



Brunch Menu

Chicharron Prensado Toast 16

Chicharron prensado toast, serrano sabayon, coddled egg, cotija cheese, herb salad, chile de árbol oil

Stuffed Chilaquiles 20

Duck confit and Monterrey cheese stuffed chilaquiles, tomatillo salsa, pickled red onions, fried egg, crispy nopales

Banana Bread French Toast 17

Banana brûlée, pastry cream, cafe de olla syrup

Chia Seed Pudding 12

Strawberry jam, coconut chia seed pudding, matcha pudding, toasted coconut and pepitas

Steak & Eggs 24

Grilled bavette, potato hash, over easy eggs, salsa tatemada





Brunch Cocktails

Carajillo 16

Damiana, Espresso,
Mexican Aged Rum

Mimosa 15

Golden Beets, Bubbles

Michelada 12

Mariscada, Rrey Lager

Paloma 19

Patron 100, Nami Sake,
Clarified Heirloom
Tomato Soda, Grapefruit



Desserts

Summer Melon Semifreddo 10

Basil oil, basil sugar, honey-melon veil

Pastel Cacahuazintle 12

Strawberry cremeux, corn cake, strawberry milk,
corn tuille, strawberry confit

Passion Fruit Merinque 10

compressed mango, chia seed,
meringue, hibiscus syrup

Cacao Mille Feuille 12

Bittersweet chocolate ganache
monte xanic-cherry reduction, coriander chantilly,
cinnamon crumble

Veracruz Single Origin Bean

Dopio 4

Latte 7.5

Cappuccino 6

Espresso Martini 19

Weber Ranch Vodka
Veracruz Single Origin Bean

Carajillo 16

Veracruz Single Origin Bean, Licor 43

Fernet Vallet 12

Mexican aromatic digestif



DRINKS

Cocktails

Martini 18

(Savory / Dry / Elegant)

Choice of:

Las Californias Gin

or

Weber Ranch Vodka

Dry vermouth blend

& house mariscada foam

Margarita 19

(Bright / Silky / Refreshing)

Espolon Reposado,

Matcha, Yuzu

Spritz 18

(Delicate / Bubbly / Floral)

Peach, Bubbles, Damiana,

Aperitivo Cappelletti

Old Fashioned 20

(Rich / Spiced / Bold)

Don Fulano Reposado,

Abasolo Whiskey,

Coconut, Chocolate

Negroni 20

(Bitter / Aromatic / Decadent)

Condesa Gin, Cap Corse Blanc,

Salers Gentian, Melon

Highball 19

(Refreshing / Crisp / Tart)

Choice of:

Derrumbes Mezcal Oaxaca

or

Socorro Reposado Tequila

Acid Adjusted Mango,

Agua de Piedra

Milk Punch 19

(Refined / Velvety / Spiced)

Mocambo 6yr, Illegal Caribbean

Cask, Pineapple,

Toasted Sourdough

Paloma 19

(Refreshing / Crisp / Tart)

Patron 100, Nami Sake, Clarified

Heirloom Tomato Soda, Grapefruit

Wines

Bruma Sauvignon Blanc 17/75

Valle de Guadalupe, MX

De Cote White Blend 19/95

Valle de Santa Maria de Gallardo, MX

Bruma Chardonnay 17/75

Valle de Guadalupe, MX

Monte Xanic Rosé 17/ 75

Valle de Guadalupe, MX

Bruma Rosé 19/85

Valle de Guadalupe, MX

Jardin de Tru Syrah / Merlot 18/80

Valle de Guadalupe, MX

Don Leo Pinot Noir 27/125

Valle de Parras, MX

Bruma GSM+N 18/80

Valle de Guadalupe, MX

Don Leo “Linde” Cab Sauv./Merlot 21/95

Valle de Parras, MX

Indómito Syrah/Viognier 22/100

Valle de Santa Maria Gallardo, MX

Casa S Sparkling Macabeu / Parellada 17/75

Queretaro, MX

El Bajio Sparkling Brut 16/70

Valle de Bernal, MX

Non-Alcoholic

Golden Beet Pop 10

Compressed Golden Beets, Carbonated

Toasted Coconut & Pandan Soda \$10

Jamaica Tea 6

Hibiscus, Black Tea, Agave

Mexican Sodas 6

Agua de Piedra 7

Still/Sparkling 22oz