

# 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 / jalapeño-cheddar bread / butter

\$9

## 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

# Brunch Drink Menu

## Bloody Marys

### House-Made Bloody Mary Mix

mild or spicy

### Choice of \$7

vodka / tequila / gin / mezcal

### Infused Options \$8

serrano-infused / cucumber-infused tequila

## Mimosas

### Traditional Mimosa \$8

orange or grapefruit

### Bottomless Mimosa \$14

orange only

## Cocktails

### Michelada Verde \$8

house-made green michelada mix /  
lager beer / chili-salt rim

### El Jardin de Frida \$9

plantation 3 star rum / rose syrup / lime / mint

### La Mula de Verano \$10

pear / basil / ginger beer  
choice of : vodka / gin / whiskey / tequila

### Rosa de Amor \$10

suerte blanco / lemon / hibiscus / cava rose

### Coco Vino \$9

white win / lemon / coconut  
water / lavender simple

### Sangria

passionfruit / ginger / white wine

**\$6 / glass**  
**\$20 / carafe**

## Coffee & Tea

we proudly serve novo coffee & teatulia tea

### Hot Tea \$4

### Iced Tea \$3

### Small French Press \$7

### Large French Press \$10

### Espresso \$3

### Cappuccino \$4

### Latte \$4

## Margaritas

### Suerte \$8

suerte blanco / dry orange curacao / lime / salt rim

### El Frutero \$10

milagro silver / dry orange curacao /  
mango / lime / jalapeno / chili-salt rim

### El Pepinito \$9

cucumber-infused milagro silver / dry  
orange curacao / lemongrass simple /  
lime / salt rim

## Agua Fresca Del Dia

**\$3.50 / glass**

**\$15 / pitcher**

Ask your server about Agua Fresca of the day