

BORDER BRUNCH

unlimited small plates • 30 per person | add bottomless mimosas • 15 per person
bottomless mimosas, micheladas & bloody marys • 20 per person

GUAVA EMPANADA

guava jam | cream cheese

PLANTAIN EMPANADA GF • 80/20

roasted plantains | organic black beans
poblano | cotija cheese

GREEN CORN TAMALE GF • 80/20

sweet corn | crema | salsa fresca

CHICKEN TINGA TAMALE 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