

## SPECIALTY DRINKS

### Pomegranate Lemonade

pomegranate • hint fresh lemon juice 3.50

### Mojito Ocho

bacardi 8 year old rum • hand muddled • fresh mint • lime • cane sugar 12.00

### Ginger Pomegranate Margarita

1800 silver • ginger • pomegranate • fresh orange juice 12.00

## STARTERS

### Tortilla Soup

roasted tomato • chipotle • panela cheese • avocado 6.50

### Amarillo Ceviche

mahi mahi • aji amarillo chile • ginger • lime shot 3.50 martini 9.75

### Oaxacan Chicken Tamale

mole • oaxacan string cheese • crema 6.00

## ENTRÉES

### Dungeness Benedict

fresh pea arepas • grilled green tomato • chipotle hollandaise • crispy serrano ham • garlic potatoes • avocado 14.00

### Huevos Rancheros

two over easy eggs • corn panuchos • guajillo salsa • nueskes bacon • cotija 12.00

### Spiced French Toast

pan dulce • cinnamon anise batter • meyer lemon glaze • grapefruit jicama salsa 12.50

### Asparagus and Shrimp Omelet

oaxacan cream sauce • sautéed spinach • caramelized peppers and onions  
roasted potatoes • oven dried tomato aioli 13.50

### Breakfast Quesadilla

nueskes bacon • spanish manchego • mizuna salad • roasted poblano • salsa fresca • guacamole 12.00

### Organic Roasted Eggplant

curried tomato jam • cilantro cous cous • red lentils • feta cherry tomato salad 15.00

### Stacked Enchilada Manchego

handmade corn tortillas • citrus roasted chicken • chorizo • mexican cheeses • ancho chile sauce 14.50

## DESSERTS

**Aztec Chocolate Cake** whipped crema • spicy pecans 7.50

**Banana Cream Pie** homemade whipped cream • graham cracker crust 7.50

**Souffléed Key Lime Cheesecake** graham cracker crust 7.50

**Tres Leches** passion fruit sauce • prickly pear sauce 7.50

**Café De Olla** spiced mexican latte with cinnamon, orange zest, star anise, and caramelized piloncillo 5.25