

BRUNCH

SATURDAY & SUNDAY
NOON - 3 PM

CHILAQUILES
Red or Green Salsa,
Two Scrambled Eggs,
Queso Fresco, Avocado,
Jalapeños, Pico de Gallo & Sour Cream
\$19

STEAK AND EGGS
Carne Asada, Two Over Medium Eggs,
Black Beans, Corn Tortillas, Spring Onions
\$23

AMERICAN PLATO
Two Over Medium Eggs,
Potatoes, Jalapeño Bacon
\$17

CHURRO PANCAKES
Two Pancakes
\$11

HUEVOS RANCHEROS
Two Sunny Side Eggs,
Corn Tortillas, Black Beans, Cheddar,
Avocado, Jalapeños, Pico de Gallo & Sour Cream
\$19

POLLO AND EGGS
Chicken, Two Over Medium Eggs,
Black Beans, Corn Tortillas, Spring Onions
\$19

CHURRO PANCAKE COMBO
With Two Sunny Side Eggs,
Jalapeño Bacon
\$19

SIDES
Churro Pancake \$6
Jalapeño Bacon \$9
Hash Browns \$7
Home Potatoes \$7



served a la carte on flour tortillas

POTATO & EGG
crispy fingerlings, scrambled eggs,
onion, cilantro, cheese
\$7.5 add BACON +\$1.75

CHORIZO & EGG
housemade chorizo, scrambled eggs,
onion, cilantro, cheese
\$8

BLACK BEANS & EGG
black beans, scrambled eggs,
avocado, onion, cilantro, cheese
\$7.5

STEAK & EGG
grilled steak, scrambled eggs,
onion, cilantro, cheese
\$8.5



Make it a bowl - just ask!

Scrambled Eggs, Hash Browns, Cheddar, Pico de Gallo, Salsa & Sour Cream \$16
add BEANS +\$1 add CHORIZO +\$3 add STEAK +\$4 add BACON +\$3

MIMOSA
Brut Sparkling with Orange Juice
\$11 glass / bottomless \$28

ESPRESS YOURSELF MARTINI
\$18

COLD BREW
\$7

BLOODY MARY / BLOODY MARIA
\$16

We use free-range eggs. this a gluten-free menu excluding burrito & taco tortillas.



CHIPS & SALSA v \$7

GUACAMOLE v \$16

QUESO DIP vG
THREE CHEESES, ONIONS, PEPPERS, SPICES
\$15 con chorizo \$18

FLAMEADO vG
PAN SEARED CHEESE WITH TORTILLAS \$17
con hongos \$18 con chorizo \$18

SIETE LAYER DIP vG
BEANS, GUACAMOLE, SALSAS, SOUR CREAM, CHEESE \$17

NACHOS vG
CHIPS, GUAJILLO SALSA, CHEESE, CREME FRAICHE, BLACK BEANS
\$17 with asada \$23

PAPAS BRAVAS vG
SPRING POTATO CONFIT, AIOLI \$14

ASADA PAPAS
STEAK, POTATOES, GUACAMOLE, CHEESE, SOUR CREAM \$20

CHICHARRONES \$9
FRIED PORK SKINS WITH AIOLI

ELOTE vG
CORN ON THE COB, QUESO FRESCO, AIOLI \$13
or off the cob - just ask!



KALE vG

Queso Fresco, Pepitas, Avocado, Corn & Peppers, Vinagrette \$18
add pollo or asada +\$9 add shrimp or fish +\$10

SPICY RANCH CHOPPED SALAD vG
Avocado, Black Beans, Corn & Peppers, Queso Fresco \$18
add pollo or asada +\$9 add shrimp or fish +\$10



RED OR GREEN
Served with beans and rice

QUESO vG \$19 **HONGOS** vG \$21

ASADA \$23 **BRISKET** \$23 **POLLO** \$21

>> COMBO PLATTER <<

One cheese enchilada and one taco - your choice - \$22



Black Beans, Rice, Cheese,
Guacamole, Sour Cream, Pico de Gallo

PLAIN vG \$16 **HONGOS** vG \$18

POLLO \$18 **CARNITAS** \$18 **CHORIZO** \$18

ASADA \$20 **BRISKET** \$20 **SHRIMP** \$21

GRILLED FISH \$20 **BAJA FRIED FISH** \$21

SIMPLE BEAN & CHEESE vG \$13

Make it "Wet" +\$1 Make it a bowl! - just ask



Grilled Peppers, Onions and Tomatoes
Served with Hamemade Corn Tortillas,
Black Beans and Rice

POLLO \$22 **ASADA** \$24

BRISKET \$24 **SHRIMP** \$25

DINNER MENU



Queso Fresco, Jack & Cheddar.
With sour cream and salsa mundial. Add beans and rice for \$4

SOLO QUESO vG \$17

Queso Fresco, Pepper Jack & Cheddar

ASADA \$20

With Grilled Onion, Cilantro, Roasted Corn, Red Pepper

BRISKET \$20

With Cilantro, Roasted Corn, Red Pepper

CARNITAS \$19

With Cilantro, Roasted Corn, Red Pepper

HONGOS \$19 vG

Mushrooms, Huitlacoche, Flor de Calabaza, Spring Onions

POLLO \$19

With Chicken, Spring Onion and Corn

SHRIMP \$23

With Cilantro, Roasted Corn, Red Pepper



Served a la carte on house-made organic corn tortillas.
Salsa Mundial or Salsa Verde served on the side.

HONGOS Y HUITLACOCHÉ v

Crimini Mushrooms, Spring Onion, Flor de Calabaza \$7.5

POTATO vG

Smashed Potatoes, Aioli, Pickled Onion, Cilantro \$7.5

ASADA

Spring Onion, Cilantro \$8.25

BRISKET

Pickled Onion, Pico de Gallo, Tomatillo Salsa \$8.25

CARNITAS

Chicharrón, Spring Onion \$7.5

CHORIZO

Panela Cheese, Onion, Cilantro \$7.5

POLLO

Chicken, Cilantro, Guacamole, Pickled Onion \$7.5

PESCADO

Grilled Barramundi, Cabbage, Pico de Gallo, Adobo Aioli \$8.25

BAJA FRIED FISH

Pacific Cod, Cabbage, Pico de Gallo, Adobo Aioli, Flour Tortilla \$8.75

SHRIMP

Grilled Shrimp, Cabbage, Pico de Gallo, Adobo Aioli, Flour Tortilla \$8.75

PLATTER

Your choice of two tacos with beans & rice \$19

Shrimp or Baja Fish tacos w/beans & rice \$21



Grilled Spring Onions, Black Beans, Rice,
Side Salad, Corn Tortillas

CARNE ASADA \$25 **PESCADO** \$26

POLLO \$24 **BRISKET** \$25 **SHRIMP** \$26

MEXICAN CHOCOLATE & CHURROS \$15

CHURROS Half order \$8 Full order \$13

SEASONAL DESSERT \$13

v VEGAN vG VEGETARIAN

a gluten-free menu except desserts, burrito & quesadilla tortillas



THE CLASSIC

Tequila Blanco,
Lime, Triple Sec, Simple Syrup \$16

SKINNY

Real de Valle Tequila Blanco,
Lime, Agave \$17

SCRATCH

Real de Valle Tequila Blanco,
Lime, Cointreau \$18

FROZEN

Classic or Hibiscus \$18

FROZEN BRAINSTORM

Madre, Aperol, Blood Orange \$19

MEZCALITA

El Silencio Mezcal, Lime, Agave \$17

ALOE

Tequila or Mezcal, Chateau, Lime, Agave \$18

BLOOD ORANGE

Tequila or Mezcal, Blood Orange, Lime, Agave \$18

HIBISCUS

Tequila or Mezcal, Hibiscus,
Lime, Agave \$18

WILD STRAWBERRY

Tequila or Mezcal, Strawberry, Lime, Agave \$18

VIRGIN MARY N/A Margarita \$14

Ask to make your margarita spicy!



EL SILENCIO

Espadin \$14

DEL MAGUEY

Vida \$15

Chichicapa \$20

VERDE

Momento \$15

GEM & BOLT

Espadin, Damiana \$16

LEGAL

Joven \$16

RANCHO DE LA LUNA

Espadin \$16

UNION

Espadin y Ctrial \$16

MADRE

Espadin & Cuishi \$18

REY CAMPERO

Jabali \$23

NACIONAL

Ctrial \$28

THE PRODUCER

Tepeztate \$28

EL JOLGORIO

Tobala \$38

REAL MINERO

Baril \$40

MEZCAL FLIGHT

Three 1 ounce servings \$32



MEZCAL MULE

Verde Momento Mezcal,
Fresh Lime Juice, Ginger, Soda \$18

TU MADRE'S NEGRONI

Madre Mezcal, Carpano, Campari,
Ancho, Hellfire Bitters \$18

LAST OF THE OAXACANS

Mezcal, Maraschino, Chartreuse,
Fresh Lime Juice, \$18

OAXACAN OLD FASHIONED

Mezcal, Bourbon, Aperol,
Agave, Bitters \$18

ZACH'S HARD LEMONADE

Gin or Vodka, St. Germaine,
Lemon, Agave, Soda \$18

NAKED & FAMOUS

Mezcal, Aperol,
Yellow Chartreuse, Lime \$18

MEXICILLIN

Vida Mezcal, Lemon, Ginger, Agave \$18

PALOMA

El Silencio Mezcal or Blanco Tequila,
Grapefruit-Lime Soda \$18

ESPRESS YOURSELF

Nat Kidder Vodka,
Marios Hard Espresso,
Cold Brew, Agave \$18

CON-DAQUIRI

Sailor Jerry's Spiced Rum,
Lime and Pineapple Juice,
Maraschino cherry \$18

CATALINA APERO SPRITZ

Catalina Apéro, Prosecco, Soda, Citrus \$18



BLANCO

Cazadores \$14

Real de Valle \$14

Espolon \$15

El Tesoro \$17

Siete Leguas \$18

Tequila Ocho \$18

REPOSADO

La Grisona \$16

El Tesoro \$18

Siete Leguas \$19

Tequila Ocho \$19

ANEJO

El Tesoro \$19

Tequila Ocho \$21

TEQUILA FLIGHT

Three 1 ounce servings \$32



DRAFT

Modelo Especial \$9

Trumer Pilsner \$9

Skyduster IPA \$10

Seasonal Draft \$10

BOTTLES

Pacifico \$9

Bohemia \$9

Negra Modelo \$9

Topo Chico Hard Seltzer \$9

Estrella Galicia 0.0 N/A \$9

CANS

Tecate \$7

Golden State Dry Cider \$9

Ghia Le Spritz N/A \$12



LA FERME ROUGE

Rose — Morocco

LOVE YOU BUNCHES

Sangiovese from Santa Barbara — Chilled

BEAUJOLAIS VILLAGES

Karim Vionnet Gamay — France

JEAN-FRANCOIS MERIEAU

Sauvignon Blanc — France

MEINKLANG MULATSHAK

Orange — Austria

VARICHON & CLERC

Blanc de Blancs Sparkling — France

GLASS \$17 BOTTLES \$68

RED SANGRIA

Red wine sangria made in house
topped with sparkling wine & citrus
\$17



JAMAICA \$7

LIMEADE \$6

GINGER BEER \$6

MEXICAN COKE \$6

MEXICAN SQUIRT \$6

TOPO CHICO 12oz \$6

ILLY COLD BREW \$7

