

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

Los Otros

Brioche French Toast
dulce de leche / berries
\$10

Torta de Asada
asada style grilled ribeye / mexican
bolillo / guacamole / habanero-pickled
onion / side salad
\$10

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

Tacos

Taco de Baja
citrus marinated fried catfish /
cabbage salad / avocado-roasted
garlic aioli
\$4

Pollo al Pastor
mexican chiles / pineapple /
marinated grilled chicken /
pineapple salsa
\$4

Huevos

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

*Sopes Benedict
olive oil-poached eggs / roasted yam
masa cake / mushroom / chipotle
hollandaise / side salad
\$11

*Carne Asada y Huevos
grilled asada style ribeye / fried eggs /
hash browns / pico de gallo / guacamole
\$14

*Garnacha Vegetariana
tortilla / epazote black bean puree /
avocado / pico de gallo / olive oil poached
eggs / cotija cheese
\$10

Frittata del Dia
skillet eggs / bell pepper / poblano
pepper / onion / mushroom / queso
fundido / tortilla strips
\$9

Suerte Burrito
scrambled eggs / epazote black bean
puree / chorizo / potatoes / asadero
cheese / green chili / pico de gallo / crema
\$10

Vegetarian Suerte Burrito
scrambled eggs / epazote black
bean puree / sauteéd bell pepper /
onion / potatoes / asadero cheese /
green chili / pico de gallo / crema
\$10

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

Sopa y Ensalada

Sopa

Pozole Verde de Puerco
hominy / pork / salsa verde /
onion / cilantro / radish
\$10

Ensalada

Chopped Salad
romaine hearts / avocado / tomato /
cucumber / red radish / roasted
mushroom / spicy pepitas / requeson
\$9
add: chorizo / carne asada /
shrimp / roasted mushroom
\$4

Sides

*2 Eggs Any Style \$3

*Carne Asada \$6

Maple Leaf Crispy Bacon \$4

House Made Pork Chorizo \$4

Black Bean Puree \$3

Cheese Sauce \$3

Yucca Frites \$5

Maduros \$5

Citrus Salad \$3

Seasonal Fruit \$3

**Consuming raw or undercooked meats,
poultry, seafood, shellfish, eggs or
unpasteurized milk may
increase your risk of foodborne illness*

**These items may be served raw or
undercooked or contain raw or
undercooked ingredients.*

Brunch Drink Menu

Bloody Marys

House-Made Bloody Mary Mix

Choice of \$7

vodka / tequila / gin / mezcal

Infused Options \$8

serrano infused vodka / 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

Mexican Mule \$10

milagro silver tequila / lime juice /
sarnac ginger beer

Rosa de Amor \$10

suerte blanco / lemon / hibiscus / cava rose

Pina Colada \$9

flor de cana 4yr rum / lime juice /
pineapple juice / coconut nutmeg syrup

Sangria

passionfruit / ginger / white wine

\$6 / glass

\$20 / carafe

Coffee & Tea

we 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 \$8

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