












Breakfast




BEGIN YOUR DAY

-  **Fruit Cocktail** \$ 55.00
Fruit of the day, granola and natural yogurt.
-  **Toast (4 pieces)** \$ 35.00
With butter and jam.
-  **Pancakes (2 pieces)** \$ 70.00
With fruit of the day , bacon and honey.
-  **Fried plantain** \$ 45.00
Fried plantain with cheese and sour cream.

EGGS

-  **Cooked As Requested** \$ 70.00
With ham, sausage, chorizo, or a la mexicana with beans.
-  **Motuleños** \$ 85.00
Fried tostatos topped with black beans, 2 fried eggs, tomato sauce, ham, peas, roasted plantain and cheese.
-  **Divorciados** \$ 85.00
Fried tostada topped with beans and fried eggs then covered with red and green salsas.
-  **Rancheros** \$ 85.00
Fried tostada topped with black beans, 2 fried eggs, chorizo, tomato sauce, cilantro and fresh cheese.
-  **Omelette** \$ 85.00
Choice of ham and cheese or vegetables of the day with potatoes.

CHILAQUILES

-  **Red/Green salsa or Mole** \$ 85.00
2 scrambled or fried eggs.
add Chicken \$ 15.00
add Arracheras \$ 25.00
-  **J.W. Chilaquiles** \$165.00
Tortilla chips, topped with smoked, pork, cream, cilantro, BBQ sauce and fresh cheese.
add Briskets \$ 50.00
-  **Molletes** \$ 70.00
Toasted bolillo, fried beans and melted manchego cheese, topped with pico de gallo.
add ham or chorizo \$ 10.00
add beef \$ 25.00



Lunch

- 🍃 **Chicken Consume:** With rice and chicken. - - - - - \$ 45.00
- 🍃 **Tacos Dorados:** (3) Fried tortillas stuffed with chicken, topped with lettuce, cream, cheese, avocado, and Pico de gallo. - - \$ 80.00
- 🍃 **Empanadas:** (3) Homemade tortillas. One each stuffed with chicken, ground beef and cheese. Comes with lettuce and cream. - - - - - \$ 60.00
- 🍃 **Picaditas:** (2) Homemade tortillas topped with chorizo, arrachera, refried beans, onion and cheese. Choice of red or green salsa. - - - - - \$ 65.00
- 🍃 **Enchilada Suiza:** (4) Homemade tortillas stuffed with chicken, creamy tomato sauce, Manchego cheese, onion, cream, and avocado. - - - - - \$ 90.00
- 🍃 **Enfrijoles or Enmoladas:** (4) Homemade tortillas stuffed with scrambled eggs, black beans, onion, cheese and cream. - - - - - \$ 85.00
Add chicken - - - - - \$ 10.00
- 🍃 **Chicken Breast:** Grilled or Breaded. Comes with sautéed vegetables and rice. - - - - - \$ 95.00
- 🍃 **Fajitas:** Fresh red and green bell peppers, onion with Chicken. Comes with rice and guacamole. - - - - - \$ 130.00
Arrachera - - - - - \$ 155.00
Shrimp - - - - - \$ 160.00
Mixed - - - - - \$ 185.00
- 🍃 **Camaron al mojo de Ajo:** Shrimp sautéed in garlic and olive oil served on a bed of rice. Accompanied with vegetables. - - - - - \$ 165.00
- 🍃 **Burger:** Homemade bun topped with ground beef patty, American cheese, lettuce, tomato, and onion. Comes with French fries. - - - - - \$ 120.00
- 🍃 **Club sandwich:** Ham, bacon, chicken, Manchego cheese, lettuce, tomato and avocado. - - - - - \$ 110.00



Menu of the day

CHEF OCTAVIO IBARRA

HIS EXPERIENCE IN THE CULINARY ARTS HAS LED HIM TO WORK FOR MAJOR HOTELS, RESTAURANTS AND CASINOS IN THE USA INCLUDING THE FOUR SEASONS AND VALLEY FORGE CASINO, CHEF OCTAVIO HAS ALSO COOKED AT PRIVATE EVENTS FOR JOE BIDEN AND PERFORMED AS A SOUS CHEF AT THE WHITE HOUSE FOR CHEF GUY MITCHELL.

Ribeye Steak

With sautéed mushrooms and rosemary plated with grilled vegetables and Red wine reduction.

\$ 380.00

Brisket Dinner

Comes with Coleslaw, Bean's or John's special Green Beans.

\$ 240.00

Brisket Tostadas

Comes with 2 crispy flat tortillas, smashed black beans, brisket, and all the toppings.

\$ 70.00

DESSERT

Cheesecake \$ 45.00

Crema Brûlée \$ 45.00

🍃 **French Onion Soup.** ----- \$ 55.00

🍃 **Oaxaca Cheese Salad.** ----- \$ 75.00
Romain lettuce, cherry tomatoes with citrus yogurt dressing.

🍃 **Spring Rolls.** ----- \$ 60.00
Asian pork stuffing with chili oil.

🍃 **Fried Edamame, Hoisin, Mango Sauce.** ----- \$ 50.00
with purple onions & jalapeño.

🍃 **Meatball Appetizer.** ----- \$ 80.00
3 meatballs in a traditional Italian sauce topped with mozzarella.

🍃 **Pork Chop.** ----- \$ 145.00
Seared with cauliflower purée, balsamic red peppers.

🍃 **Steak.** ----- \$ 220.00
6 oz. Tenderloin with French mashed potatoes, grilled vegetables and red wine reductions.

🍃 **Grilled Chicken.** ----- \$ 110.00
Boneless chicken breast (skin on), rosemary butter and vegetable ratatouille.

🍃 **Spaghetti & Meatball.** ----- \$ 170.00
Italian homemade sauce.

🍃 **Ravioli Edamame.** ----- \$ 150.00
Brown butter and sage.

🍃 **Pad Thai.** ----- \$ 145.00
Bean sprouts, eggs, carrots and onion.

Add Chicken ----- \$ 35.00

Add Shrimp ----- \$ 60.00

🍃 **J.W. PORK PLATE.** ----- \$ 185.00
Smoked pork plate with slaw and bean's.

🍃 **J.W. RIB PLATE.** ----- \$ 195.00
2 Smoked ribs with slaw and Bean's.

🍃 **J.W. Pork Belly Tacos.** ----- \$ 17.00 ea.

🍃 **J.W- Pull Pork Sandwich.** ----- \$ 135.00
With slaw and bean's.



SMOKED SANDWICHES

☛ Pulled Pork: - - - - -	\$ 170.00
☛ Brisket: - - - - -	\$ 190.00
☛ Chorizo: - - - - -	\$ 125.00
☛ Chicken: - - - - -	\$ 110.00
☛ Turkey: - - - - -	\$ 115.00

HOT DOGS

☛ Salchicha: - - - - -	\$ 65.00
☛ Smoked Chorizo: - - - - -	\$ 75.00

BBQ PLATES

Your choice of: Pork and Brisket, Porks belly and edges of Brisket, Chicken and Pulled pork * Comes with 2 side dishes.

☛ Dinner for 1: - - - - -	\$ 195.00
☛ Dinner for 2: - - - - -	\$ 275.00
☛ Dinner for 3: - - - - -	\$ 360.00
☛ Ribs 1/2 rack: - - - - -	\$ 400.00
☛ Ribs Full rack: - - - - -	\$ 750.00

HOMEMADE SIDE DISHES

☛ Southern Green Beans: (When in season) - - - - -	\$ 40.00
☛ Greens: - - - - -	\$ 45.00
☛ Potato salad: - - - - -	\$ 40.00
☛ Basil, cucumber and tomato salad: - - - - -	\$ 40.00
☛ Cole Slaw: Mexican style beans with - - - - -	\$ 35.00
☛ Pork belly: with mexican style beans - - - - -	\$ 25.00

COMING SOON !

☛ SPECIALS! (Will be posted) Smoked steaks, Porkchops, Wings and Burgers.

WATCH OUR FACEBOOK PAGE AND WHATSAPP GROUP.