

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
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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

