

EN FAMILIA

MODERN MEXICAN KITCHEN

BRUNCH • STEAK

Cocktails



Pulparind Oh!

Reposado Tequila or Mezcal, Tamarindo, Melon Juice, Agave, and a few drops of Japanese Chili.

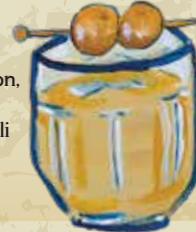
\$17



Fortuna

Espadin Mezcal, Reposado Tequila, Cucumber Reduction, Avocado, Lemon, Simple Syrup and Rimmed with Chili Lime Salt.

\$17



Nance Nectar

Reposado Tequila Infused Nance, Fresh Melon Juice, Lemon, Simple Syrup, Rimmed with Chocolate Salt.

\$17

Azulea

Cachaca Infused with Fennel, Violet Liqueur, and Italicus Liqueur.

\$16



Matcha Cha

Espadin Mezcal, Cachaca, Lemon, Simple Syrup, Matcha Powder, and Egg White.

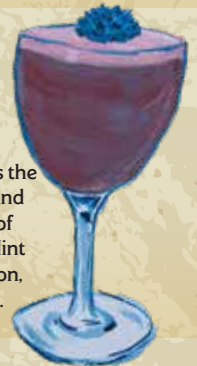
\$17



Frida

This Vibrant Drink Captures the Essence of Frida's Artistry and Passion. A Delightful Blend of Mezcal and Mexican Gin, a Hint of Hibiscus, Lemon, and Egg White.

\$17



Palomilla

En Familia Blanco Tequila or Mezcal, Grapefruit Juice, Lemon, Agave, topped off with Guava Kombucha.

\$17



Lumbre

Ancho Reyes, Carpano Bianco and a Refreshing Homemade Tepache. Topped with Chili Threads.

\$15



Tropicali

Reposado Tequila, Mexican Brandy, Cocomix, Pineapple Juice, Lime Juice, and Sprinkled with Chinese Five Spice.

\$17

Chicha Morada Sangria

Non-Fermented Chicha Made of Purple Maiz from the Andean Regions of Peru with Our Secret Blend of Spices.

\$16



WAGYU OLD FASHIONED



\$25

Rye Whiskey Infused with Our Wagyu Fat, Piloncillo Sauvignon Blanc Syrup, Bitters.

Coco Guava Margarita

En Familia Blanco Tequila, Guava Nectar, Cocomix, Fresh Pineapple, Serrano, Lime Juice.

\$17



Mocktails



Watermelon Nojito

Fresh Watermelon Juice, Muddled Mint, Soda Water, Agave, and Lemon.

\$10



Seashell

Pineapple and Strawberry Shrub, White Wine Vinegar, Topped with Mineral Water.

\$10



Pulparind-No

Zero Proof Bourbon, Agave, Tamarindo, and Fresh Melon.

\$10