



## Antojitos *Weekend brunch menu*

### Guacamole 12

made fresh at your table and served with our hand made tortillas  
add chips \$2

### Tamalitos Colibri 10

corn dough tamales stuffed with Oaxaca cheese served with tomato sauce, queso fresco and white corn

### Quesadillas surtidas 10

hand made blue corn tortillas filled with Oaxaca cheese and huitlacoche, poblano pepper strips and mushrooms

### Ceviches 16

your choice of:

Veracruzano: fresh lime marinated white fish, green olives, jalapeño, onion, cilantro, tomato, avocado and olive oil

Camarones: Prawns in lime and orange juice, onion, garlic, cilantro, tomato, avocado, olive oil, with a tomato chipotle sauce

## Sopas y Ensaladas

### Ensalada mixta 10

mixed greens, tomatoes, blue cheese and candied pecans with a cherry vinaigrette

### Pozole rojo 14

red chile broth and hominy soup with pork prepare Guerrero style, topped with radish, lettuce, onion and oregano

### Sopa de tortilla 10

a robust pasilla chile and spices pureé with tortilla strips, avocado and cheese

## Especialidades

### Torrejas Colibri 10

home made Mexican cinnamon pastry served with fresh berries and smothered in agave honey syrup

### Chilaquiles verdes o rojos 14

house made corn tortilla chips served with Verde tomatillo-jalapeño chile sauce or Roja tomato-chipotle sauce, shredded chicken, chopped onions, sour cream, fresh cheese and topped with two eggs "over-easy"

### Enchiladas Divorciadas 12

hand made corn tortilla enchiladas served in a Verde tomatillo-jalapeno sauce and Roja tomato-chipotle chile sauce with cheese  
with chicken 14

### Mole poblano 15

a legendary blend of spices, chiles, nuts and chocolate made into a rich and flavorful sauce,  
in the traditional Puebla style, served over chicken

### Chile relleno 14 / 16

fire-roasted poblano pepper stuffed with your choice of vegetables and cheese or carnitas and chicharron, both served  
over a black bean sauce

### Carnitas 15

Michoacan style marinated tender chunks of pork, served with guajillo and arbol chiles salsa

Parties of 6 or more 18% gratuity included.

No personal checks.

Visa, Mastercard, and American Express accepted.

*Healthy San Francisco is a program implemented by the City that enforces health care to be accessible to all and Colibri is a proud participant.  
A 3% fee will be added to your bill for a Healthy San Francisco, to learn more about this program please visit [www.healthysanfrancisco.org](http://www.healthysanfrancisco.org).*



## Weekend brunch menu

### Eggs

*\*served over a blue corn huarache*

#### Tacos de huevo con chorizo 12

three scrambled eggs, chorizo, onions, black beans and nopales

#### Tacos de huevo a la Mexicana 10

three scrambled eggs, chopped white onions, tomatoes, jalapeño and a touch of cilantro, black beans and nopales

#### \* Huevos rancheros 10

two eggs “over easy” on a blue corn tortilla served with salsa molcajetada, refried beans and nopales

#### \* Huevos poblanos 10

three scrambled eggs, mole poblano, queso fresco, sour cream and rice

#### \* Desayuno Mexicano 15

chorizo, house potatoes and onions scrambled eggs, steak, rice and beans

#### Huevos benedictinos estilo Michoacan 12

two corn shells topped with refried beans, carnitas, two poached eggs and chipotle hollandaise sauce served with house potatoes

### Omelets

*served with refried black beans and house potatoes*

#### Carnitas 10

carnitas and salsa ranchera omelet

#### Tinga 10

shredded chicken, tomato chipotle adobado and queso fresco omelet

#### Vegetales 10

zucchini, mushrooms, white corn, onions, spinach and Oaxaca-Monterey jack cheese omelet

### on the side...

#### Arroz a la mexicana 6

traditional Mexican rice with diced vegetables

#### Frijoles negros con epazote 6

black beans with epazote herb

### Brunch Drink Specialties

#### Bloody Maria 10

Colibri style Bloody Mary made with our Featured Tequila of the Month

#### \*Bottomless Mimosas 10

the perfect traditional brunch beverage made with fresh squeezed orange juice

*\*with the purchase of an entree*

#### Colibri Paloma 10

our version of the classic Paloma with refreshing fresh squeezed grapefruit juice and 100% blue agave tequila served on the rocks



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*Chef de Cuisine Edgar Castro*