

Brunch Menu

Compartir

Guacamole & Chips
\$7

Salsa & Chips
\$3

Migas de Papa
pulled-fried potatoes / roasted
garlic-chili oil / tomatillo-serrano
jam / queso fundido
\$7

Tocino Rostizado
house-made roasted bacon /
chipotle-apricot glaze
\$9

Fruta de la Temporada
seasonal fruit salad / citrus
vinaigrette / spicy pepitas /
panela cheese
\$9

Canasta de Pan
hojaldra / cornbread / jalapeno-cheddar
bread / butter
\$7

Los Otros

Overnight French Toast
dulce de leche / berries
\$10

Torta de Lechon
achiote-pulled pork / mexican
bolillo / roasted yam masa cake /
guacamole / habanero-pickled
onion / citrus salad
\$10

Chopped Salad
romaine hearts / sweet peas /
avocado / heirloom tomatoes /
cucumber / red radish /
roasted mushrooms /
spicy pepitas / requeson
\$9

Huevos

Garnacha de Chorizo
tortilla / epazote-black bean puree /
sofrito / chorizo / fried eggs /
habanero-pickled onion
\$10

Lechon Sopes Benedict
olive oil-poached eggs / roasted yam
masa cake / pulled pork / chipotle
hollandaise / citrus salad
\$11

Carne Asada y Huevos
al mojo-marinated grilled sirloin steak /
fried eggs / hash browns /
pico de gallo / guacamole
\$14

Garnacha Vegetariana
tortilla / epazote-white bean puree /
avocado mousse / heirloom vegetable
pico / olive oil-poached eggs / panela cheese
\$10

Frittata del Dia
skillet eggs / seasonal vegetables /
queso fundido / tortilla chips
\$9

Suerte Burrito
scrambled eggs / beans / bacon /
potatoes / asadero cheese / pork green
chili / pico de gallo
\$10

Chilaquilles Verdes
tortilla chips / salsa verde / fried eggs /
pico de gallo / cotija cheese /
avocado puree / crema
\$11
add: chorizo / carne asada / roasted
mushrooms / pulled pork
\$4

Tacos de Huevo a la Cazuela
scrambled eggs / guajillo-ancho
chili sauce / cotija cheese / pickled
red onion / cilantro
\$7

Lo Frio

Ceviche Yucateco
citrus marinated salmon /
shrimp / spanish octopus /
avocado / tomato /
onion / cilantro / lime juice /
habanero pepper
\$16

Hamachi Aguachile
yellowtail /
cucumber-lime-serrano water /
mango-jicama salad /
sweet pepper jam
\$13

Coctel de Camaron
poached shrimp / tomato /
cucumber / red onions /
cilantro / tomato juice
\$14

Sides

2 Eggs Any Style \$3

Carne Asada \$6

Roasted Pulled Pork \$4

Maple Leaf Crispy Bacon \$4

House Made Pork Chorizo \$4

Black Bean Puree \$3

Cheese Sauce \$3

Yucca Fries \$5

Plantains \$5

Citrus Salad \$3