

BRUNCH

Chilaquiles | fried eggs, salsa verde, crema, chihuahua cheese, cilantro. 10

Scrambled Eggs | arbol peanut sauce, avocado, watercress-arugula salad, crispy herb potatoes, tortillas. 11

Huevos Rancheros | tortillas, black beans, roasted tomato salsa, queso fresco. 12

Carnitas | fried eggs, crispy herb potatoes, tortillas, jalapeno salsa. 14

Sopes en Chorizo | poached eggs, black beans, chorizo gravy, charred tomato. 13

Pork Pozole | tostadas, shredded cabbage, radish, lime, onion, cilantro. 11

Morcilla & Papas | fried eggs, mojo de ajo, queso cotija, avocado crema, chicories. 13

Crispy Chicken Torta | guacamole, black forest ham, pickled chiles, plantain chips. 13

Queso Anejo
Corn Biscuit
strawberry jam.

3

Cinnamon Roll
cream cheese frosting.

4

Mexican Chocolate-
Orange Scone

4



Mimosa

prickly pear lime, pineapple mint,
or fresh squeezed orange. 9

Mimosa Party

all three flavors +
a bottle of galda cava brut. 36

Bloody Maria

lunazul blanco, chile-lime rim. 8

Bloody Mario

fidencio mezcal, chile-lime rim. 9

Coffee &
Espresso

intelligentsia. 3

la colombe espresso. 3
latte/cappuccino. 4

cold brew 4...with horchata. 5

Tea

harney & sons organic - english
breakfast, green or chamomile 3

iced. 2.5