

# BORDER BRUNCH

unlimited small plates & stations • 30 per person | add bottomless mimosas • 15 per person

## GUAVA EMPANADA

guava jam | cream cheese

## PLANTAIN EMPANADA GF • 80/20

roasted plantains | organic black beans  
poblano | cotija cheese

## GREEN CORN TAMALES GF • 80/20

sweet corn | crema | salsa fresca

## CHICKEN TINGA TAMALES GF

fried eggs | chipotle aioli

## DEVILED EGGS

aji amarillo

## CEVICHE DEL DIA

sustainable seasonal fish  
please ask your server

## QUINOA FRITTERS GF • 80/20

crunchy aztec grain | aged cotija cheese  
aji amarillo aioli

## BLUE CORN WAFFLES

housemade cinnamon syrup  
orange butter

## BREAD PUDDING FRENCH TOAST

caramelized bananas | coconut syrup

## BREAKFAST QUESADILLA

applewood smoked bacon | scrambled egg  
caramelized onions | mexican cheeses

## STEAK AND EGGS RANCHEROS

cage free egg stuffed tortillas  
ranchero sauce | grilled skirt steak

## CHILAQUILES GF • 80/20

farmers market vegetables | tortilla chips  
heirloom tomato | scrambled egg  
salsa verde

## YUCATAN PORK BENEDICT

brioche slider bun | slow roasted pork  
sous vide egg | citrus hollandaise

## CUBANO

slow roasted pork | sliced ham  
housemade pickles | mustard

## CHICKEN TACO

grilled organic chicken | pickled onions  
black bean stuffed tortillas | chipotle salsa

## CHURRO TOTS

dulce de leche infused churros  
cinnamon sugar | whipped cream

## SEASONAL PIE SHOOTERS

## MINI SEASONAL FLAN