



BREAKFAST MENU

Served till 2:00 PM • After 2 PM subject to availability

**On holidays and special days, breakfast menu may end earlier.*

★ Chilaquiles Mexicanos*

Fresh-fried corn tortilla chips bathed in your choice of salsa roja or salsa verde, served in a big bowl and topped with queso fresco, a drizzle of crema, two eggs cooked your way, sliced avocado and two slices of crispy bacon. Served with a bowl of frijoles de la olla.

Add protein: Chicken Fajita • Beef Fajita • Barbacoa

★ **NEW** Mexican Eggs Benedict*

Two poached eggs over crispy sopas with barbacoa, topped with chipotle hollandaise, sliced avocado and cotija cheese. Served with ranch potatoes and frijoles de la olla.

★ **NEW** Pollo con Waffles

Crispy fried chicken with a chile-dusted crust over a cinnamon-sugar churro waffle, served with miel picante (spicy honey) and cajeta drizzle.

★ Menudo y Taco

Our legendary menudo made fresh, accompanied by a barbacoa taco on a handmade corn tortilla. Served with diced jalapeños, onions and cilantro.

Huevos Rancheros*

Two eggs on a handmade corn tortilla topped with our salsa ranchera hecha en casa. Served with beans, ranch potatoes or hash browns, choice of bacon or sausage, and handmade tortillas.

Huevos al Gusto

Scrambled eggs with your choice of: homemade Mexican chorizo, ham, potatoes, or Mexican-style (diced tomato, onion and jalapeño). Served with refried beans, ranch potatoes and handmade tortillas.

Barbacoa Taco Plate (2 or 3)

Slow-cooked barbacoa on handmade corn tortillas. Served with rice, beans and pico de gallo.

Spanish Flower Omelette

Three eggs filled with Chihuahua cheese, sausage, pickled jalapeños and grilled onion. Topped with your choice of ranchero sauce or chile con carne. Served with refried beans, ranch potatoes or hash browns.

Spanish Flowers Breakfast

Three eggs with your choice of pork chop, jalapeño sausage or barbacoa. Served with ranch potatoes and refried beans.

Breakfast Americano

Two eggs, three pancakes and a choice of bacon, ham or sausage. Served with cinnamon oatmeal.

Add fruit: Banana & peanut • Mango strawberry-berry

Breakfast Enchiladas (2)

Two enchiladas filled with scrambled eggs, mushrooms and bell peppers, topped with our ranchero sauce and Monterrey Jack cheese. Served with refried beans, ranch potatoes and sliced avocado.

Spinach Ham Omelette

Three eggs filled with ham, garlic herb spinach, mushrooms and Monterrey Jack cheese. Served with breakfast potatoes, refried beans and sliced avocado.

Breakfast Tejano

Two carne guisada enchiladas on a corn tortilla topped with two eggs, enchilada sauce and cheddar cheese. Served with refried beans, ranch potatoes or hash browns.

NEW Concha French Toast

Thick-sliced concha dipped in cinnamon custard and griddled golden, topped with cajeta, fresh strawberries and powdered sugar.

Avena de la Abuela

Fresh oatmeal bowl made with whole milk and canela, topped with raisins or banana.

EXTRAS

Bacon (3) • Extra Egg • Sliced Avocado • Queso Fresco • Handmade Tortillas (3)

KIDS MENU

Kids Breakfast Taco

One breakfast taco with eggs, cheese and your choice of bacon, ham, chorizo or sausage. Served with rice and beans.

Kids Breakfast

3 mini pancakes, 1 scrambled egg and your choice of bacon, sausage or ham.

Breakfast Enchilada

One enchilada filled with scrambled eggs and potatoes, topped with our ranchero sauce and Jack cheese. Served with rice and beans.

HOT DRINKS

Café de Olla • Champurrado • Arroz con Leche

PLEASE NOTE

Items marked with * may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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