



COCINA

MODERN MEXICAN

BREAKFAST

CHICKEN & CHURROS

Buttermilk chicken breast,
honey-almond butter, ancho
maple syrup, churro "waffle" 14

EGGS BENEDICT

Crispy chilaquiles, avocado
hollandaise, poached eggs,
house potatoes 15

HUEVOS RANCHEROS

Crispy corn tortilla, chorizo,
refried beans, sunny side egg,
sliced avocado, queso cotija 10
Add Carne Asada 7

MEXICAN OMELETTE

Chorizo, baby kale,
bell pepper, Mexican cheeses,
house potatoes 11

COCHINITA HASH

Pulled pork Pibil, house
potatoes, queso cotija,
salsa verde, choice of egg 12

AVOCADO TOAST

Artisinal multi-grain bread,
avocado spread, served with
seasonal fruit 8
Add egg of choice 1

SHRIMP AND GRITS

Logan Turnpike grits,
roasted poblano, caramelized
onion, applewood bacon and
Gulf shrimp 13

NIÑOS

Churros Waffle 5
Eggs and Bacon 5
Cheese Quesadilla 5

MAS

Bacon 4
House Potatoes 4
Fruit 4
Egg of Choice 2

COCKTAILS

LIGHT, LIGHT WAKE UP CALL

Gin and Sauvignon Blanc
with muddled strawberries, basil,
lemon juice and St. Germain 8

HOT MESS

Vodka, Orgeat, lime juice,
fresh mint and jalapeño with
a champagne floater 8

PILLOW TALK

Hibiscus infused Tequila,
Proseco, Aperol, passion fruit,
lime, orange water 8

CRÈME DE LA CRÈME

Nolet's Gin, Edmond Briottet
Crème de Mure, lemon,
egg white, cream,
green peppercorn syrup,
jasmine water 9

DEATH IN THE AFTERNOON

Champagne,
Absinthe sorbet ice 8

JOSÉ GASPAR

Bourbon, Rum, milk,
Madagascar vanilla bean,
Mexican cinnamon,
nutmeg 6

TANGERINE AIR

Champagne, tangerine juice,
tangerine foam 8

MIMOSA

Glass 8 | Bottomless 17

BLOODY MARY

Vodka, Zing Zang, lemon
juice house seasonings
and garnishes
6 | Refills 4

HOUSE-MADE SANGRIA 7

LUNCH

GUACAMOLE

Fresh avocado, tomato,
onion, lime, garlic, cilantro,
chiles, sea salt 10

QUESO BLANCO

Black beans, pico de gallo,
jalapeño 8

SANDWICHES, BOWLS & SALADS

O BURGER

Smoked paprika aioli,
applewood bacon, Muenster
cheese, tomato, red onion
and house-made sweet n' spicy
pickles, served with fries 12

CHEF JAY'S BIRD

Pickled brined chicken breast,
black pepper aioli and
house-made sweet n' spicy
pickles, served with fries 11

CHICKEN TINGA BOWL

Green rice, Chipotle braised
chicken, black beans, grilled
scallion, corn relish, chipotle
crema, sliced radish 10

CARNE ASADA BOWL

Green rice, marinated steak, grilled
onion, red onion, cotija cheese,
smoked paprika vinaigrette 11

ENSALADA DE LA CASA

Hearts of romaine, avocado dressing,
tomato, chick pea, granny smith
apples, queso fresco 9

BABY KALE SALAD

Edamame, quinoa, toasted pepitas,
blueberry, avocado, pomegranate
vinaigrette 10

Add chicken, salmon,
shrimp or steak to either salad 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
A 20% gratuity will be added to parties of eight or more.