

BAJA BRUNCH

Ceviche Tostada
tilapia, tomato,
cucumber, avocado,
serrano, lime, cilantro.
7

Raw Scallop Agua Chile
sweet potato puree,
pickled red onion,
cilantro, chia seed.
7

Chilled Seafood Coctel
shrimp, octopus,
tilapia, avocado,
spicy tomato broth.
8

Concha French Toast | rhubarb, whipped cream, piloncillo syrup. 9
Asparagus & Goat Cheese Quiche | arugula salad, crispy herb potatoes. 10

Chilaquiles | fried eggs, salsa verde, crema, chihuahua cheese, cilantro. 10

Huevos Rancheros | tortillas, black beans, roasted tomato salsa, queso fresco. 11

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

Scrambled Eggs & Chorizo | oaxacan pasilla salsa, avocado, black beans,
onion, cilantro, hand-pressed corn tortillas. 12

Chicken Torta Milanesa | black forest ham, guacamole, chile escabeche, plaintain chips . 13

Carnitas
salsa verde, guacamole,
chicharron, charred knob
onions, black beans
14

Crispy Pacific Cod
cabbage & carrot slaw,
fermented hot sauce,
15

Chicken in Adobo
avocado-tomatillo salsa,
chile escabeche, pineapple
tapache, queso fresco
14

Served with hand-pressed corn tortillas

Churro Doughnut
chocolate,
vanilla or
strawberry.
3

Cinnamon Roll
cream cheese
frosting.
3

Queso Anejo Corn Biscuit
strawberry
jam.
3

Mexican Chocolate - Orange Scone
whipped
butter.
3



Mimosa

prickly pear-lime, pineapple-mint,
or fresh squeezed orange. 8

Coffee &
Espresso

intelligentsia. 3
iced coffee. 3...with horchata. 4

Mimosa Party

all three flavors +
a bottle of galda cava brut. 32

la colombe espresso. 3
latte/cappuccino. 4

Bloody Maria

lunazul blanco, chile-lime rim. 8

Tea

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

Bloody Mario

del maguey vida mezcal, chile-lime rim. 9

iced tea. 2.5