

BRUNCH

Available Saturday and Sunday from 11am-3pm

All brunch items served with sopa de fideo, rice and beans, rice and black beans or seasoned steamed vegetables with your choice of tortilla and a drink choice of bloody mary, mimosa, 16oz draft beer, 12oz house margarita, sangria or house wine.

\$13.49

CHORIZO, POTATO AND EGG BURRITO*

Scrambled egg, mexican sausage, potato and pico de gallo. Topped off with red or green sauce and Monterey Jack cheese.



HUEVOS RANCHEROS*

Three eggs cooked to order in salsa casera.

HUEVOS CON CHORIZO* Y PAPAS

Three scrambled eggs with mexican sausage, potatoes and pico de gallo.

HUEVOS CON CHORIZO*

Three scrambled eggs with mexican sausage and pico de gallo.

HUEVOS MEXICANA*

Three scrambled eggs with pico de gallo.

HUEVOS CON NOPALES*

Three scrambled eggs with slices of nopales and pico de gallo.

HUEVOS MACHACA*

Your choice of carnitas, beef or chicken with pico de gallo and scrambled eggs.

MEXICAN OMELET*

Four eggs with cheese and pico de gallo inside and melted cheese on top.

CHORIZO AND EGG BURRITO*

Scrambled egg, mexican sausage and pico de gallo. Topped off with red or green sauce and Monterey Jack cheese.



CHILAQUILES*

Strips of tortilla chips simmered in red or green sauce and topped with chopped onions and queso fresco. Served with a side of sour cream.

Add two eggs any style for \$1.00 and/or add your choice of carnitas, shredded beef or shredded chicken for \$2.00

\$10.95

An 18% gratuity will be added to parties of ten or more and will not be able to split checks. A la carte not available.

* Consuming raw or undercooked Meats, Poultry, Seafood Shell stock or Eggs may increase your risk of Food Bourne Illness, especially in case of certain medical conditions.

HAPPY HOUR DRINKS

HAPPY HOUR IS 3PM - 6PM EVERYDAY!

These drinks are only available during Happy Hour. Please ask your server for more information.

DOMESTIC DRAFT

Blue Moon, Bad Beat Brewing, Crafthaus Brewing, Astronomy Aleworks, Mohave Brewing, Lovelady Brewing (Love Juice & Pancho Fajita's Brew) (Selection varies by location)

Cerveza 16oz \$3.99 22oz \$5.49



IMPORT DRAFT

Corona Premier, Negra Modelo, Dos Equis Amber, Dos Equis Lager, Modelo Especial, Pacifico. Make it a Michelada for \$0.75 (16oz) or \$1.00 (22oz)

16oz \$3.99 22oz \$5.49

JFFC'S RED SANGRIA

Mixture of fresh diced fruits (strawberries, green grapes, red apples, green apples, oranges, and cherries) with Cabernet, orange juice, pineapple juice, apple juice, and splash of Sprite and Grenadine. Enjoy!

\$5.00

Happy Hour!

HOUSE WINE

Canyon Road brand of Chardonnay, Cabernet or Pinot Grigio

\$4.69

HOUSE MARGARITAS

Get it on the rocks or frozen. Add a fruit flavor for \$0.55 more. Strawberry, Raspberry, Peach, Piña Colada, Passion Fruit, Guava or Mango.

12oz \$4.49 16oz \$5.69

SKINNY MARGARITA

Gran Centenario Tequila, freshly squeezed lime juice, organic agave nectar and a splash of club water. *Best served on the rocks!*

12oz \$4.99 16oz \$5.99



WELL DRINKS

\$3.99

Margarita



HAPPY HOUR FOOD

These items are only available during Happy Hour. Please ask your server for more information.

JFFC'S NACHOS \$7.69

Your choice of steak, carnitas or grilled chicken topped with refried beans, mixed cheese, & sour cream, guacamole.

JFFC'S QUESADILLA \$7.69

Flour tortilla with mixed cheese and your choice of steak, carnitas or grilled chicken with refried beans, sour cream and guacamole.

JFFC'S MEXI-FRIES \$6.99

Fries smothered in chile-colorado, melted mixed cheese, and topped with jalapeno slices.

JUAN'S SAMPLER \$10.29

Bean & cheese nachos, cheese quesadilla and taquitos (chicken or beef) served with sour cream and guacamole.

NACHOS \$4.59

Corn chips topped with refried beans and melted cheese.

QUESADILLAS \$4.59

Corn or flour tortilla. Melted monterey jack/cheddar cheese.

QUESO FUNDIDO \$4.79

Melted monterey jack/cheddar cheese with pico de gallo.

TAQUITOS \$6.99

Corn tortillas filled with your choice of shredded beef, ground beef or shredded chicken, served with sour cream and guacamole.

SHRIMP CEVICHE* \$8.99

Diced shrimp, cucumbers, avocados and pico de gallo mixed with lemon and spices.

SHRIMP COCKTAIL* \$9.49

Shrimp, cucumbers, avocados and pico de gallo in a Acapulco sauce (tomato and lime juices).

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