

BRUNCH

KIDS BREAKFAST \$16

2 Eggs (scrambled, over easy, or sunny)
1 Pancake
Home fries
Peameal bacon

HUEVOS CON CHORIZO

Vegetarian alternative available

Three scrambled eggs with homemade chorizo. On the side: home fries, refried beans, seasonal fruit, and your choice of 3 small tortillas, or white or brown toast.

HUEVOS A LA MEXICANA \$21

Three scrambled eggs with tomatoes, onion, and jalapeno peppers. On the side: home fries, refried beans, seasonal fruit, and your choice of 3 small tortillas, or white or brown toast.

HUEVOS RANCHEROS \$23

Three corn tortillas with 3 sunny eggs and green tomatillo sauce on top. On the side: refried beans and seasonal fruit.

CLASSIC OMELETTE \$23

Three eggs with sweet peppers, onion, mushrooms, and Swiss or mozzarella cheese. On the side: home fries, refried beans, seasonal fruit, and your choice of 3 small tortillas, or white or brown toast.

EL BENNY \$23

Smoked salmon or peameal bacon and two poached eggs topped with poblano-infused hollandaise. On the side: home fries, spring salad, and seasonal fruit.

PANCAKES \$17

Three pancakes with seasonal fruit salad.

2 BAJA FISH TACOS \$23

Blue corn tortilla filled with crispy battered basa fish fillet with guacamole, pico de gallo, coleslaw, and chipotle aioli.

SIDES

Side of peameal bacon \$3
Side of salmon \$3
One pancake \$5
Side of eggs \$2 each
Thinking of any other side? Ask us.

ENFRIJOLADAS

Vegan alternative available

Four handmade corn tortillas topped with homemade bean sauce seasoned in avocado leaves, garnished with sour cream, fresh cheese, and onion.

Your choice of:

**Peameal bacon or Vegan chorizo \$23
or Beef \$26**

TLACOYO VEGAN (VG) \$22

One handmade oval tortilla filled with beans, topped with mushrooms seasoned pastor style, pico de gallo, vegan sour cream, and cheese. Home fries on the side.

TLACOYO MONTERREY \$26

One handmade oval tortilla filled with beans, topped with mozzarella cheese and carne asada (beef), garnished with pico de gallo, sour cream, and fresh cheese. Home fries on the side.

CHILAQUILES

Vegan alternative available

Crunchy tortilla chips in a zesty green tomatillo sauce; garnished with sour cream, fresh cheese, and onion. Refried beans on the side.

Your choice of:

**Two sunny side eggs \$22
Pulled chicken \$23
Carne Asada (beef) \$26
Vegan chorizo \$23**

PAMBAZO \$20

Vegan alternative available

Mexican-style sandwich (medium spicy).

A Medium-sized artisanal bun dipped and fried in guajillo sauce until crusty, filled with seasoned potatoes, homemade chorizo, lettuce, sauce, green tomatillo sauce, sour cream, and fresh cheese. Seasonal fruit on the side.

TAPAS

1 GORDITA \$8

Hand-made corn dough round patty, deep fried, stuffed with Pork Carnitas, garnished with fresh onions, cilantro, sour cream, and fresh cheese.

3 CRUNCHY TACOS \$11

Vegan alternative available

Crispy rolled-up corn tortilla tacos filled with chicken or mashed potatoes, garnished with tomatillo green sauce, sour cream, fresh cheese, and pico de gallo.

1 TOSTADA DE TINGA \$9

Fried corn tortilla, topped with refried beans, savory pulled chicken (cooked in a smoky medium spicy chipotle sauce mixed with onions), garnished with lettuce, sour cream, and fresh cheese.

1 TOSTADA DE FISH CEVICHE \$9

Fried corn tortilla, topped with Basa fish cured in citrus juice, mixed with pico de gallo, and avocado. Your choice Spicy/Not spicy

3 TAQUITOS ESTILO PASTOR \$12

Pork marinated in house-made savory pastor sauce, garnished with roasted pineapple, fresh cilantro, onions, and lime on the side.

3 PESCADITOS FRITOS \$11

Tilapia fish strips fillet, Mexican style battered and deep fried, Valentina Sauce, and lime on the side.

4 CAMARONES DIABLOS \$9

Succulent shrimps simmered in a savory, red, and spicy house-made sauce with varied dry peppers.

1 EMPANADA ATREVIDA \$8

Ciudad de Mexico-style empanada made of corn dough, filled with beef tripe, seasoned with epazote, tomatoes, onions, and deep-fried, garnished with coleslaw.

1 ARTISANAL TAMAL VEGAN (VG) \$9

Corn masa steamed in a corn husk, filled with spinach and corn.

Please let your server know about any food allergies. No substitutions. 18% gratuity is added to groups of 6 or more. Please be aware that care is taken when preparing our dishes, waiting time may vary when restaurant is busy.



BRUNCH DRINKS

Brewed coffee \$4 (HOT)
(with refill)

Café de Olla \$5 (HOT)
Traditional Mexican way of preparing coffee with cinnamon and unrefined whole cane sugar (piloncillo).

Champurrado (VG) \$6 (HOT)
Atole: a dense hot drink made of chocolate, cinnamon, and corn dough.

Hot Chocolate \$6
Chocolate and milk

Orange Juice \$6
Fresh squeezed orange juice.

Green Juice \$8
Spinach, parsley, apple, pineapple, and celery.

DESSERTS

Churros \$14
Four churros with dulce de leche on the side.

Flan \$11
Hand made vanilla scented, creamy custard, with golden syrup caramelized sugar.

Sweet tamal (VG) (GF) \$11
Corn sweet dough with raisins wrapped in corn husk and steamed until cooked.

PROSECCO

Mimosas \$11
4 oz Prosecco
1 oz Juice

Aperol Spritz \$13
3 oz Prosecco
2 oz Aperol
1 oz Club Soda

French 74 \$11
1 oz Gin
½ lemon juice
½ Agave
3 oz Prosecco

LOS SHOTS

Cazadores Blanco Tequila \$7
Bulleit Bourbon Whiskey \$7
Cazadores Añejo Tequila \$9
Agua Santa Mezcal \$9
Vodka Absolut azul \$9
Ron Bacardi blanco \$9
AMBHAR TEQUILA EXTRA AÑEJO \$16

WINE

WHITE

TNT Chardonnay California
by glass 6oz \$12 / 9oz \$18 / Bottle \$54
Antonutti 2021 Pinot Grigio Italy
Bottle \$72
Castelfeder 2021 Sauvignon Blanc Raif Italy
Bottle \$90

RED

Landing 63 Pinot Noir California
by glass 6oz \$12 / 9oz \$18 / Bottle \$54
Valle Secreto 2020 Carmenere First Edition Chile
Bottle \$72
Deadeye 2021 Paso Robles Cabernet Sauvignon California
Bottle \$90

CERVEZA

BOTTLE \$7.5



TALL CAN \$8



VASO MICHELADO \$2

SOFT DRINKS

Aguas Frescas \$7
HORCHATA Traditional mexican beverage made with rice flavoured with cinnamon, almond and vanilla.
JAMAICA Herbal cold tea made from an infusion of dried redhibiscus flowers.
TAMARINDO Tamarind drink.

Grapefruit Jarritos \$4

Mexican Coca-Cola \$4.5
Sprite / Diet Coke / Ginger Ale \$3.5
Ginger Beer \$6

Jumex \$4
Mexican nectars, flavours: Mango or Guava.



Instagram



Web page

MARGARITAS

Margarita de la casa \$18
Cazadores Blanco, Cointreau, Fresh squeezed lime juice, Agave - 2oz

Margarita de tamarindo \$18
Cazadores Blanco, Cointreau, Serrano, Fresh squeezed lime juice, Tamarind - 2oz

Margarita rosa \$18
Cazadores Blanco, Cointreau, Guava Nectar, Fresh squeezed lime juice, Agave, Hibiscus - 2oz

Margarita azul \$18
Cazadores Blanco, Cointreau, Fresh squeezed lime juice, Hpnotiq, Agave, Blue Curacao - 2oz

Mezcal Margarita \$18
Agua Santa Mezcal, Cointreau, Fresh squeezed lime juice, Agave - 2oz

COCKTAILS

Paloma \$18
Cazadores Añejo, freshly squeezed lime juice, Agave, Jarritos Grapefruit. -2oz

Tequila or Mezcal Sour \$18
Cazadores Blanco or Agua Santa, freshly squeezed lime juice, Agave, Aquafaba. -2oz

Violet Dream \$18
Mezcal Agua Santa, freshly squeezed lime juice, Agave, Sprite. -2oz

Mezcal Mule \$18
Agua Santa Mezcal, chilli powder, Ginger beer, and freshly squeezed lime juice. -2oz

Mexican Bulldog \$26
Corona floating on a Margarita (Margarita of your choice). -2oz

Caesar \$18
Absolut vodka, fresh squeezed lime juice, Maggi seasoning, Clamato, Tabasco, Worcestershire -2oz

Sangria \$17
Red or White wine, orange juice, soda, seasonal fruit, freshly squeezed lime juice, agave. -3oz

Corona Caesar \$26
Corona floating on a Caesar. -2oz

Moscow Mule \$18
Absolut Vodka, chilli powder, Ginger beer, and freshly squeezed lime juice. -2oz

Mojito \$19
White rum, agave, squeezed lime juice, soda water and fresh mint. -2oz

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