



ANTOJITOS

AHI TOSTADA \$10

Citrus chile ponzu, avocado, chile de arbol aioli, sesame seed, herbs.

MARKET CEVICHE \$14

Market fish, lime, red onion, cilantro, corn.

SHISHITO PEPPERS \$6

Chile vinegar, queso fresco, corn nuts.

AVOCADO TOAST \$9

Sourdough bread, cotija cheese, cherry tomatoes, herbed salad.

Add Poached Egg or Smoked Ahi \$3

FRUIT PLATE \$8

Seasonal fruit and berries, ricotta cheese, granola, honey.

PAN DULCE \$3

Choice of Mexican pastry

FUERTES

BREAKFAST BURRITO \$10

Eggs, machaca, roasted potatoes, guacamole, beans.

FRENCH TOAST \$12

Brioche bread, whipped cream, powdered sugar, berries, piloncillo syrup.

CHILAQUILES \$12

(CHOICE OF ROJOS OR VERDES)

Fried corn tortilla chips, fried egg, avocado, sour cream, cotija, red onion, cilantro.

Add Tesajo or Chicken \$3

HUEVOS RANCHEROS \$12

Fried eggs, fried corn tortilla, avocado, salsa guajillo, red onion, beans.

SOPE EGGS BENEDICT \$13

Poached eggs, smoked mushrooms, asparagus, ancho chile hollandaise, corn sopes.

SQUASH BLOSSOM FRITTATA \$14

Tempura of squash blossom stuffed with goat cheese, sour cream, lentils, radish. Cilantro and pickled red onions.

DRINKS

CLASSIC BRUNCH COCKTAILS

MIMOSA \$8

Fresh Squeezed Orange Juice, Cava

APEROL SPRITZ \$9

Aperol, Cava, Sparkling Soda

BLOODY MARIA \$9

House Bloody Mary Mix and choice of Tequila or Mezcal

MICHELADA \$8

House Michelada Mix and choice of Mexican Lager

THE GARIBALDI \$8

Fluffy OJ and Campari

CARAJILLO#2 \$9

Espresso, Liquor 43, Tequila, Cinnamon

HOUSE SPECIAL COCKTAILS

FROZEN MILAGRO MARGARITA OR MEZCAL PINA COLADA \$8

OLD TOWN MARGARITA \$9

Milagro Silver Tequila, house triple sec, lime

PALOMA DE LA CASA \$9

Milagro Silver Tequila, grapefruit, Giffard Pamplemousse, raw agave, lime, soda

AVO TROPICAL \$10

Paranubes Rum, avocado seed orgeat, house triple sec, OJ, limei

HIGH DESERT COOLER \$10

Mi Campo Blanco Tequila, cucumber mint shrub, elderflower, lemon

NON-ALCOHOLIC

JUGO VERDE \$7

Cucumber, green apple, pear, celery, parsley, lime, orange juice

CAFÉ DE OLLA \$4

Black coffee, cinnamon, piloncillo and brown sugar

COLD BREW \$4

HIBISCUS ON NITRO \$6

TEA & COFFEE \$3