



MEZCALERO BRUNCH MENU

Awaken Your Palate: Mezcalero's Brunch Fiesta!

PARA LA MESA

To share

CORN CANELLES

\$9

ALBONDIGAS & EGGS

Homemade meatballs baked in tomato sauce seasoned with epazote, chipotle peppers, toasted bread, and two poached eggs

16

SMOKE HAM TOSTADA (GF)

Fresh romaine lettuce, tomatoes, cotija cheese, and avocado smoked ham chunks and avocado served with a fried egg.

16

POLLO ENFRIJOLADAS

Creamy black bean sauce seasoned with epazote leaves, stuffed with tomatoes and chicken and served with cotija cheese, sour cream, and avocado.

16

ENCHILADAS SUIZAS (ESPECIAL)

Green tomatillo sauce, gouda cheese, sour cream, red onions cilantro arugula, and sunflower seeds.

MONTECRISTO SANDWICH

Stuffed with gouda cheese, serrano ham, and dijon mustard, and dressed with berries, side salad and mezcal berry coulee

16

BANDEJA PAISA (GF)

A traditional Colombian breakfast sampler; rice, black beans, plantain, grilled sausage, piñata steak, avocado, and two eggs any style. Perfect as large breakfast or sharing.

22

CACHAPA

The Venezuelan favorite breakfast food made with yellow corn folds that are stuffed with soft white Oaxaca cheese and barbacoa, topped with jalapeño cream.

17

CHILAQUILES

\$10

PAN CON TOMATE

\$6

PLANTAIN WAFFLETTES (GF)

Hit the spot with this naturally sweet and delicious version of waffles made with plantain, and served with pork belly bacon, berries, and mezcal butter.

16

MEZCALERO MIXED HASH

Yellow and sweet potatoes, red bell peppers, red onions, cilantro aioli and our homemade barbacoa served with 2 eggs.

18

AVOCADO PISTACHIO PANCAKES

Fluffy pancakes served with avocado Creme Anglais and caramelized pistachios.

16



SIDES

1 EGG	2.5
AVOCADO	3
SEASONED BEANS	3
MEZCAL BUTTER	3
GRILLED PANELLA	4
GRILLED HAM	5
GRILLED CHORIZO	5
PORK BELLY BACON	5.5

