

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

avocado tomatillo salsa | crema

MEXICAN WEDGE SALAD GF

jalapeño bacon | deviled egg | cabrales cheese
breakfast radish | cucumber | chipotle dressing

CEVICHE DEL DIA

ask for today's sustainable seasonal catch

SMOKED TROUT SALPICON TOAST

grilled rustic bread | arugula | crispy capers
marinated spanish olives

QUINOA FRITTERS GF | 80/20

crunchy aztec grain | aged cotija cheese
aji amarillo aioli

FRIED CHICKEN & CHURRO WAFFLES

chipotle maple butter sauce

CAFÉ DE OLLA FRENCH TOAST

candied orange zest | mixed berries
orange butter | piloncillo syrup

EGG SANDWICH

smoked bacon | arugula | morita aioli
pickled onion | brioche bun

PICADILLO BOWL

impossible meat | raisins | almonds | chile
spiced potatoes | spanish manchego
slow cooked egg

YUCATAN PORK BENEDICT

roasted achiote pork | citrus hollandaise
cage free egg-stuffed tortilla

FIDEO RANCHERO

baked angel hair pasta | poached egg
poblano pepper sauce

STEAK AND EGGS

cilantro cumin marinated hanger steak
country potatoes | chimichurri

CHILAQUILES GF | 80/20

tortilla & vegetable casserole
mexican cheese | scrambled egg

BREAKFAST TACO GF | V

tofu | soyrizo | guacamole | salsa fresca

CHURRO TOTS

dulce de leche infused churros
cinnamon sugar | whipped cream

BANANA BREAD PUDDING V

caramelized bananas

AZTEC PARFAIT GF | V

housemade granola | berries
coconut cream

CREMA CATALANA

burnt milk custard | orange liqueur

MINI BROWNIES

cajeta | chocolate sauce