

BRUNCH



SATURDAY & SUNDAY 11AM-4PM

PRINCIPAL

GUACAMOLE MAÑANERO 16

Chargrilled queso fresco & nopalitos escabeche.

FRUTA DE PUESTO 9

Fresh fruit with tangy housemade jamaica-mango chamoy.

MAIZ PANCAKES+BLUEBERRIES 13

Housemade Guayaba butter.

TOCINO CASERO 9

Mesquite smoked, brown sugar + chili rubbed pork belly bacon.

FRESH MASA QUESADILLAS 12

Flor de calabaza. housemade chorizo. rajas.

MOLLETES CON CHORIZO CASERO 12

Bolillo, house-made chorizo, Chihuahua cheese, black beans.

RANCHEROS 14

Salsa ranchera, sunny side egg, tostada, black beans, cotija, cilantro, pickled onions.

CHILAQUILES NEGROS 15

Oaxacan Mole Negro, blue corn totopos, sunny side egg, cotija, crema, cilantro, pickled onions. Add avocado +4

CHILAQUILES NORTEÑOS 16

Angus carne asada, sunny side egg, corn totopos, salsa quemada, cotija, crema, cilantro, pickled onions. Add avocado +4

HUARACHE + CHICHARRON PRENSADO 13

Salsa quemada, black beans, cotija, crema, cilantro, pickled onions. Add chapulines +7

SHORT RIB APORREADO 16

Short rib + salsa scrambled eggs, black beans, tortillas. Add avocado +4

COCHINITA PIBIL 15

Yucatecan slow-roast pulled pork, black beans, pickled onions, tortillas.

BOMBA CHILANGA 17

Bolillo, milanesa, cochinita pibil, chilaquiles, cotija, crema, cilantro, pickled onions.

DRINKS

FRESH PRESSED ORANGE JUICE 6

FRESH LEMONADE 5

CLAMATO PLAYERO 6 + BEER

TOPO CHICO MAÑANERO 5

TOPO CHICO PINTADITO 5

COFFEE BAR

COLD BREW MAZAPAN 6

HORCHATA LATTE 6

MEXICAN VANILLA 6

MAYAN MOCHA 6

CAFE DE OLLA 5

DRIP COFFEE 4

ESPRESSO 5

MIMOSAS

Bottle + Fresh pressed orange or jamaica juice

POEMA BRUT CAVA 30

CAMPO VIEJO CAVA 20

TAITTINGER BRUT CHAMPAGNE 98

PERRIER-JOUET BRUT ROSÉ 120