

BAJA BRUNCH

Ceviche Tostada

seabass, tomato, cucumber, avocado, serrano, lime, cilantro.

7

Raw Scallop Agua Chile

sweet potato puree, pickled red onion, cilantro, chia seed.

8

Chilled Seafood Coctel

shrimp, octopus, tilapia, avocado, spicy tomato broth.

8

Concha French Toast | rhubarb, whipped cream, piloncillo syrup. 9

Spring Quiche | asparagus, goat cheese, arugula salad, crispy herb potatoes. 10

Chilaquiles | fried eggs, salsa verde, crema, chihuahua cheese, cilantro. 11

Scrambled Eggs | arbol peanut sauce, avocado, watercress-arugula salad, crispy herb potatoes, tortillas. 11

Huevos Rancheros | tortillas, black beans, roasted tomato salsa, queso fresco. 12

Crispy Pacific Cod

cabbage & carrot slaw, fermented hot sauce, hand-pressed corn tortillas.

13

Lamb Birria

Oaxacan pasilla broth, radish, cilantro, hand-pressed corn tortillas.

15

Pork Al Pastor

red chile adobo, bacon, pineapple, pickled onions, hand-pressed corn tortillas.

14

Cinnamon Roll

cream cheese frosting.

4

Queso Anejo Corn Biscuit

strawberry jam.

3

Churro Doughnut

chocolate, vanilla or strawberry.

4

Mexican Chocolate - Orange Scone

4



Mimosa

prickly pear lime, pineapple mint, or fresh squeezed orange. 9

Mimosa Party

all three flavors + a bottle of galda cava brut. 36

Bloody Maria

lunazul blanco, chile-lime rim. 8

Bloody Mario

del maguey vida mezcal, chile-lime rim. 9

Coffee & Espresso

intelligentsia. 3

la colombe espresso. 3
latte/cappuccino. 4

iced coffee. 4...with horchata. 5

Tea

harney & sons organic -
assam black, english breakfast,
green or chamomile. 3

iced tea. 2.5