



BRUNCH MENU

PRIME STEAK & EGGS \$38
10 oz Prime Tasajo / Two Eggs Any Style / Fingerling Potatoes / Peruvian Beans / Served with Blue Corn Tortillas

CHILAQUILES A LA ORDEN \$20
Choose Between Green / Red / Enmolados
Made Fresh with Organic Stone Ground Maiz
Two Eggs Any Style / Peruvian Beans / Queso Fresco / Onions / Cilantro / Oaxaca Cheese /
Add Tasajo Steak + \$8 / Add Barbacoa + \$7 / Add Chicken +\$5 / Add Avocado + \$3

MOLE CHICKEN & WAFFLES \$32
House Brine Chicken Breast / Oaxaca Black Mole Maple Syrup / Guajillo Salsa Macha Waffle / Kimchi Cilantro Slaw /
Queso Fresco

BARBACOA SKILLET \$28
Poached Eggs / Fingerling Potatoes / Roasted Peppers / Crema / Queso Fresco / Morita Hollandaise /
Tomato / Cilantro / Chard Onions / Served with Blue Corn Tortillas

EL MEXICAN AMERICAN \$22
Two Eggs Any Style / Beef Bacon (2) + \$2 or Turkey Bacon (2) / Fingerling Potatoes / Peruvian Beans /
Green Salsa / Blue Corn Tortillas

EGG WHITE OMELET \$20
Huitlacoche / Roasted Corn Pico De Gallo / Crema / Queso Fresco / Peruvian Beans / Side of Fingerling Potatoes

WAGYU BREAKFAST BURGER \$25
Australian Wagyu Patty / New School Cheddar / Sunny Side Up Egg / Brisket Bacon / Served with Fingerling Potatoes

WAGYU CHORIZO CON PAPAS \$28
Wagyu Chorizo / Over Medium Eggs / Avocado / Pea Tendrils / Queso Fresco / Bone Marrow Crema /
Sourdough Toast

HORCHATA FRENCH TOAST \$20
Brioche French Toast / Cinnamon & Cardamom Whip Cream / Horchata Ice Cream / Banana Brûlée /
Maple Syrup / Pistachio Crumble

CHURRO WAFFLES \$18
Mini Waffles (3) / Maple Syrup / Sweet Vanilla Crème / Assorted Berries / Cinnamon Powder Sugar

MIMOSA

TEPACHE House Made Tepache (Fermented Pineapple)	\$10	WATERMELON Fresh Watermelon Juice Sweetened with a Sauvignon Blanc Syrup	\$9
CHICHA MORADA Purple Corn, Piloncillo, Pineapple	\$10	ORANGE Fresh Naval Orange Juice	\$9
CANTALOUPE Fresh Melon Juice, Brown Sugar	\$9	THE FLIGHT (3) Choose Your Flavors	\$24

COCKTAILS

LAVENDER FRENCH 75 Gin, Champagne, Butterfly Pea Tea, Lavender Flower Syrup	\$13	BLOODY MARY Vodka, Worcestershire, Soy Sauce, Maggi Sauce, Lime, Black Pepper	\$14
CARAJILLO ESPRESSO MARTINI Espresso, Licor 43, Piloncillo Coconut Milk, Orange Bitters	\$15	MICHELADA Mezcal, Tomato Juice, Maggi Sauce, Cholula, Lime Juice, Black Pepper (Pacifico or Negra Modelo)	\$12
TINTO DE VERANO Mezcal Lemonade, Ancho Reyes, Hibiscus, Red Blend Float.	\$14		

SIDES

TURKEY BACON (3)	\$7	HERB ROASTED POTATOES	\$6	SONORA FLOUR TORTILLAS (3)	\$4
WAGYU CHORIZO	\$12	PERUVIAN BEANS	\$5	HALF AVOCADO	\$4
BEEF BRISKET BACON	\$8	BLUE CORN TORTILLAS (3)	\$4	FRESH SEASONAL BERRIES	\$7

COFFEE

ONE SIZE

\$6.50

Add alternate milk (Oat Milk / Soy Milk + \$1)

PISTACHIO LATTE

PILONCILLO LAVENDER LATTE

MAZAPAN LATTE

HORCHATA LATTE

CAFÉ DE OLLA

\$5.50

ICED COFFEE FLIGHT

Pistachio / Piloncillo Lavender / Horchata

\$16

CAFÉ CON PIQUETE

(Must be 21+)

\$14

JUICES

ORANGE JUICE \$7

CHICHA MORADA LEMONADE \$10

MINERAL LEMONADE \$8