

## BRUNCH (Saturday & Sunday 10am - 3pm)

**FRUTA FRESCA** <sup>VG, GF</sup> 12  
watermelon, mango, jícama, tajin

**SALSA QUEMADA** <sup>V, GF</sup> 12  
charred tomato, serrano, onion, tortilla chips

**TRADITIONAL GUACAMOLE** <sup>VG, GF</sup> 15  
lime, onion, tortilla chips

**ENMOLADAS** <sup>GF</sup> 20  
pulled chicken, mole, queso fresco, sunny side egg

**AVOCADO TOSTADA** <sup>VG, GF</sup> 15  
avocado, heirloom tomatoes, pearl pickled onions, fried kale, almendras  
*add fried egg \$2.50*

**HUEVOS RANCHEROS** <sup>V, GF</sup> 18  
corn tortillas, black beans, sunny side up egg, salsa roja, queso fresco, avocado

**CHILAQUILES** <sup>GF</sup> 18  
chicken, salsa roja, sour cream, queso fresco, cilantro, sunny side up egg

**MIGAS TACOS** <sup>V</sup> 16  
eggs, tortilla chips, onions, peppers, black beans, chipotle salsa

**POZOLE** <sup>GF</sup> 14  
pork, hominy, lime, radish, lettuce

**SUADERO TACOS\*** <sup>GF</sup> 18  
beef brisket, onion, cilantro, salsa roja

## SWEETS

**PASTELITO DULCE** <sup>V</sup> 6  
roasted pineapple, lime, coconut

**CHURRO FRENCH TOAST** <sup>V</sup> 14  
blueberry lime compote, vanilla, maple syrup

**TRES LECHES** <sup>V</sup> 9  
milk, whipped cream, lime zest

V : Vegetarian | VG : Vegan | GF : Gluten Free

\*Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of foodborne illness.