

Starters

Guacamole • 8 **GF** **Trio de Salsa** • 6 **GF**

Palitos de Verduras / Vegetable Sticks • 6
jicama, carrots, cucumber with tajin **GF**

Coliflor Enchilado / Spicy Cauliflower • 8
chili salsa, toasted pumpkin seeds, sesame seeds,
guacamole **GF**

Chicharron Ahumado / Smoked Pork Belly • 15
red onion, habanero salsa, radish, flour tortillas

Tostadas de Atun Fresco / Ahi Tuna Tostadas • 12
sushi grade ahi tuna, corn tostada, avocado, cucumber,
chipotle lemon aioli, fried leeks **GF**

Rollitos de Quesadilla / Quesadilla Rolls • 12
braised brisket, cheese, roasted poblano, salsa, crema

Ceviche de Pescado / Fish Ceviche • 14 red snapper,
tomato, mango, citrus segments, avocado, cucumber **GF**

Tlacoyos / Masa Cakes • 12 masa stuffed with beans,
topped with choice of Pollo Tinga **or** Braised Short Rib **GF**

Empanadas de Pollo / Chicken Empanada • 8
bell peppers, cream cheese, spices, avocado salsa

Salads & Soups

Ensalada de Bruselas / Brussels Sprouts Salad • 14
chicharron, queso cotija, tomatillo dressing, pumpkin seeds **GF**

Ensalada de Pollo / Chicken Salad • 16
chopped romaine, chicken, corn, avocado, tomatoes,
beans, jicama, queso cotija, lime vinaigrette **GF**

Ensalada de Betabel / Beet Salad • 14
roasted beets, mandarin, arugula, candied walnuts, goat
cheese, pomegranate, champagne vinaigrette **GF**

Tortilla con Pollo / Chicken Tortilla Soup • 9
avocado, radish, tortilla strips **GF**

Pozole con Puerco / Pozole Pork Soup • 9
braised pork, hominy, onion, garlic, radish, guajillo purée **GF**

COCINA hermanas BRUNCH

TACOS

served two per
on corn tortillas

Taco Trio Special • AQ
please ask your server

Carne Asada / Grilled Steak • 11
skirt steak, tomatillo avocado salsa, onion **GF**

Carnitas / Pork Confit • 9
salsa verde, onion **GF**

Al Pastor / Marinated Pork • 9
pineapple pico, salsa roja **GF**

Birria / Braised Short Rib • 12
onion, cheese, garlic, cilantro, salsa roja,
served with dipping broth **GF**

Pescado Asado / Roasted Fish • 11
tomatillo avocado salsa **GF**

Camaron Frito / Fried Shrimp • 11
chipotle crema, cucumber salad

Pollo Tinga / Marinated Chicken • 9
salsa roja, onion **GF**

Vegeteriano / Vegetarian • 9
chef's seasonal vegetables **GF**

Arturo's Special • AQ
please ask your server

all tacos can be served on lettuce wraps

Mains

Huevos Rancheros / Rancheros Eggs • 16
fried eggs, beans, grilled chicken and chorizo, crema,
pico de gallo, avocado salsa, queso cotija, tortillas

Tamales de Pollo / Lupe's Chicken Tamales • 18
refried beans, pico de gallo, queso fresco, crema, rice,
salsa verde **GF**

Burrito de Desayuno / Breakfast Burrito • 13
chorizo, scrambled eggs, potatoes, beans, cheese,
pico de gallo, crema, avocado salsa

Enchilada de Pollo / Chicken Enchiladas • 19
cheese, pico de gallo, crema, red mole **or** green sauce,
rice, beans **GF**

Huevos Con Carne / Steak & Eggs • 21
marinated flank steak, 2 eggs any style, rice, beans, salsa **GF**

Chilaquiles De Pollo / Chicken Chilaquiles • 13
2 eggs any style, crispy corn tortillas, tomatillo salsa,
sour cream, cotija cheese, pico de gallo

Torrejas / French Toast • 13
3 leches batter, fresh berries, maple syrup, chantilly cream

Burrito Bowl • 19
rice, romaine lettuce, corn, pico de gallo, avocado, beans, sour cream,
queso cotija, choice of grilled chicken, pollo tinga, carne asada (+\$2)
or grilled shrimp (+\$3) **GF**

Fajita Bowl • 19
rice, sauteed vegetables, guacamole, pico de gallo, beans, salsa, sour
cream, served with 2 tortillas, choice of grilled chicken,
pollo tinga, carne asada (+\$2) **or** grilled shrimp (+\$3)

GF denotes Gluten Free.

Please mention any dietary restrictions to your server.

Eating raw or undercooked fish and meats may
increase your chances of food-borne illness.
20% gratuity for parties of 6 or more.