorizo, tarragon-hollandaise and potato hash

Brunch Entrees

Challah French Toast 14.95 V

Homemade French toast served with seasonal fruit topped with maple syrup, chocolate and powdered sugar

Mimi's Stuffed French Toast 15.95 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

Salmon Toast 16.95

Lox served on multigrain toast with cream cheese & 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 18.95 GF

Two organic eggs prepared your way served with steak & home fries

Vegetable Brunch Paella 17.50 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

Chile - Salmon 24.95 GF

Grilled salmon served with a quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, & arugula topped with saffron mojito sauce

Chef Palomino's Signature Seafood Paella 27.95 GF

Shrimp, clams, mussels, chorizo & saffron rice with sofrito sauce

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

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

¡Salud!

COCKTAILS DE LA CASA

BRUNCH

Mimosa 9

Fresh OJ & sparkling wine

Bellini 9

Peach nectar & sparkling wine

Mango Mimosa 10

Mango puree & sparkling wine

Sonora's Bloody Mary 14

A spicy version of the traditional favorite

SONORA FAVORITES

Mojito 14

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

Caipirinha 14

Cachaca, fresh lime juice, sugar

Cucumber Mango Martini 14

Cucumber infused vodka, mango puree, fresh lime juice

Pisco Sour 14

Capel pisco, meringue, fresh lime juice

Brazilian Cosmo 14

Blood orange vodka, strawberry, lemon

MARGARITAS

Blood Orange 14

Freshly squeezed blood orange, silver tequila, lime juice, agave

Classic 14

Silver tequila, orange liqueur, lime, cactus nectar

Spicy Ginger 14

Tequila, lime, crushed cherry peppers, ginger

Jalapeño Business 14

Cucumber, jalapeño, tequila, orange, lime juice

Brunch Margarita 14

Silver tequila, fresh orange, lime, cactus nectar

SANGRIA

Glass 13 Pitcher 44 (serves 4)

White Mango

Classic Red

Strawberry Basil

Blood Orange



COFFEE WITH A TWIST

Mexican 12

Tequila, Kahlua

Espressotini 12

Espresso, vodka, Baileys, Tia Maria

Irish 12

Coffee, Jameson, cream, mint

Caribeño 12

Coffee, rum, Amaretto

Smoky Martini 12

Espresso, Mezcal coffee liquor, agave, orange bitters



VINOS

SPARKLING

Cava 12

Penedes Brut

ROSE

Figüère Signature Magali 14

Rosé, France

BLANCOS

Rodney Strong 13

California, Chardonnay 2022

Castiñeira 14

Rias Baixas, Albariño 2022

Bonterra Organic 13

California, Sauvignon Blanc 2023

TINTO

Robert Mondavi 13

California, Cabernet Sauvignon 2021

Bodega Norton 13

Argentina, Malbec 2021

Louis Latour 14

Burgundy, Pinot Noir 2022

LAN Crianza 14

Rioja, Tempranillo 2020

Muga Reserva 36

Rioja, Tempranillo & Garnacha
(Two glasses)

CERVEZA

Bottle 7

Corona

Corona Light

Negra Modelo

Modelo Especial

Tecate

Victoria

Dos XX

Heineken Light

Stella Artois

Captain Lawrence IPA

POSTRES

Argentina - Dulce de Leche Cheesecake 12.50 GF

Guava sauce and caramel ice cream

Mexico - Pastel de Chocolate 12.50 GF

Flourless chocolate cake, mixed berries sorbet

Colombia - Flan de Maracuya 12.50

Passion fruit flan

España - Fondue single 17 double 21

Chocolate fondue with fresh fruit & marshmallows

Venezuela - Churros 12.50

Cinnamon sticks with chocolate & mixed berries dipping sauces

Brazil - Helados Surtidos 12.50 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