



brunch | every day 11:00am – 3:00pm

CHILAQUILES

fried egg, crema, cotija
chorizo +2
chicken +3
steak +5

CROQUETTE BENEDICT

chorizo–potato croquette, refried beans, chipotle
hollandaise

HUEVOS RANCHEROS

handmade tortillas, black beans, salsa verde, fried egg
chorizo +2
chicken +3
steak +5

VEGETABLE HASH

potatoes, bell peppers, salsa, fried egg

TORIJAS

french toast, dulce de leche, strawberries

CHORIZO OMELETTE

chorizo, mushrooms, cheese, side salad

BREAKFAST TACOS

scrambled eggs, refried beans, pickled onion, guacachile,
side salad
mushrooms +2
chorizo +2

FLAUTAS

chicken, avocado, sour cream, cotija, greens

ENSALADA SANTERIA

mixed greens, candied walnuts, pepitas, citrus, tamarind
vinaigrette
grilled chicken +4
steak +5
shrimp +6

ENSALADA CESÁR

little gem lettuce, anchovy, citrus, parmesan
grilled chicken +4
steak +5
shrimp +6

CHURROS

dulce de leche dipping sauce

16

18

16

16

15

16

12

12

12

12

10

Santería

Margarita Bar

coctel 

SANTERIA	13
tequila blanco, mezcal, falernum, jalapeño, lime	
RESTLESS SINNER	14
spiced hibiscus tequila, amaro blend no.1, carpano botanic, lemon, bitters	
LA BOTANICA	15
gin, mezcal, ancho verde, cucumber, basil, aloe, lime	
SAYULITA MIRACLE	15
plantation overproof rum blend, tequila, pineapple, coconut, mango, lime, bitters - clarified milk punch	
SPIRIT OF OAXACA	15
el silencio mezcal, lo-fi gentian amaro, dry vermouth	
MEXICAN GRINGO	13
tamarind-chili tequila, mango cordial, lime	
EL CUCO	14
tequila blanco, absinthe, maraschino liqueur, activated charcoal, lime	
GIRL DE POLANCO	13
vodka, peach de vigne, guava cordial, orange bitters, tonic	
EL BESITO	14
tequila blanco, campari, rhubarb, strawberry-ginger cordial, lime, fuego bitters	

AWAKE IN THE DARK 13
bourbon, licor 43, cold brew, chocolate bitters

NECESSARY EVIL 15
tequila reposado, mezcal, foro vermouth, mole bitters, palo santo smoked glass

SALTED PALOMA 13
blanco tequila, pamplemousse, lime, agave, soda

MARGARITAS  12/46
blanco | reposado | mezcal
tradicional | prickly pear | guava | mango | cucumber-basil

FROZEN MARGARITA 12
tradicional | prickly pear | guava | mango | cucumber-basil

FROSÉ 11
Vivier rose of pinot noir, blanco tequila, elderflower, strawberry cordial, lemon

traguitos
HOUSE SHOOTERS 8

VIDA
tequila blanco, cucumber-basil, lime

SANGRE
el silencio mezcal, pomegranate, orange blossom, lime

HUMO
el silencio, montenegro

AMOR
dealer's choice

vino 

DRY CREEK VINEYARDS 12/48
chenin blanc

TRENTADUE OPR 12/48
zinfandel, petite syrah, carignane

VIVIER 14/56
rose of pinot noir

MONT MARCAL RESERVA 12/48
brut

MIMOSA 10/40

HOUSE SANGRIA 11/42
red blend, flor de sauco, port, peche de vigne, bitters

cerveza 

LA CURA 10
Housemade sangrita, fresh lime, chili salt, choice of beer

BOTTLED BEER

Monstruo de Agua 8
blanca de maguey | nochtel prickly pear
golden ale | sugoi agave blonde
Corona 6
Pacifico 6
Negra Modelo 6
Lagunitas IPA 7

DRAFT BEER

Modelo Especial 7
Anchor California Lager 7
Calicraft Kolsch 7
Sierra Nevada Hazy IPA 8

virgen 

Chia Lemonade 4
tradicional | prickly pear | guava | mango | cucumber-basil
Mexican Coke 5
Jarritos 4
(Mandarin, Lime, Tamarind)
Topo Chico Sparkling Water 4

* Please enjoy our delicious cocktails but drink responsibly.