

## Unlimited Brunch Cocktails

ONE HOUR

12

Sangria (Cava, White, or Red)  
grand marnier + lepanto brandy + blackberry brandy  
peach liqueur + fresh fruit

Pisco Guajava  
pisco + guava + lemon juice

Anti-Hangover Mary  
svedka vodka infused with B-12 + tomato juice  
tapatio sauce + lemon juice

Mimosa  
sparkling wine + orange juice

Brazilian Bellini  
leblon cachaca + passion fruit + sparkling wine

Michelada Picantina  
Dos Equis Lager or Amber + Tapatio hot sauce + lime  
tajin rim

## To Start

Frutas del Mercado 7  
fresh seasonal fruit platter

Granola 8  
yogurt, almonds, raisins, berries

Churros con Chocolate 8  
Mexican hot chocolate, cinnamon dusted churros

Guacamole 10  
chunky avocado, chipotle, queso fresco

Croquetes de Queijo 8  
manchego cheese croquettes, pickled jalapeño  
salsa verde

Tiradito 13  
flounder, aji amarillo, sweet potato, red onions  
cilantro, maiz cancha

## Brunch

Ensalada de Pollo 12  
chicken breast, mixed greens, avocado, tomato  
jicama, sherry vinaigrette

Pan Dulce 12  
french brioche toast, manchego cheese  
dulce de leche, bananas

Tacos de Pescado 13  
crispy tilapia baja style, jicama cabbage  
chipotle slaw, rice & beans

Green Chile Burger 14  
Piedmontese grass fed beef, cheddar cheese  
tomato, lettuce, green chile sofrito

Sandwich Cubano 13  
serrano ham, BBQ suckling pig, brie cheese  
chipotle mustard, pickles, papas provenzal

Pescado Ahumado 15  
salmon lox, smoked white fish salad Yucatan style  
tomato, avocado, red onions, toasted bagel

Chupe de Mariscos 14  
shrimp, calamari, black cod, aji amarillo broth, rice  
queso fresco, choco, poached egg

Huevos Rancheros 13  
crispy tortilla, black beans, charred tomato  
cascabel salsa, queso fresco

Cachapa Benedict 14  
sweet corn cake, asadero cheese, poached eggs  
serrano ham, Yerba Buena-aji amarillo hollandaise

Arepas 14  
chicken tinga, scrambled eggs, avocado  
queso fresco

Steak "a Caballo" 17  
hanger, fried eggs, salsa criolla, sweet plantain  
conгри

## Sides

Crispy Bacon 5

Arroz y Frijoles 5

Trio of Fries 12

Avocado + Watermelon + Hearts of Palm

Papas Provenzal 5

Chorizo Sausage 5

Chef Julian Medina

