

DESAYUNOS

BREAKFAST

Torrejas de Pan

brioche french toast, caramelized bananas, horchata tres leches \$12

Burrito de Frijol Oaxaqueño

black bean burrito, quinoa, oaxaca cheese, watercress, pasilla de oaxaca salsa \$13

Chilaquiles Verdes

salsa verde, roasted chicken, queso fresco, avocado, fried egg \$15

Huevos Rancheros

two sunny-side up eggs, corn tortilla, avocado, refried black beans, cotija cheese, salsa ranchera \$14

Huevos Divorciados

two eggs + two sauces, chilaquiles verdes, refried black beans \$13

Quesadilla de Chorizo con Huevos

house-made mexican pork sausage, flour tortilla, scrambled eggs, crema fresca, chihuahua cheese, pico de gallo \$14

Huevos a la Mexicana

scrambled eggs, tomato, onion, serrano chile, cilantro, refried black beans \$13

Tortilla Omelette

three egg omelette, salsa verde, watercress, chihuahua and oaxaca cheeses \$14

ANTOJITOS

SMALL PLATES

Coctel de Camarones

shrimp, tomato, cucumber, avocado, onion, mexican cocktail sauce \$17

Flautas

crispy rolled corn tortillas with pasilla chicken, refried black beans and cotija cheese, avocado salsa \$11

Nachos

corn tortilla chips, chipotle queso, pico de gallo, crema fresca, queso fresco \$13

Salpicón de Res

shredded beef, lettuce, habanero chile, avocado, corn tortilla chips, lime-oregano vinaigrette \$16

ENSALADAS

SALADS

Ensalada de Col Rizada

black kale, roasted butternut squash, cotija cheese, pumpkin seeds, cilantro-lime vinaigrette \$13

Ensalada de Quinoa

quinoa, radish, watercress, avocado tempura, cilantro-lime vinaigrette \$14

BRUNCH

HORCHATA

de Nueva York

GUACAMOLE

-Y-

SALSAS

MADE FRESH TO ORDER & SERVED WITH HOUSE-MADE CORN TORTILLA CHIPS

Guacamole Clásico

avocado, tomato, jalapeño, onion, cilantro, lime \$13

Guacamole de Calabaza

avocado, roasted butternut squash, pumpkin seeds, cotija cheese, lime \$14

Guacamole Enchilado

avocado, roasted pasilla tomato, habanero chile, jalapeño, cilantro, lime \$14

Trio de Guacamole

guacamole clásico + guacamole de calabaza + guacamole enchilado \$21

Trio de Salsa

salsa verde cruda + pasilla de oaxaca + papaya-habanero \$8

DULCE

DESSERTS

Flan de Horchata

mexican vanilla, amaretto caramel, peaches \$7

Tres Leches de Crepes

layers of crepes, mexican vanilla cream, horchata tres leches \$8

Tarta de Manzana y Chamoy





apple tart, apple-chamoy sauce \$8

"Papi Churros"

classic mexican churros, pasilla de oaxaca chile, cinnamon, dark chocolate sauce \$9

"Chili Out" Over Our Boozy Brunch

\$35 PER PERSON, INCLUDES:

-  selection of brunch entrée
-  guacamole clásico
-  house-made corn tortilla chips
-  two hours of unlimited sangria, mimosas, bloodies or mexican beers on tap

TACOS

TWO CORN TORTILLAS

Coles de Bruselas

brussels sprouts, spiced pumpkin seeds, roasted poblano chile, cotija cheese, crema fresca \$11

Pescado

grilled striped bass, shredded cabbage, avocado-serrano salsa \$15

Bistec

grilled flat iron steak, cotija cheese, tomatillo-avocado salsa \$14

Cochinita Pibil

achiote braised pork, cilantro, habanero pickled onion \$13

QUESADILLAS

ONE FLOUR TORTILLA

Camarón

shrimp, pasilla de oaxaca salsa, chihuahua cheese, guacamole clásico \$17

Tinga de Pollo

tomato and chipotle braised chicken, queso fresco, crema fresca \$13

Hongos

roasted cremini-huitlacoche puree, epazote, oaxaca cheese, tomatillo-avocado salsa \$14

Chorizo

house-made mexican pork sausage, sweet potato, queso fresco, pico de gallo \$14

MÁS

SIDES

Papas Mexicanas

mexican-style home fries, roasted corn, red bell pepper, onion \$5

Chorizo

house-made mexican spiced pork sausage \$6

Tocino

applewood smoked bacon \$6

Elote

mexican street-style corn on the cob, chipotle mayo, cotija cheese, chile de árbol \$7

Arroz Mexicano

classic mexican rice \$6

Frijoles Refritos

refried black beans, epazote, cotija cheese, crema fresca \$6

Mitad y Mitad

"half and half"
arroz mexicano + frijoles refritos \$7

 MEATLESS MONDAY - ONCE A WEEK CUT THE MEAT.

COCKTAILS DE LA CASA

FRESH DAILY SELECTION BELOW
\$15 EACH

Monkey Punch

scotch, pineapple agua fresca, lime

Spice of Life

reposado tequila, habanero pepper, cilantro, lime

Strike a Gourd

bourbon, pumpkin, lime, triple sec, spiced pumpkin seed rim

Grow a Pear

prickly pear-infused mezcal, pomegranate, lime

Benny Blanco

blanco tequila, passion fruit, chipotle, lemon

Smokey the Bear

mezcal, aperol, lemon, croft distinction port

MARGARITAS

FRESH DAILY SELECTION BELOW
\$15 EACH / \$14 FOR CLASSIC

Classic

blanco tequila, lime, salt

Blood Orange

blanco tequila, blood orange liqueur, blood orange, lime, salt

Jalapeño Cucumber

blanco tequila, cucumber, jalapeño, lime, salt

Pomegranate

tequila blanco, pomegranate, lime, salt

Guava

tequila blanco, guava, lime, salt

PITCHER OF MARGARITA / \$44 EACH
serves 4

FROZEN MARGARITA / \$13 EACH
two fresh flavors daily

MOJITOS

FRESH DAILY SELECTION BELOW
\$15 EACH / \$14 FOR CLASSIC

Classic

rum, mint, sugar, lime

Blackberry

light rum, soda, blackberry, mint, sugar, lime

Coconut

light rum, soda, coconut, mint, sugar lime



DRINKS

HORCHATA de Nueva York

HORCHATA

Classic

almond, rice, mexican cinnamon \$8

Pick Me Up

classic horchata + espresso \$9

Drunken

classic horchata + rum \$13

The Walking Dead

day of the dead porter, horchata + kahlúa \$16

The Funky Monkey

classic horchata + rum, stoli vanilla, kahlúa \$15

SODAS MEXICANAS*

TRADITIONAL MEXICAN SODAS
\$6 EACH

mango, strawberry, pineapple,
grapefruit, coca cola

AGUAS FRESCAS*

FRESH DAILY HOUSE-MADE FRUIT WATER
\$6 EACH

watermelon, pineapple, limonada

*SPIKE WITH TEQUILA +\$5

*SPIKE WITH MEZCAL +\$6

CERVEZAS -Y- MICHELADAS

Bottled Beers

\$8 EACH

corona, corona light, dos equis amber, sol, breckenridge brewery agave wheat, blue moon cinnamon horchata ale, day of the dead porter

Beers On Tap

\$7 EACH

modelo especial, pacifico, negra modelo

Canned Beers

\$7 EACH

tecate

CLASSIC MICHELADA +\$4
choice of beer, lime, house-made hot sauce,
chili salt rim

MICHELADA CON HUMO +\$7
classic michelada + a shot of mezcal

VINOS

WINES

\$12 EACH

Vino Blanco

sauvignon blanc, l.a. cetto, mexico chardonnay, las moras reserve, argentina pinot grigio, canyon road, california

Vino Espumoso

champagne brut, wycliff, california

Vino Tinto

malbec, alta vista classic, argentina tempranillo, viña zaco, spain syrah, santa rita, chile

SANGRIA

FRESH DAILY SELECTION BELOW
\$12 EACH

White

white wine, brandy, peach, pear

Red

red wine, brandy, crème de cassis, blueberry, raspberry liquor, strawberry, raspberry

Apple Cider

apple cider, reposado tequila, apples, pear nectar, cinnamon

PITCHER OF SANGRIA / \$42 EACH
serves 4



PLEASE ASK ABOUT OUR TEQUILA AND MEZCAL FLIGHTS
PLEASE ASK TO SEE OUR FULL LIST OF TEQUILAS AND MEZCALS