

VEGAN BRUNCH

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

BAJA CEVICHE

jicama | roasted beets | cucumber | tomato
citrus marinade | jalapeño aioli

PLANTAIN EMPANADA GF • 80/20

roasted plantain | organic black beans
poblano | salsa roja

GREEN CORN TAMALE GF • 80/20

sweet corn | salsa fresca

BREAKFAST QUESADILLA

tofu | soyrizo | guacamole | salsa fresca

FARMERS MARKET TOSTADA

kale | rainbow chard | beets | baby carrots
corn | guacamole | organic beans

CORN ESQUITE

chipotle aioli | lime juice | chile spices

CHORIZO TACOS

impossible meat | avocado
cherry tomato salsa

PICADILLO BOWL

impossible meat | raisins | almonds
chile | spiced roasted potatoes

BAKED CHILAQUILES

tortilla & vegetable casserole
salsa roja | avocado | radishes

BANANA BREAD PUDDING

piloncillo | maple syrup

AZTEC PARFAIT

housemade granola | berries
coconut cream

