



starters

CHIPS AND SALSA \$3.95

HOMEMADE CHIPS WITH OUR MAS BLACK SALSA

STREET CORN \$15.00

ROASTED SWEET CORN, TOPPED WITH MICRO GREENS, QUESO FRESCO, SIDE OF LIME

TETELAS \$15.00

TWO CORN MASA TRIANGLE POCKETS STUFFED IN QUESO OAXACA, BEANS, HOJA SANTA, TOPPED WITH CHIPOTLE CREMA, SOUR CREAM, CILANTRO, MICRO GREENS, AND PICKLED RED ONIONS

GUACAMOLE \$20.00

MILD
FRESH AVOCADOS, TOMATOES, ONIONS, JALAPEÑOS, LIME JUICE, TOPPED WITH MICRO CILANTRO GREENS, QUESO FRESCO
SERVED WITH CHICHARRÓN (PORK RINDS)

QUESO FUNDIDO \$16.00

MAY SUBSTITUTE FOR SOY CHORIZO
A BLEND OF QUESO CHIHUAHUA, QUESO OAXACA, POBLANO PEPPERS, ONIONS, MUSHROOMS, PORK CHORIZO, SIDE OF FLOUR TORTILLAS

HONEY CHIPOTLE WINGS \$20.00

6 SPICY CHICKEN WINGS GLAZED IN OUR MÁS CHIPOTLE HONEY

QUESO BIRRIA PIZZA \$25.00

8 SLICES
12" FLOUR TORTILLA STUFFED WITH OUR CHEESE BLEND, OUR TIO TILO'S BIRRIA TOPPED WITH ONIONS AND CILANTRO WITH A SIDE OF CONSOMMÉ

ensaladas

MÁS CHOPPED SALAD \$19.00

GRILLED CHICKEN, SHALLOTS, BLACK BEANS, TOMATOES, AVOCADO, ROASTED CORN, CUCUMBERS, ROMAINE LETTUCE, TOPPED WITH TORTILLA CHIPS, QUESO FRESCO, CILANTRO VINAIGRETTE DRESSING

ADD SHRIMP: \$6 | STEAK: \$7

CAESAR SALAD \$17.00

ROMAINE LETTUCE, CRUNCHY CROUTONS, PARMESAN CHEESE, TOSSED IN CAESAR DRESSING

ADD: CHICKEN \$5 | SALMON \$7

BEETS & ORANGE SALAD \$19.00

BEETS, TENDER GREENS, ORANGE WEDGES, ROASTED PEPITAS, GOAT CHEESE SERVED WITH TAMARINDO VINAIGRETTE DRESSING

ADD CHICKEN \$5 | SHRIMP \$6 | SALMON \$7 | STEAK \$7

tacos y más

OCTOPUS TACOS \$22.00

THREE SEARED TENDER OCTOPUS TACOS, CHEESE BLEND, RED CABBAGE, GUACAMOLE CREMA, CHIPOTLE CREMA, PICKLED ONIONS ON CORN TORTILLAS

SHRIMP TACOS \$22.00

THREE SHRIMP TACOS WITH CHIPOTLE CREMA, AVOCADO CREMA, PICKLED ONIONS, AND RED CABBAGE ON A CORN TORTILLA.

GRILLED CHICKEN TACOS \$18.00

THREE GRILLED CHICKEN TACOS TOPPED WITH RED CABBAGE, PICO DE GALLO, AVOCADO CREMA, CHIPOTLE CREMA ON CORN TORTILLAS

STEAK TACOS \$25.00

THREE GRILLED STEAK TACOS TOPPED WITH OUR CHARRED SALSA VERDE, SWEET CORN, MICRO GREENS, AND QUESO FRESCO ON CORN TORTILLAS

ANAHEIM STEAK QUESO TACOS \$25.00

THREE GRILLED STEAK TACOS, GRILLED ANAHEIM PEPPERS, CHEESE BLEND, MICRO CILANTRO GREENS, ON CORN TORTILLAS

TINGA TAQUITOS \$20.00

SHREDDED BRAISED CHIPOTLE CHICKEN TAQUITOS, TOPPED WITH CHIPOTLE CREMA, SOUR CREAM, PICKLED ONIONS, SHREDDED ROMAINE LETTUCE, QUESO FRESCO ON A BED OF REFRIED BLACK BEANS

BEEF TAQUITOS \$20.00

SHREDDED BEEF TAQUITOS TOPPED WITH CHIPOTLE CREMA, SOUR CREAM, PICKLED ONIONS, SHREDDED ROMAINE LETTUCE, QUESO FRESCO ON A BED OF BLACK REFRIED BEANS

entrees

GRILLED BURRITO

GRILLED PROTEIN OF CHOICE, BEANS, CHEESE BLEND, PICO DE GALLO, CILANTRO RICE, GUACAMOLE, SIDE OF BLACK REFRIED BEANS AND CILANTRO RICE

ADD CHICKEN \$22.00 | SHRIMP \$26.00 | STEAK \$29.00

RIBEYE \$39.00

GRILLED RIBEYE STEAK, GRILLED GREEN ONIONS, SERVED WITH A SIDE OF GUACAMOLE, BLACK REFRIED BEANS & CHIMICHURRI ROASTED POTATOES

ENCHILADAS VERDES SUIZAS (SPICY)

TWO FLOUR TORTILLAS STUFFED WITH GRILLED CHICKEN, MOZZARELLA CHEESE TOPPED WITH CREAMY MESQUITE GREEN SAUCE AND SOUR CREAM, SERVED WITH A SIDE OF CILANTRO RICE AND BLACK BEANS \$24.00

ADD SHRIMP \$6 | STEAK \$7

ENCHILADAS ROJAS SUIZAS (SPICY) \$24.00

TWO FLOUR TORTILLAS STUFFED WITH GRILLED CHICKEN, MOZZARELLA CHEESE TOPPED WITH CREAMY CHIPOTLE SAUCE AND SOUR CREAM SERVED WITH A SIDE OF CILANTRO RICE AND BLACK BEANS

ADD SHRIMP \$6 | STEAK \$7

ENMOLADAS \$20.00

THREE CORN TORTILLAS STUFFED WITH QUESO FRESCO AND SHREDDED CHICKEN TOPPED WITH OUR MAS MOLE SAUCE SERVED WITH A SIDE OF CILANTRO RICE AND BLACK BEANS

QUESADILLA \$17.00

FLOUR TORTILLA STUFFED WITH OUR CHEESE BLEND SERVED WITH A SIDE OF CILANTRO RICE, BLACK BEANS AND GUACAMOLE

ADD CHICKEN \$5 | SHRIMP \$6 | STEAK: \$7

MÁS MOLE (MILD) \$25.00

CHICKEN LEG & THIGH, OUR TRADITIONAL MOLE POBLANO SAUCE SERVED WITH A SIDE OF CILANTRO RICE, BLACK BEANS, AND TORTILLAS OF YOUR CHOICE

STEAK & CHILE RELLENO \$29.00

CHILE RELLENO STUFFED WITH OUR CHEESE BLEND ON A BED OF OUR RED CHILE RELLENO SAUCE SERVED WITH A SIDE OF CILANTRO RICE AND BLACK BEANS

TIO TILO'S BIRRIA \$29.00

TENDER 12 HOUR BRAISED BIRRIA IN OUR ADOBO SAUCE TOPPED WITH ONION AND CILANTRO. SERVED WITH A SIDE OF CONSOMMÉ, CILANTRO RICE AND BLACK BEANS

POLLO ASADO PLATE \$25.00

GRILLED CHICKEN BREAST, GREEN ONIONS, SERVED WITH A SIDE OF GUACAMOLE, CILANTRO RICE AND BLACK REFRIED BEANS

MOLCAJETE (FEEDS 2 PEOPLE) \$54.00

STEAK, GRILLED CHICKEN, JUMBO SHRIMP, CHORIZO, CHILE GÜERO, GREEN ONIONS, NOPALES, QUESO PANELA, IN OUR SALSA DE MOLCAJETE WITH A SIDE OF CILANTRO RICE, BLACK BEANS AND YOUR CHOICE OF CORN OR FLOUR TORTILLAS

al mar (seafood)

PULPO A LA BRASA \$29.00

GRILLED SPAIN OCTOPUS AL MOJO DE AJO, BABY POTATOES TOSSED IN CHIMICHURRI, CHERRY TOMATOES SERVED WITH A SIDE OF CILANTRO RICE AND BLACK BEANS

CAMARONES A LA PLANCHA \$29.00

SPICY

8 JUMBO SHELL-ON SHRIMP IN OUR ADOBO SAUCE, A LA PLANCHA

SALMON ZARANDIADO \$28.00

SALMON FILET SEARED IN OUR ADOBO SAUCE ON A BED OF SQUASH AND CORN SERVED WITH A SIDE OF CILANTRO RICE

al mar frío

OYSTERS \$26.00

SIX FRESH OYSTERS ON THE ROCKS WITH A SIDE OF SHALLOT & JALAPEÑO MIGNONETTE

CEVICHE AMARILLO \$26.00

MILD OR SPICY

LIME CURED SHRIMP IN AJI AMARILLO MANGO SAUCE, CILANTRO, SHALLOTS SERVED WITH TOSTADAS

CEVICHE BLANCO \$27.00

MILD OR SPICY

LIME CURED SEA BASS FISH SERVED IN LECHE DE TIGRE SAUCE, HABANERO, CILANTRO, SHALLOTS, WITH A HINT OF COCONUT. SERVED WITH TOSTADAS

CEVICHE VERDE \$25.00

MILD OR SPICY

LIME CURED SHRIMP CEVICHE IN A SERRANO CHILI SAUCE WITH CILANTRO, SHALLOTS, AVOCADO SERVED WITH TOSTADAS

AGUACHILES CON MANGO \$26.00

LIME CURED SHRIMP CEVICHE IN OUR SERRANO CHILE SAUCE TOPPED WITH MANGO, AVOCADO, RED ONIONS, CILANTRO SERVED WITH TOSTADAS

vegetarian

TOSTADAS DE NOPALES \$18.00

THREE CRISPY TOSTADAS TOPPED WITH BLACK REFRIED BEANS, FRESH NOPALES, RED ONIONS, CILANTRO, TOMATOES, MICRO GREENS, QUESO FRESCO, AVOCADO

ARTICHOKE CEVICHE \$18.00

ARTICHOKES IN OUR SALSA VERDE WITH SHALLOTS, CILANTRO, TOMATOES, AND AVOCADO

VEGETERIAN MOLCAJETE \$38.00

GRILLED GREEN AND YELLOW SQUASH, ROASTED CORN, GRILLED CARROTS, GREEN ONIONS, CAULIFLOWER, VEGAN OR PANELA CHEESE, NOPALES, CHILE GUERO INSIDE OUR MESQUITE VERDE SALSA SIDE BLACK BEANS, CILANTRO RICE CORN OR FLOUR TORTILLAS

TACOS DE HONGO \$19.00

THREE SAUTÉED MUSHROOM TACOS WITH AVOCADO CREMA & CHIPOTLE CREMA TOPPED WITH CABBAGE SLAW AND PICKLED ONIONS SERVED WITH A SIDE OF CILANTRO RICE AND BLACK BEANS

GRILLED CAULIFLOWER MOLE \$19.00

GRILLED CAULIFLOWER TOPPED WITH OUR MAS MOLE SAUCE SERVED WITH A SIDE OF CILANTRO RICE AND BLACK BEANS.

IF YOU HAVE A NUT ALLERGY PLEASE LET US KNOW.

CHILE RELLENO \$19.00

CHILE POBLANO STUFFED WITH CHEESE BLEND, CORN AND SQUASH ON A BED OF OUR SEASONED RED SAUCE SERVED WITH A SIDE OF CILANTRO RICE AND BLACK BEANS

BLACK BEAN TACOS \$16.00

THREE BLACK BEAN TACOS SERVED WITH OUR SALSA VERDE, CORN, VEGAN CHEESE, SERVED WITH A SIDE OF CILANTRO RICE

VEGETARIAN QUESO FUNDIDO \$16.00

MOZZARELLA CHEESE, OAXACAN CHEESE, MUSHROOMS, CHILE PASILLA, ONIONS, AND SOY CHORIZO WITH A SIDE OF FLOUR TORTILLAS

VEGETARIAN BURRITO \$19.00

BLACK REFRIED BEANS, OUR CHEESE BLEND, SOY CHORIZO, PICO DE GALLO AND GUACAMOLE, SERVED WITH A SIDE OF CILANTRO RICE **(VEGAN CHEESE UPON REQUEST)**

kids menu 12 & UNDER

MEXICAN SPAGHETTI \$9.00

CREAMY TOMATO SAUCE TOPPED WITH SOUR CREAM AND QUESO FRESCO

BEAN AND CHEESE BURRITO \$9.00

BLACK BEANS AND CHEESE ON A FLOUR TORTILLA SERVED WITH FRENCH FRIES

CHEESE QUESADILLA \$9.00

CHEESE QUESADILLA SERVED WITH A SIDE OF FRENCH FRIES

ADD CHICKEN \$5 | SHRIMP \$6 | STEAK \$7

CHICKEN FINGERS \$11.00

4 CHICKEN FINGERS SERVED WITH A SIDE OF FRENCH FRIES

HAMBURGUESTIAS \$15.00

2 GRILLED SLIDERS WITH AMERICAN CHEESE AND A SIDE OF FRENCH FRIES

sides

STREET CORN \$8.00 SOUR CREAM \$1.00

FRENCH FRIES \$4.00 GUACAMOLE \$5.00

CILANTRO RICE \$4.00 BLACK REFRIED BEANS \$4.00

desserts

DULCE DE LECHE BRULÉE \$10.00

CHURROS \$9.00

WITH ICE CREAM & CARAMEL

HOMEMADE FLAN \$12.00

GANZITO LAVA MOLTEN \$11.00

DESSERT FLIGHT \$28.00

COMBINATION OF THREE DESSERTS OF CHOICE

soft drinks

COKE, DIET COKE | COKE ZERO \$4.00

SPRITE | DR. PEPPER | ORANGE FANTA \$4.00

HORCHATA \$5.00

ICED TEA | LEMONADE \$4.00

PELLEGRINO \$5.00

FIJI BOTTLED WATER \$5.00

IF YOU HAVE A FOOD ALLERGY PLEASE LET OUR STAFF KNOW.

más mezcal

| | |
|-----------------------|---------|
| HOUSE MEZCAL | \$11.00 |
| MADRE ESPADÍN | \$12.00 |
| BOZAL CENIZO | \$18.00 |
| BOZAL MADRECUISHE | \$18.00 |
| BOZAL TOBASICHE | \$18.00 |
| BANHEZ JOVEN ENSAMBLE | \$11.50 |
| ROSALUNA | \$14.50 |
| SIETE MISTERIOS | \$14.50 |

más tequila

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|--------------------|---------|
| LA GRITONA BLANCO | \$14.50 |
| MIJENTA BLANCO | \$15.50 |
| MIJENTA REPOSADO | \$17.50 |
| MIJENTA CRISTALINO | \$29.00 |
| MIJENTA ANEJO | \$36.50 |
| CASAMIGOS BLANCO | \$16.50 |
| CASAMIGOS REPOSADO | \$17.50 |
| CASAMIGOS ANEJO | \$20.00 |
| FORTALEZA BLANCO | \$23.00 |
| FORTALEZA REPOSADO | \$24.00 |
| FORTALEZA ANEJO | \$25.00 |
| DON JULIO 1942 | \$37.00 |
| DON JULIO BLANCO | \$18.50 |
| DON JULIO REPOSADO | \$20.00 |
| DON JULIO ANEJO | \$21.00 |
| DON JULIO 70 | \$24.00 |
| DON FULANO BLANCO | \$14.50 |
| DON FULANO REPO | \$17.00 |
| DON FULANO ANEJO | \$21.00 |
| CLASE AZUL REPO | \$33.50 |
| KOMOS | \$36.50 |

beer

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|--------------------------|---------|
| ALLAGASH WHITE | \$9.50 |
| PACIFICO | \$7.50 |
| MODELO NEGRA | \$8.50 |
| BOOMTOWN "BAD HOMBRE" | \$9.50 |
| LAGUNITAS | \$9.50 |
| BOHEMIA | \$8.50 |
| HEINEKEN 0 (NON-ALCOHOL) | \$6.50 |
| ELYSIAN IPA | \$9.50 |
| MICHELADA | \$12.50 |

BEERS ON DRAFT

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|----------------|--------|
| MANGO CART | \$9.00 |
| MAS CERVEZA | \$7.50 |
| MICHELOB ULTRA | \$9.00 |
| MODELO | \$9.00 |



specialty drinks

tequila

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|--|---------|
| CONEJITO MALO | \$16.50 |
| TEQUILA REPOSADO, LIME, GINGER SYRUP, CARROT JUICE | |
| OYE MI AMOR | \$14.50 |
| TEQUILA BLANCO, GUAVA PUREE, LIME, SPICY PINEAPPLE SYRUP | |
| MANZANILLA | \$18.50 |
| TEQUILA REPOSADO, LIME, CHARTREUSE LIQUEUR, GINGER BEER, CHAMOMILE SYRUP | |
| PIÑA TU MADRE | \$15.50 |
| COCONUT TEQUILA, COCONUT CREAM, PINEAPPLE JUICE, LIME, PINEAPPLE SPICY SYRUP | |
| JAMAICAN ME KRAZY | \$14.50 |
| TEQUILA BLANCO, WATERMELON, MINT, LIME JAMAICA SYRUP | |
| COCONUT MARGARITA | \$18.50 |
| COCONUT TEQUILA, LIME, COCONUT LIQUEUR COCONUT CREAM | |
| TAMARINDO MARGARITA | \$18.50 |
| TEQUILA BLANCO, TAMARINDO PURÉE, AGAVE, LIME | |
| PASSION FRUIT MARGARITA | \$18.50 |
| TEQUILA BLANCO, PASSION FRUIT PUREE, LIME | |
| STRAWBERRY JALAPEÑO MARGARITA | \$18.50 |
| TEQUILA REPOSADO, LIME, MUDDLED STRAWBERRIES, JALAPEÑO SYRUP | |
| MANGO MARGARITA | \$18.50 |
| TEQUILA BLANCO, LIME, MANGO PUREE | |
| GUAVA MARGARITA | \$18.50 |
| TEQUILA BLANCO, GUAVA PUREE, LIME | |
| MARGARITA FLIGHT | \$32.00 |
| PASSION FRUIT, MANGO, TAMARINDO, GUAVA | |

wine

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|----------------------------------|---------|
| WHITEHAVEN SAUVIGNON BLANC | \$12.50 |
| MARLBOROUGH, NZ | |
| KALI HEART BY TALBOTS CHARDONNAY | \$12.50 |
| MONTEREY, CA | |
| ELUAN ROSE | \$10.50 |
| OREGON | |
| MARK WEST PINOT NOIR | \$10.50 |
| CENTRAL COAST, CA | |
| FRANCISCAN CABERNET SAUVIGNON | \$12.50 |
| CENTRAL COAST, CA | |

mocktails

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|--|--------|
| MANGO PINEAPPLE | \$8.00 |
| MANGO SYRUP, PINEAPPLE JUICE, SPLASH OF LIME, SODA WATER | |
| MOJITO | \$8.00 |
| FRESH MINT, LIME, SIMPLE SYRUP, SODA WATER | |
| STRAWBERRY MINT | \$8.00 |
| FRESH STRAWBERRIES, MINT, SPLASH OF LIME, SODA WATER. | |

mezcal

| | |
|--|---------|
| EL SORULLO | \$15.50 |
| MEZCAL, TAMARINDO, LIME, AGAVE | |
| MARIACHI LOCO | \$15.50 |
| MEZCAL, PINEAPPLE JUICE, LIME, SPICY PINEAPPLE SYRUP | |
| MEZCALITA | \$16.50 |
| MEZCAL, GRAPEFRUIT JUICE, AGAVE, LIME, GINGER BEER, MINT | |
| MEZCAL MULE | \$16.50 |
| MEZCAL, LIME, AGAVE, GINGER BEER, MINT | |

gin

PLEASE ASK SERVER FOR LIST OF GINS

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|----------------------------------|---------|
| FULANITO MARTINI | \$14.50 |
| GIN, ELDERFLOWER, LIME, CUCUMBER | |

rum

PLEASE ASK SERVER FOR LIST OF RUMS

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|--|---------|
| POBRE SANDI | \$14.50 |
| PINEAPPLE RUM, LIME, MUDDLED WATERMELON, SIMPLE SYRUP TOPPED WITH DESSERT WINE | |

vodka

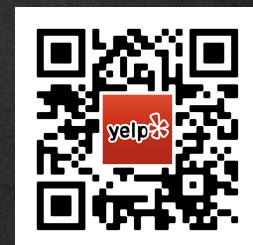
PLEASE ASK SERVER FOR LIST OF VODKAS

| | |
|---|---------|
| ESA MORRA | \$14.50 |
| VODKA, COCONUT CREAM, COCONUT LIQUEUR, ORANGE JUICE, APEROL, LIME | |
| HORCHATA BORRACHA | \$15.50 |
| VODKA, COCONUT TEQUILA, COCONUT LIQUEUR, HORCHATA JUICE | |

whiskey

PLEASE ASK SERVER FOR LIST OF WHISKEYS

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|--|---------|
| WHISKEY SMASH | \$14.50 |
| WHISKEY, APEROL, PEACH PUREE, LEMON AND LIME | |



YELP
REVIEW



GOOGLE
REVIEW



WEBSITE

AS WE ARE TRYING TO SHARE THE COMMUNION WITH OTHERS, WE DO HAVE A 2HR DINING EXPERIENCE. THANK YOU FOR YOUR UNDERSTANDING.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BRUNCH MENU

antojería

CHARCUTERIE BOARD

FIG JAM, CHEFS SPECIAL CHEESE, BRIE, GRILLED PANELA, HONEY, TOASTED NUTS STRAWBERRIES, DEHYDRATED FRUIT, GRAPES, BAGUETTES

\$32

BURRATA PEACH TOAST

SOURDOUGH TOAST, BURRATA, GOAT CHEESE, PEACHES, BALSAMIC REDUCTION, MICRO GREENS, BACON BITS

\$17

CANASTA DE PAN DULCE

6 ASSORTED PAN DULCE

\$14

GUACAMOLE

FRESH AVOCADOS, TOMATOES, WHITE ONIONS, FRESH CILANTRO, JALAPENOS, QUESO FRESCO, CHICHARON

\$20

GRILLED CHICKEN CEASAR SALAD

ROMAIN, CROUTONS, SHAVED PARMESAN, GRILLED CHICKEN

\$18

STREET CORN

ROASTED SWEET CORN, MICRO GREENS, QUESO FRESCO, SIDE LIME

\$15

GRILLED CHICKEN CHIMICHURRI

SANDWICH

GRILLED CHICKEN, CHIMICHURI SPREAD, MOZZERELLA, TOMATOES. SIDE OF FRENCH FRIES

\$19

OYSTERS

SIX OYSTERS ON THE ROCKS WITH A SIDE OF ORANGE & GINGER MIGNONETTE

\$26

breakfast

BREAKFAST MOLCAJETE \$53

CAB STEAK, BACON, SAUSAGES, CHORIZO, PANELA, CHILAQUILES, OVER EASY EGGS. SIDE OF REFRIED BEANS, TORTILLAS, MAS POTATOES

HUEVITOS DE JULIAN

3 SCRAMBLED EGGS, NOPALES, TOMATOES, ONIONS, CHIHUAHA CHEESE BLEND, SIDE TOAST AND REFRIED BEANS

\$15

OMELET

ONIONS, TOMATOES, CHIMICHURRI, MOZZERELLA CHIHUAHA BLEND, MUSHROOM, TOMATOES. SIDE MAS POTATOES, FIELD GREENS

\$17

CHILAQUILES ROJOS OR VERDES

TORTILLA CHIPS, SALSA, QUESO FRESCO, SOUR CREAM, OVER EASY EGGS, QUESO FRESCO, REFRIED BLACK BEANS, WHITE ONIONS

\$19

CHURRO FRENCH TOAST

FRENCH TOAST, BERRY MIX TOPPINGS, CREME ANGLAISE, CAJETA

\$16

HUEVOS RANCHEROS

TENDER TOSTADA, REFRIED BEANS, OVER EASY EGGS, SALSA ROJA OR SALSA VERDE, SOUR CREAM, WHITE ONIONS

\$19

THE STACKS

THREE PANCAKES, SAUSAGES

\$14

RIBEYE CHILAQUILES VERDES

10OZ RIBEYE STEAK, TORTILLA CHIPS, SALSA VERDE, TWO OVER EASY EGGS, SOUR CREAM, QUESO FRESCO, REFRIED BLACK BEANS

\$38

BREAKFAST BANANA SPLIT PARFAIT

BANANA, GREEK YOGURT, HONEY, GRANOLA, BLUEBERRY, STRAWBERRIES

\$15

QUESO BIRRIA CON HUEVOS

QUESO BIRRIA, OVER EASY EGGS, ONIONS, MICRO GREENS

\$22

CROISSANT BREAKFAST SANDWICH

CROISSANT, BACON, GUACAMOLE, MOZZERELLA, SCRAMBLED EGGS SIDE MAS POTATOES

\$20

STEAK AND EGGS

6OZ GRILLED CAB STEAK, SCRAMBLED EGGS, MAS POTATOES

\$28

AVOCADO TOAST

TOAST, AVOCADO, ROASTED CHERRY TOMATOES, FRESCO

\$16

BURRITO A LA MEXICANA

EGGS, CHORIZO, POTATOES, MOZZARELLA, CHIHUAHUA CHEESE BLEND. SIDE OF REFRIED BEANS

\$17

panesitos

CONCHITA

\$2.50

CHURRO BITES

\$5

BAGELS

\$3

ENGLISH MUFFIN

\$2.50

TOAST

WHEAT, RYE, WHITE, SOURDOUGH

\$3

sides

FRUIT CUP

\$5

MAS POTATOES

\$5

2 PORK SAUSAGES

\$3

1 TURKEY SAUSAGE

\$3

1 EGG

\$2.50

SUB EGG WHITES

\$2.50

SUB JUST EGGS (VEGAN)

\$4.50

2 BACON

\$3

AVOCADO

\$2.50

STEAK

\$8

CHICKEN

\$6

RIBEYE

\$18

SALMON

\$8

SOY CHORIZO

\$2

SHRIMP

\$7

IF YOU HAVE A FOOD ALLERGY PLEASE LET OUR STAFF KNOW.



BRUNCH MENU

kids menu AGES UNDER 12 AND UNDER

EL OSITO \$10.00
PANCAKES, SCRAMBLED EGGS, SAUSAGE

BABY STACKS \$7.00
3 KIDS PANCAKES

CHURRO STICKS \$10.00
FRENCH TOAST CINNAMON STICKS, SCRAMBLED EGGS, SAUSAGE

mimosas

STRAWBERRY \$14.00
BLUEBERRY \$14.00
ORANGE \$12.99
LYCHEE \$15.00
MIMOSA FLIGHT \$25.00

TAMARINDO, PINEAPPLE, MANGO, JAMAICA

BOTTOMLESS - 2HRS \$45.00

18% GRATUITY WITH ALL BOTTOMLESS MIMOSAS

coffee cocktails

CARAJILLO \$16.00

CAFE DE OLLA, LIQUOR

PB&J \$18.00

SCREWBALL WHISKEY, BAILEYS, COFFE LIQUOR ESPRESSO

rum

BOB ESPONJA \$17.00

WHISKEY, PINEAPPLE JUICE, COCONUT CREAM

vodka

LA AMARGADA \$16.00

VODKA, LEMON, BITTERS

RASPBERRY LEMON DROP \$18.00

VODKA, LEMON, RASPBERRY

BLOODY MARIA \$15.00

GIN, BLOODY MARY MIX

spritzers

LA FRESCA \$15.00

PROSECCO, MINT, LIME, ELDER FLOWER LIQUOR

PEACH APEROL \$18.00

PROSECCO, PEACHES, SODA WATER

martinís

LYCHEE \$21.00

VODKA, ELDERFLOWER LIQUOR, LIME, LYCHEE SYRUP

DIRTY MARTINI \$19.00

VODKA, VERMOUTH, OLIVE JUICE

tequila

CONEJITA MALA \$16.00

TEQUILA REPO, CARROT & ORANGE JUICE, LIME, GINGER SYRUP

JAMAICA MEZCAL \$18.00

MARGARITA

TEQUILA, MEZCAL, LIME, JAMAICA SYRUP, PINEAPPLE JUICE

beers on draft

MANGO CART \$9.50

MAS CERVEZA \$8.50

MODELO \$9.50

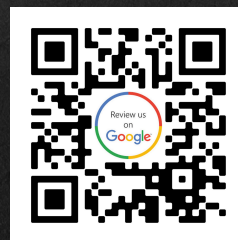
MICHELOB ULTRA \$7.50



WEBSITE



YELP
REVIEW



GOOGLE
REVIEW

MÁS
MAÑANITAS