



## PARA PICAR

SALSA TRIO siki! pak, roja, tomatillo verde 11 gf **vegan**

GUACAMOLE avocado, serrano, garlic, tomato, onion, cilantro, lime, pistachio 12 gf **vegan**

QUESO FUNDIDO CON CHORIZO baked chihuahua and panela cheeses, chorizo, tomatillo-poblano sauce, crema, pico de gallo 16 gf

CEVICHE gulf shrimp, leche de tigre, pineapple pico, serrano, avocado mash, tortilla chips\* 15 gf

HOT HONEY HUMMUS roasted garlic hummus, caramelized onion and fennel, harissa hot honey, toasted sourdough 12 gf

## DESAYUNO

✳️ **vegetarian option available**

HUEVOS RANCHEROS over easy eggs, stewed black beans, smoked tomato salsa, tostada, pico de gallo, avocado, queso fresco\* 16 gf

BREAKFAST ENCHILADA duck tinga, scrambled eggs, creamy habanero sauce, queso blanco, green rice 20 ✳️

CHILAQUILES VERDE tortilla chips, tomatillo salsa, chihuahua cheese, cilantro, crema, queso fresco, over easy eggs 16 gf, v  
with chorizo 7 with chicken 7 with vegan chorizo 8

SKILLET DE LA CASA sweet corn buttermilk biscuits, chorizo-thyme gravy, over easy eggs, breakfast potatoes, pico de gallo, chihuahua cheese, \* 16

SPANISH "CHURRO" TOAST circle city sweets french loaf, cinnamon sugar, dulce de leche, powdered sugar,  
breakfast potatoes 16 1/2 order 7.5 v

AVOCADO TOAST guacamole, toasted circle city sweets sourdough, candied indiana kitchen bacon, two poached eggs, pickled red onion,  
breakfast potatoes\* 18 ✳️

BISCUITS & CHORIZO-THYME GRAVY chorizo-thyme gravy, sweet corn buttermilk biscuits, breakfast potatoes 16 1/2 order 7.5

CHORIZO HASH chorizo, potato, onion, over easy eggs, avocado, sweet plantain, queso fresco, spicy ecuadorian aj chile salsa\* 16 gf ✳️

BREAKFAST BURRITO chorizo, eggs, potatoes, chihuahua cheese, tomatillo salsa verde, breakfast potatoes 16 ✳️

CARNITAS GRIT BOWL smoked carnitas verde, poached egg, jalapeño chihuahua grits, pickled red onion, tomatillo verde, scallions,  
avocado 19 gf ✳️

STEAK & EGGS 5 oz new york strip, two eggs over easy, breakfast potatoes, chimichurri, plantains, black beans\* 21 gf

AL PASTOR EGGS BENEDICT honey poached eggs, al pastor hollandaise, crispy serrano ham, curried poblano potato cakes, salsa macha, chives\* 19 gf

BASQUE-STYLE BAKED EGGS spanish tomato sauce, shaved manchego, poached eggs, crispy chorizo, sweet corn relish, capers,  
grilled baguette\* 21 gf

## ESPECIALIDADES DE LA CASA

FISH TACOS lightly fried whitefish, serrano aioli, fennel | cabbage slaw, pickled red onion, stewed black beans, herb green rice 26

ENCHILADAS DE PATO maple leaf farms duck, tomato | habanero cream sauce, lime crema, chihuahua cheese, stewed black beans,  
herb green rice 28 gf ✳️

## POSTRES

TRES LECHES BREAD PUDDING strawberry cream, dulce de leche crème anglaise, candied pepitas 12

CANUTILLOS spanish style cannoli, orange | pistachio pastry cream, dark chocolate, crushed pistachio 13

CHURROS house made, cinnamon sugar, abuelita chocolate sauce 11

SEASONAL SORBET house made 9 gf, **vegan**

## ACOMPAÑAMIENTOS

Herb Green Rice 4 • Sweet Plantains 5 • Chorizo Links 6 •

Brown Sugar Glazed Indiana Kitchen Bacon 5 Stewed Black

Beans 4 • Add Chorizo 7 • Heirloom Breakfast Potatoes 4 • Add

Avocado 2 • Add Chicken 7 • Add Pico de Gallo 1 • 2 Eggs\* 5

## BEBIDAS

### BRUNCH SPECIALTIES

**BLOODY MARY** tito's vodka, spiced bloody mary mix, dos equis ambar, chili salt rim, charcuterie pick 13

**BLOODY MARIA** lunazul reposado tequila, spiced bloody mary mix, lemon juice, pacifico, chili salt rim 13

**MIMOSA** fresh orange juice, cava 9 glass / carafe 33

**FOGO ROSA** deep eddy's jalapeño infused grapefruit vodka, lemon juice, simple, grapefruit juice, cava 12

**PALOMA** lunazul blanco, grapefruit, orange wedge, lime juice, agave, soda water, salt rim 12

### SPIRITS/LIQUEUR BASED COCKTAILS

**SANGRIA** tempranillo, brandy, triple sec, honey, citrus fruit 12

**MOJITO** havana club white rum, lime juice, mint simple syrup, soda water 12

**HOW LOW CAN YOU GO?** blood orange fiero, lemon juice, fruitful strawberry liqueur, ginger beer 12 *low abv*

**LEGEND OF THE MAYANS** benchmark bourbon, mathilde raspberry, honey water, oaxacan cocoa simple, cranberry bitters, orange 13

**SMOKE & STONE** sombra mezcal, fresh mango puree, jalapeño infused reposado tequila, lime juice, turbinado simple 13

**MARGARITA** lunazul reposado tequila, triple sec, orange blossom water, lime juice, agave nectar 13

**FIRE 'N' ICE** lunazul jalapeño infused reposado tequila, hibiscus | basil | habanero reduction, tres chiles ice ball 13

**AMERICAN MATADOR** sombra mezcal, new amsterdam, peychauds, angostura, grapefruit juice, lime juice, simple 12

**CARIBBEAN OLD FASHIONED** plantation caribbean blend dark pineapple rum, ginger simple, lemon juice, bitters 13

**PULPARINDO** tamarind smirnoff vodka, fresh mango puree, raw sugar simple, lime juice, tajin rim 12

**THE CHAIRMAN** bourbon vanilla simple, chairman's reserve spiced rum, gala apple juice, lemon juice 13

## VINO

### SPARKLING

**MACABEO/PARELLADA/XAREL-LO** | Chic Barcelona Cava | Catalonia, Spain 9/33

### BLANCO

**RIOJA BLEND** | Ostatu | Rioja, Spain 13/49

**SAUVIGNON BLANC** | Creto | Curico Valley, Chile 12/46

**CHARDONNAY** | Doña Paula 'Los Cardos' | Mendoza, Argentina 12/46

### TINTO

**GARNACHA/TEMPRANILLO/SYRAH** | Marqués de Cáceres | Cariñena, Spain 12/46

**TEMPRANILLO CRIANZA** | Tarantas | Valencia, Spain 12/46 *vegan, organic*

**MALBEC** | Alpataco | Patagonia, Argentina 12/46

**CABERNET SAUVIGNON** | Santa Carolina Reserva | Colchagua Valle & Rapel Valley, Chile 12/46

**TANNAT/MALBEC/PETIT VERDOT/CABERNET FRANC** | Inkarrí | Mendoza, Argentina 13/51 *vegan, organic*

## CERVEZAS

### DRAUGHTS

**DOS EQUIS AMBAR** 7.5

**PACIFICO** 7.5

**EL GATO** 7.5

**BELL'S TWO HEARTED IPA** 7.5

### BOTTLES, CANS

**TECATE** 5

**MILLER LITE** 5

## ZERO PROOF BEBIDAS

**CAFE DE OLLA** coffee, orange, dove, turbinado, cinnamon, whipped cream 5

**GINGER SPICE** seedlip 94 citrus spiced non-alcoholic spirit, grapefruit juice, lime juice, ginger simple, ginger beer 11

**BASIL "NO"JITO** meyer lemon puree, mint simple, basil, grapefruit juice, soda water 11

**AGUA FRESCA** prickly pear or mango 8

**SAN PELLEGRINO** 6

**SODA** coke, diet coke, sprite, lemonade, cranberry 3

**COFFEE, ICED TEA** 3 • **MILK, ORANGE JUICE** 4

## NINOS

### CHILDREN 10 AND UNDER ONLY PLEASE

\*includes one beverage

**TRADITIONAL BREAKFAST** scrambled eggs, breakfast potatoes, pineapple 12

**QUESADILLA** chihuahua cheese & salsa roja, breakfast potatoes, pineapple • choose cheese, egg or chicken 12

**SPANISH "CHURRO" TOAST** french loaf, cinnamon sugar, dulce de leche, powdered sugar, breakfast potatoes, pineapple 12

We are happy to split your entrée, when possible, for a minimal charge of \$4.00. When doing so, we will provide you with more generous portions of acompañamientos. As we will do our best to accommodate your allergies, we cannot guarantee your food to be allergen free.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.