

.....TIJUANA PICNIC.....

BRUNCH

Guacamole

habañero, charred corn, cilantro,
blue organic tortilla chips - 10/16

Chips and Salsa

salsa trio: puya, cumin tomatillo, papalo - 6

Mexican Avocado Toast

7 grain toast, avocado, sage butter,
porcini mushroom, spring onion 10
add two eggs* +4

Tortilla Soup

pulled chicken, chipotle, guajillo chili,
sofrito, queso asadero - 8

Cheese Empanada

queso menonita, epazote, papalo salsa - 9

Spinach & Beet Salad

agave, red wine vinaigrette, pumpkin seeds - 11

Mushroom & Goat Cheese Taco 5 ea.

poblano chili, corn, shiitake mushrooms,
goat cheese, candied nuts
(minimum 2 per order)

Steak Taco 6 ea.

juki sauce, spicy aioli, pickled vegetable,
shiso leaf
(minimum 2 per order)

ENTRÉES

FRENCH TOAST 15

five spice toast, dulce de leche butter, spicy agave syrup, fresh fruit

PANCAKES 15

caramelized pineapple, smoked bacon jam

"DROWNED EGGS"* 14

3 poached eggs, tomato salsa, served with black beans & Chinese sausage

TIJUANA SUNRISE* 12

2 "Sunny side-up" egg tacos, raiz salad, guacamole, refried beans
add shredded steak \$3

STEAK & EGGS* 17

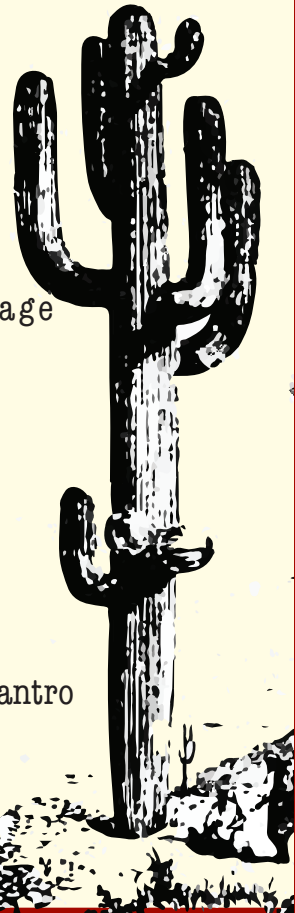
Negra Modelo marinated skirt steak, 2 eggs any style, chilaquiles,
green tomatillo salsa

GREEN CHORIZO & EGGS* 17

2 poached eggs, purple potatoes, shallots, charred corn, poblano salsa, cilantro

LA TORTA* 14

skirt steak sandwich, queso fresco, spicy aioli, cilantro,
over easy egg, pickled vegetables



SIDES 5

Black Beans & Chinese Sausage

Escabeche - spicy pickled vegetables

Dry Rubbed Bacon - guajillo chili

Chorizo Sausage

Papas Bravas

BOOZY BRUNCH

+\$20

to any entree for unlimited
Mimosas & Bloody Marys
1.5 Hour limit



Executive Chef: Alex Lopez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BRUNCH COCKTAILS

Sassy Senorita 13

aged rum, blanco tequila, aperol,
house-made strawberry & red pepper mix
cane, fresh lime juice

Bloody Maria 6.5

Tico's home-made bloody maria mix,
blanco tequila

Smokin' Maid 14/80

house infused jalapeño tequila, mezcal, agave, fresh lime juice,
fresh cucumber juice, mint

Mi Casa Margarita 14/80 (Pitcher)

mezcal, blanco tequila, triple sec, fresh lime juice, agave

Classic Margarita 13/78 (Pitcher)

blanco tequila, triple sec, fresh lime juice, agave

Spicy Margarita 13/78 (Pitcher)

house infused jalapeño tequila, triple sec, fresh lime juice, agave

Tijuana Mule 13

chili-tarragon infused vodka, house-made ginger syrup, ginger beer,
fresh lime juice, soda

Pancho Colada 13

aged rum, ancho reyes, lime, cream of coconut, fresh pineapple juice,
angostura bitters

Mayan Michelada 12

mezcal, modelo especial, cholula, maggi, agave, fresh lime juice

Smoke on the Beach 13

blanco tequila, mezcal, green chartreuse, lime,
fresh pineapple juice, house-made sage syrup

Tico's Sangria 45 (Pitcher)

red wine, blackberry brandy, agave
orange liqueur, sherry, seasonal fruit
add tequila 55

Vino

Destello, Cava 10/50
Cotes de Provence Rose 12/54
Pinot Grigio, Ca' Donini 11/50
Verdejo Rueda, Balnea 12/54
Cotes du Rhone Rouge, Heritages (2013) 12/54
Rioja Garnacha, Campo Viejo 11/50

Cerveza

Tecate 6
Pacifico 7
Negra Modelo 7
Modelo Especial 7
Day Of the Dead Amber 8
Day of the Dead IPA 8
Day of the Dead Porter 8

Happy Hour

Monday - Thursday until 8pm

Saturday until 6pm

All day Sunday