

WEEKEND BRUNCH

We use organic free range eggs, humanely raised meats & sustainable seafood.

Desayuno Classico

Two eggs your way with multigrain toast and hash browns **7**
 Your choice of 'Two Rivers' organic meats:
 Canadian back bacon,
 double smoked strip bacon
 chorizo
 or turkey sausage **9.50**

Brunch Burrito

scrambled eggs, smoky black beans, Monty Jack, red peppers & onions,
 rolled in a flour tortilla with fresh tomato salsa, guacamole, hashbrowns **12**

Huevos Divorciados

two sunny up eggs on crisp corn tortillas, black beans, feta,
 separated by salsa verde and salsa roja, hashbrowns **11**

Calentado

traditional Colombian breakfast of fried eggs,
 rice and black beans in hogao sauce, chorizo, and arepas **12**

Scrambles

served with hashbrowns and multigrain toast
 • spicy shrimp, green onions, jalapenos, tomatoes
 and horseradish Jack **12**
 • oyster mushrooms, arugula, caramelized onion and feta **11**

Benedicts

poached eggs, smoky hollandaise and hashbrowns
 • Canadian back bacon on English muffin **10**
 • pulled pork, pickled jalapeno on cornbread **12**
 • chorizo, sautéed tomato, avocado on English muffin **11**

Breakfast Tacos

scrambled eggs, cheese, bacon, salsa, sour cream, green onions, corn tacos **11**

Tomaticán Hash

A Chilean stew of tomatoes, onions, peppers, corn and potatoes,
 with braised shortrib, poached egg and hollandaise, tortilla chips **14**

The Hangover

corn tortilla chilaquiles layered with black beans and cheese,
 scrambled eggs, red salsa and sour cream, hashbrowns **12**

Chivito

Uruguay's national sandwich of egg, steak, ham, bacon, lettuce,
 tomato and paprika mayo, hashbrowns **13**

French Toast Tres Leches

with fruit salsa, candied pecans, brandied toffee sauce, whipped cream **11**

Fruit Bowl

with vanilla yogurt and oat crumble crunch **7**

SIDES

substitute fruit cup for hashbrowns **2.50**
 black beans **4**
 extra egg **1.75**
 hash browns **3**
 toast or English muffin **2.50**
 Venezuelan guacamole **1.50**
 red or green salsa **1.50**
 turkey sausage **2.75**
 chorizo **2.75**
 double smoked strip bacon **2.75**
 Canadian back bacon **2.75**
 small fruit bowl **4.50**

BEVERAGES

Milk (2%) **2**
 JJ Bean Coffee, decaf **2.35**
 Teas **2.35**
 San Pellegrino sparkling water 750ml **6**

JUICES:

tomato **3**
 grapefruit **4**
 orange **4**
 cranberry juice **3**

REFRESCOS (non-alcoholic)

Mexican Coca-Cola (Mexico) **3.50**
 Fanta (Mexico) **3.50**
 Cascola, cream soda (Colombia) **3.50**
 Jarritos, grapefruit soda (Mexico) **3.50**
 Jarritos, pineapple soda (Mexico) **3.50**
 Jarritos, lime soda (Mexico) **3.50**
 Grace Bros, ginger beer (Jamaica) **3.50**
 Regular domestic cans of soda available too **2.75**

CERVEZA

Main Street Pilsner (Domestic) **5**
 Pacifico Clara (Mexico) **5.75**
 Quilmes (Argentina) **5.75**
 Alhambra Reserva (Spain) **6.25**
 Dos Equis Ambre (Mexico) **5.75**
 Sierra Nevada Pale Ale (California) **6**
 Negra Modelo (Mexico) **5.75**
 Lagunitas IPA (California) **6.25**
 Strongbow Cider (El England) 500ml **6.50**

CÓCTELES

All our cocktails are precisely made with fresh, quality ingredients
 & 2oz of premium liquor - All doubles.

Classic Mimosa
 sparkling white wine with fresh orange juice. **7.50**

Mimosa de Maracuja
 sparkling white wine with passionfruit puree. **7.50**

Margarita
 tequila blanco, cointreau and hand pressed lime juice. **9.25**

Paloma
 tequila reposado, grapefruit soda, salt & pressed lime. **9.25**

Classic Caesar
 vodka, clamato, tabasco & worcester, celery salt rim. **sgl 6 dbl 8.50**

Bloody Maria
 jalapeno infused tequila reposado with tomato, worcester,
 orange & lime juices and our house hot sauce, tajine rim. **sgl 6.50 dbl 9**

Michelada
 pacifico beer with lime and tomato juice, tabasco & worcester. **6**

Check the blackboard or ask your server about the seasonal cocktail features.

LATITUDE

WEEKEND BRUNCH SERVED 10AM - 2:30PM

www.latitudeonmain.com | twitter @LatitudeMainSt