



Brunch

French Toast - Pastel Azteca \$8

Sweet plantain stuffed French toast
whipped cream cheese, piloncillo mezcal
syrup.

Chilaquiles Divorciados \$9

“Divorced chilaquiles” - Salsa roja, salsa
verde, chorizo, queso fresco, black bean,
sunny egg.

Benedict

- **Sope**, carnitas, morita refried black
bean, poached egg, queso fresco, poblano
hollandaise. \$10

- **Ranchera**, tostada, morita refried
black bean, skirt steak, poached egg,
queso fresco, salsa picante. \$10

Migas \$6

Spanish croûton, porkbelly, almond
romesco, sunny egg.

Enfrijoladas \$9

Scrambled egg, skirt steak, portabella
mushroom, queso oxaca, morita refried
black beans, avocado, lime crema.

Breakfast Torta \$9

Porkbelly, avocado, scrambled egg, queso
oxaca, morita crema, black bean,
spinach, fresh fruit.

Omelette \$9

Chorizo, peppers, onions, spinach, queso
oxaca. Served with fingerling hash.

Lunch

Guacamole

Small (1-2): \$8 **Large (2-4):** \$14

-Red onion, tomato, cilantro, jalapeño.
-Grilled pineapple, habanero.
-Lobster, lime aioli, pico: + \$3

Tortilla Soup \$5

Howe Farms pork hock broth, tomato,
achiote, lime crema.

Queso Fundido \$8

Queso chihuahua, queso Oaxaca.

With Chorizo: + \$2

With Roasted poblano: + \$1

With Portabella, fingerling, cactus: + \$2

Ensalada \$10

Radish, spinach, brussel petals, apple,
jicama, spicy pepitas, citrus vinaigrette.

Ceviche \$16

Shrimp, octopus, mahi mahi, avocado,
guava leche de tigre, mango,
sweet potato.

Empanadas

Choose 2: \$8 **Choose 4:** \$15

Chicken tinga, sweet plantain,
queso fresco, lime crema.

Ribeye egg, poblano, Oaxaca cheese,
chimichurri, three chile guava

Butternut squash, Oaxaca cheese, poblano,
fingerling, spinach, chile morita crema.

Wild Argentinan red shrimp, poblano,
fingerling, Oaxaca cheese, aji amarillo aioli.

Tacos (3 tacos per order)

Pork Belly, guava morita glaze,
pickled red onion, cilantro \$11

Portabella, cactus, fingerling,
fresco cheese, cilantro. \$10

Wild Argentinan red shrimp al pastor,
pineapple pico, cabbage jalapeño slaw. \$13

Skirt steak, three chile salsa,
Oaxaca cheese, cilantro. \$14

Carnitas

Citrus marinade, chicharon de carne, pork
belly borracho beans, tostones, house-made
corn tortillas.

1/2 Lb: \$22 | **1 Lb:** \$30 | **1 ½ Lb:** \$38

Cuban Torta \$11

Carnias, ham, mustard, queso oxaca, lime
crema, avocado, cabbage jalapeño slaw, yucca
fries.

Chicken Torta \$11

Chicken, peppers, onions, queso oxaca,
morita crema, avocado, spinach, yucca fries.

- Brunch Sides -

Fingerling Hash \$5

Sweet Plantains \$4

Yucca Fries \$5

Tostones \$5

Avocado Fries \$8

Brunch Cocktails

Mimosa Brunch \$3

Available juice toppers:

Orange, pineapple mango, grapefruit,
blueberry pomegranite, cranberry.

Available all day Saturday & Sunday

Bloody Mary \$8

House infused serrano vodka, tajin, pork
belly, worcestershire.

Bloody Maria \$8

House infused jalapeño tequila, pork belly,
celery, salt, cracked pepper.

Peach Bellini-Tini \$8

White peach puree, Aperol, house made
grenadine, bubbles.

Michelada \$7

Mexican lager, tomato puree, chile, tajin rim.