

Saturday & Sunday
From 10 to 2pm

BRUNCH



CARNES OAXAQUEÑAS EN SALSA | 29

Chicharron, Tasajo, Chorizo, eggs, avocado, quesillo, Oaxacan salsa & tortillas

OAXACAN BREAKFAST | 22 (N)

Chicken taquito con mole coloradito, queso fresco, onion, enfrijoladas, & two eggs.
Choice of cecina, tasajo,chorizo or chicken | Carne asada +6

HUEVOS CON CHORIZO | 18

Black beans, pork chorizo, avocado, queso fresco, tortillas, & salsa

CECINA CON HUEVO | 18

Marinated pork, black beans, grilled onions, fried egg, avocado, queso fresco, & tortilla

HUEVOS DIVORCIADOS | 17 *** (V)

Two over-medium eggs, salsa roja & verde, avocado, queso fresco, & black beans

OMELETTE OAXAQUENO | 18 *** (GF)(V)

Chile de agua, rajas con queso, flor de calabaza, salad, homemade sauce & avocado

(2) ENCHILADAS CON HUEVO | 18 ***

Chicken, carnitas, or cheese enchiladas. Avocado, lettuce, crema, queso fresco, black beans, & an egg
Choice of green or red salsa | Add mole for +5

*** Add Carne Asada +7.50 | Add Chicken, Cecina, Tasajo or Chorizo +6 | Lamb barbacoa +6

ENMOLADAS | 19 (N)

Mole coloradito or mole negro. Corn tortillas, queso, parsley, onion, & an egg
Add chicken or Cecina, tasajo or chorizo +6 | Carne asada +9

CHILAQUILES | 22 (GF)(V)

Salsa roja or verde. Queso fresco, onions, parsley, egg, Mexican sour cream, & avocado
Choice of carne asada, chicken, tasajo, chorizo or cecina. Add mole negro or coloradito for +6.

BARBACOA DE BORREGO (LAMB) | 24

Lamb, black beans paste, konzome, salsa & tortillas

TORTA CHILAQUILES | 21 (V)

Bolillo, mayo, black bean paste, red chilaquiles, crema, queso fresco, avocado, onions, a fried egg
& cecina (grilled marinated pork)

OAXACAN BRUNCH BOWL | 19 (V)

Chicken, carnitas or vegetarian. Black beans, rice, potatoes, grilled veggies,
spicy salsa, corn, guacamole & an egg. Sub carne asada +3

CARNE ASADA CON HUEVOS | 38

Skirt steak, potatoes, salsa, mushrooms, & 2 eggs

COCKTELITO | 17

Mexican shrimp, octopus, tomatoes, onions, cilantro, avocados, radishes,
chintextle, & cucumbers

PORK POZOLE | 22

FRENCH TOAST | 15

Brioche, seasonal fruit, whipped cream, butter, berries, & powdered sugar Oaxacan chocolate

FRESH FRUIT SALAD | 8

SIDES

FRENCH TOAST	9
POTATOES	5
EGG	2
AVOCADO	4
BEANS	3
RICE	3
QUESILLO	5
QUESO FRESCO	3
SALAD	5

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COCKTAILS



LA PELI | 15

Tequila, passion fruit liquor, OJ & lime



ELOTE COLADA | 16

Coconut rum, corn, agave, Coco Lopez & lime



MEZCAL MARGARITA | 16

Mezcal, house chili liqueur, agave, lime & spicy sal de gusano



MARGARITA | 15

Tequila, lime, house curacao & spicy salt
+2 Seasonal fruit
+3 Cadillac
+4 Siete Leguas Blanco
+3 Tromba reposado



LA ABUSADORA | 16

Orgeat, guava, lime, Oaxacan Rum & Mezcal



EL CHAPO Y KATE | 16

Tequila Blanco, prickly pear liqueur, agave, cucumber, lime, salt, spicy bitters & spicy salt
SUB MEZCAL +2

BEVERAGES

LATTE	4.50
CAFE DE OLLA	4.50
REGULAR COFFEE	4
OAXACAN TEA	4
MIMOSA	5
CHOCOLATE DE LECHE	5
CHOCOLATE DE AGUA	5
FRESH ORANGE JUICE	5
CHOCOMILK	8
MICHELADA	10
BOTTLE MIMOSA	30

SPARKLING WINE

El Bajio, Valle de Bernal- Brut
Queretaro | Glass 12 | Bottle 48

ROSE WINE

Terra Madi Rosado
Queretaro, MX | Glass 10 | Bottle 48



(V) VEGETARIAN OPTION AVAILABLE. (N) CONTAINS NUTS. (GF) ITEMS ARE PREPARED WITH GLUTEN-FREE INGREDIENTS, HOWEVER, OUR KITCHEN IS NOT GLUTEN-FREE. CROSS-CONTAMINATION WITH FOOD CONTAINING GLUTEN OR OTHER INGREDIENTS CAN OCCUR. 20% SUGGESTED TIPS FOR PARTIES OF SIX OR MORE. PRICES SUBJECT TO CHANGE WITHOUT NOTICE. MENU MODIFICATIONS POLITELY DECLINED.