



## BRUNCH

### ANTOJITOS

#### AHI TOSTADA \$10

Citrus chile ponzu, avocado, chile de arbol aioli, sesame seed, herbs.

#### MARKET CEVICHE \$14

Market fish, lime, red onion, cilantro, corn.

#### SHISHITO PEPPERS \$6

Chile vinegar, queso fresco, corn nuts.

#### AVOCADO TOAST \$9

Sourdough bread, cotija cheese, cherry tomatoes, herbed salad.  
Add Poached Egg or Smoked Ahi \$3

#### FRUIT PLATE \$8

Seasonal fruit and berries, ricotta cheese, granola, honey.

#### PAN DULCE \$3

Choice of Mexican pastry

### TACOS

#### CAMARONES A LA DIABLA \$12

Two shrimp tacos, queso Oaxaca, a la diablo sauce, red onions and cilantro.

#### BARBACOA TACO \$12

Two braised barbacoa tacos, avocado, pico, fried egg, morita mayo.

### FUERTES

#### BREAKFAST BURRITO \$10

Eggs, machaca, roasted potatoes, guacamole, beans.

#### FRENCH TOAST \$12

Brioche bread, whipped cream, powdered sugar, berries, piloncillo syrup.

#### CHILAQUILES \$12

(CHOICE OF ROJOS OR VERDES)

Fried corn tortilla chips, fried egg, avocado, sour cream, cotija, red onion, cilantro.  
Add Tesajo or Chicken \$3

#### HUEVOS RANCHEROS \$12

Fried eggs, fried corn tortilla, avocado, salsa guajillo, red onion, beans.

#### SOPE EGGS BENEDICT \$13

Poached eggs, smoked mushrooms, asparagus, ancho chile hollandaise, corn sopes.

#### SQUASH BLOSSOM FRITTATA \$14

Fresh market vegetables, squash blossom and goat cheese.

### DRINKS

#### CLASSIC BRUNCH COCKTAILS

#### MIMOSA \$8

Fresh Squeezed Orange Juice, Cava

#### APEROL SPRITZ \$9

Aperol, Cava, Sparkling Soda

#### BLOODY MARIA \$9

House Bloody Mary Mix and choice of Tequila or Mezcal

#### MICHELADA \$8

House Michelada Mix and choice of Mexican Lager

#### THE GARIBALDI \$8

Fluffy OJ and Campari

#### CARAJILLO 43 \$9

Espresso, Liquor 43, Tequila, Cinnamon

#### HOUSE SPECIAL COCKTAILS

#### FROZEN MILAGRO MARGARITA OR MEZCAL PINA COLADA \$8

#### OLD TOWN MARGARITA \$9

Milagro Silver Tequila, house triple sec, lime

#### PALOMA DE LA CASA \$9

Milagro Silver Tequila, grapefruit, Giffard Pamplemousse, raw agave, lime, soda

#### AVO TROPICAL \$10

Paranubes Rum, avocado seed orgeat, house triple sec, OJ, limei

#### HIGH DESERT COOLER \$10

Mi Campo Blanco Tequila, cucumber mint shrub, elderflower, lemon

### NON-ALCOHOLIC

#### JUGO VERDE \$7

Cucumber, green apple, pear, celery, parsley, lime, orange juice

#### CAFÉ DE OLLA \$4

Black coffee, cinnamon, piloncillo and brown sugar

#### COLD BREW \$4

#### HIBISCUS ON NITRO \$6

#### TEA & COFFEE \$3