

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+BLUBERRIES 13

Housemade Guayaba butter.

FRESH MASA QUESADILLAS 12

Flor de calabaza. housemade chorizo. rajas. nopales.

CHILAQUILES NEGROS 15

Blue corn totopos, Oaxacan Mole Negro, sunny side egg, cotija, crema, cilantro, pickled onions.

Add avocado +4

RANCHEROS 14

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

HUARACHE + CHICHARRON PRENSADO 13

Salsa verde, black beans, cotija, crema, cilantro, pickled onions.

Add chapulines +7

SHORT RIB APORREADO 16

Salsa scrambled eggs, black beans, tortillas.

Add avocado +4

COCHINITA PIBIL 15

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

TOCINO CASERO 9

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

DRINKS

FRESH PRESSED ORANGE JUICE 6

FRESH LEMONADE 5

PALETA CUBANA 6 + BEER

CLAMATO PLAYERO 6 + BEER

TOPO CHICO MAÑANERO 5

COFFEE BAR

COLD BREW MAZAPAN 6

HORCHATA LATTE 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