

BRUNCH (Saturday & Sunday 10am - 3pm)

FRUTA FRESCA ^{VG, GF} 12
watermelon, mango, jícama, tajin

SALSA QUEMADA ^{V, GF} 12
charred tomato, serrano, onion, tortilla chips

TRADITIONAL GUACAMOLE ^{VG, GF} 15
lime, onion, tortilla chips

ENMOLADAS ^{GF} 20
pulled chicken, mole, queso fresco, sunny side egg

AVOCADO TOSTADA ^{VG, GF} 15
avocado, heirloom tomatoes, pearl pickled onions, fried kale, almendras
add fried egg \$2.50

HUEVOS RANCHEROS ^{V, GF} 18
corn tortillas, black beans, sunny side up egg, salsa roja, queso fresco, avocado

CHILAQUILES ^{GF} 18
chicken, salsa roja, sour cream, queso fresco, cilantro, sunny side up egg

MIGAS TACOS ^V 16
eggs, tortilla chips, onions, peppers, black beans, chipotle salsa

POZOLE ^{GF} 14
pork, hominy, lime, radish, lettuce

SUADERO TACOS* ^{GF} 18
beef brisket, onion, cilantro, salsa roja

SWEETS

PASTELITO DULCE ^V 6
roasted pineapple, lime, coconut

CHURRO FRENCH TOAST ^V 14
blueberry lime compote, vanilla, maple syrup

TRES LECHES ^V 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.

BRUNCH BEVERAGES

MICHELADA TRADICIONAL	8
modelo especial, salsa picante, maggi, lime, tajin	
MICHELADA VERDE	9
PHP electric jellyfish hazy IPA, salsa verde, maggi, lime, tajin	
MICHI-MANGO	10
mango high noon, chamoy, tajin	
ROCKET 88	17
hardy VSOP cognac, carbonic sangiovese, lemon, prosecco	
BYO BLOODY	15
tell your server how you like your bloody from the selections below:	
SPIRITS : absolut elyx vodka, hornitos plata tequila	
BLOODY MARY FLAVORS : original, habanero, pickle	
GARNISHES : olives, pickled green bean, bacon (3), lime, lemon	

COCKTAILS

BURROS' KICK	15
tito's vodka, buddha's brew ginger kombucha, lime	
ROCKET 88	17
hardy vsop cognac, carbonic sangiovese, lemon, prosecco	
ACAPULCO BREEZE	16
desert door sotol, mi campo blanco tequila, giffard banane du bresil, lemon, cucumber, prickly pear	
GRIS PALOMA	16
patron silver tequila, pamplemousse liqueur, four graces pinot gris, grapefruit, lime, force carbonated	
ISLAND HOPPER	16
jack daniel's whiskey, grand marnier, sweet fennel chai tea, pineapple, orange, lemon, tiki bitters, preserved	
THE SMOKE ALSO RISES	16
mount gay black barrel rum, grapefruit shrub, orange, floater of hamilton pot still black rum	
REBELLIOUS GECKO	16
don julio blanco tequila, pineapple, cilantro, lime, agave nectar	
BIRD OF PARADISE	16
hendrick's gin, del maguey vida mezcal, cocchi rosa, green chartreuse, acidified orange juice, raspberry, chocolate mole	
PORT OF CALL	15
maker's mark bourbon, hamilton pot still rum, giffard banane du brèsil, smith & cross rum, tiki bitters	
HANGOVER CURES (NON-ALCOHOLIC)	
KICK OUT	8
pineapple, orange, mint	
DRYLAND	8
buddha's brew ginger kombucha, coconut water, lemon, local honey	