



GUACAMOLES one 8.5 / two 11.5

tradicional (V)

tomatillo pico de gallo, jalapeño, garlic, lime juice, cilantro

mango (V)

jícama, chipotle, pico de gallo

toreado(V)

sauteed chile serrano, garlic, oregano, tomatillo pico de gallo



CEVICHES one 10.5 / two 17.5

callo

bay scallops, red grapes, mint, pumpkin seeds, key lime-habanero broth

camarón

shrimp, pico de gallo, jícama, pineapple, lemon-guajillo broth, tortilla strips

dorado

mahi mahi, asian pear, plantain chips, tamarind-chipotle broth

mixto

octopus, shrimp, mahi mahi, tomatillo pico de gallo, passion fruit-serrano broth



SALSAS one 2.5 / two 4.5

chipotle (V)

roasted tomatillo, piconillo pickled chipotle, roasted garlic

tomatillo (V)

grilled tomatillo, chile serrano, roasted garlic

chile de árbol (V)

grilled tomatillo, garlic, onions

roja (V)

roasted tomato, garlic, chile de árbol

habanero (V)

grilled tomato, garlic, lemon

verde (V)

tomatillo, chile serrano, red onion, cilantro

FAMILY STYLE BRUNCH

choose three items for the table

\$13.5 per guest



SHAKE IT UP

one drink per person*



PERFECT HANGOVER CURE

\$19.5 per guest

*shake it up with pepino el pyu add \$1



HUEVOS Y MAS

huevos ahogados (V)

poached eggs, crispy corn bread, chipotle-hollandaise sauce

12.5

huevos con carnitas

scrambled eggs, pork carnitas, tomatillo pico de gallo, ancho salsa

12.5

huevos rancheros (V)

sunny side up eggs, corn soft tortilla, black bean hash, roasted tomato-chipotle salsa

12.5

tacos de huevo a la mexicana (V)

scrambled eggs, pico de gallo, queso fresco, black bean hash, chile de árbol salsa, avocado

12.5

add braised short ribs

3.

estrellados y tampiqueña

eggs sunny side up, rosemary marinated skirt steak, potato-poblano rajas

12.



PARA LA CRUDA

chilaquiles (V)

corn tortilla chips, oaxaca-chihuahua cheese, crema fresca, choice of roasted tomato or tomatillo sauce
add fried egg 2.

12.5

pozole rojo

shredded chicken, chile ancho-guajillo broth lettuce, onion, oregano, crispy tortillas
add poached egg 2.

12.5



LO DULCE

pancakes (V)

manchego cheese, strawberries, cinnamon butter, maple syrup

12.

pan mexicano (V)

mexican french toast, cajeta, apple

12.

chef/partner patricio sandoval
executive chef aldo ayala

20% service charge will be added
to parties of 6 or more

(V) is or can be made vegetarian



CLASSIC TACOS 13.

four tacos per order with home made corn tortillas or substitute tortillas on fish and seafood tacos for bibb lettuce

pastor (V)

chile ancho rubbed pork, grilled pineapple, chile de árbol salsa

camarón

shrimp, roasted garlic, chipotle mojo, avocado

carne (V)

rosemary marinated skirt steak, potato-poblano rajas, avocado-tomatillo crema, crispy manchego

estilo baja (V)

crispy beer battered mahi mahi, mexican style coleslaw, chipotle aioli

carnitas de puerco

michoacan style braised pork, chile de árbol coleslaw, toasted peanuts

pollo (V)

chile morita smoked chicken, butternut squash-apple mojo, shaved brussel sprouts

pescado

sauteed tilapia, poblano-tomatillo mojo, avocado

hongos (V)

wild mushrooms, huitlacoche, manchego cheese, salsa verde

mercadito 

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CHUPES MAÑANEROS

- maria sangrita** 8
tequila blanco, tomato, cucumber, orange, chile verde, pomegranate
- bloody mary** 8
vodka, tomato, salsa inglesa, lemon, spices
- guava cava** 8
cava, guava, spice syrup
- mango mimosita** 8
cava, mango, green chile
- blanca's punch** 8
white wine, brandy, pineapple, elderflower
- auntie ox** 8.5
green tea infused vodka, passion fruit, agave, orange, guajillo
- pepino el pyu (*add 1. to perfect hangover cure)** 11.5
tres generaciones blanco, cucumber, lemon, hoja santa, cumin salt



CHELAS CON PIQUETE

- michelada** 7
cerveza of choice, lime, salsa inglesa, secrets
- el pirata** 8.5
el jimador blanco, pineapple, spices, chiles, cerveza

we use only 100% blue agave tequila



CHELAS

- DE BOTELLA** 6

bohemia	dos equis	mexicali dark	sol
corona	modelo especial	pacifico	tecate
corona light	negra modelo	red pig ale	victoria
- DE BARRIL** 5
negra modelo victoria

beverage by



www.tipplingbros.com



BRUNCH BOTTLES

a freakin bloody great experience in 3 steps!
pick your booze, select the bottle and mix it up at the table. three home made mixers tailored for your booze, and all the props you need to make your drink as spicy as you wish will come to your table.



EL BLOODY

- PEPINO-APIO**
tomato, cucumber, celery, salsa inglesa, chiles, lemon juice
- CHIPOTLE-JITOMATE**
tomato, roasted tomatillo, chipotle, piloncillo, lemon juice
- PINEAPPLE-TOMATILLO**
tomatillo juice, pineapple, cilantro, jalapeño, lime juice

VODKA

russian standard vodka	375ml / 55	1lt / 110
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garnishes

avocado • celery • cucumber • habanero salsa
lemon • pickled jalapeño • pineapple • salt-pepper mix



MAS MIMOSA

guava & spiced syrup
pineapple & elderflower
mango & green chile

CHAMPAGNE

- | | | |
|---|-------------------|---------------------|
| laurent perrier | 375ml / 45 | 750 ml / 80 |
| moët & chandon dom perignon 2000 | | 750 ml / 300 |
| louis roederer cristal 2000 | | 750 ml / 375 |
| perrier jouet fleur rosé 2002 | | 750 ml / 550 |
| veuve cliquot yellow label mv | | 1500ml / 200 |

garnishes

blueberry • green habanero • hibiscus sugar • orange
pico piquin • pineapple • raspberry • strawberry