

# SWEET

## BRUNCH SPECIALS AVAILABLE UNTIL 3PM

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### BRISKET HASH 20

confit brisket, bacon, potato, red onion, salsa habanero, sunny-side duck egg, tortillas

### BISTEC Y HUEVOS\* 45

grilled wagyu bavette, salsa arbol, beef tallow beans, sunny-side egg, grilled kale and calcot onions, tortillas

### CHILAQUILES ROJOS O VERDES 18

ROJOS: chile pequin y chorizo salsa, fried egg, crema, cotija, cilantro

VERDES: salsa verde, kale cremosa, fried egg, cotija, toasted sesame

### SMOKED SALMON TOSTADA\* 20

spiced goat cheese, caper-chile relish, fried cilantro

## PASTRIES

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### CARROT CAKE 8

passion fruit glaze, caramelized white chocolate

### CONCHA 8

pain au lait, raspberry shell, lychee jelly

### MORNING ROLL 8

milk bread, cinnamon, cream cheese glaze

## MASA Y MAS

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### SUADERO TACOS 24

confit brisket, black magic oil, avocado crudo, cilantro y onion

### QUESADILLA 20

bacon braised greens, quesillo, fresno hot sauce

### HUAXMOLE TOSTADA 16

huaxmole, red beets, avocado, spinach, sesame seeds

### TLAYUDA DE HONGOS 23

white bean aligot, oak grilled mushrooms, pickled fennel, toasted pepitas, fried allium

### CARNITAS 38

confit pork, black bean purée, jalapeño cremosa, escabeche, tortillas

### BARBACOA 40

smoked goat, salsa cruda, salsa roja, escabeche, pickled onions y peppers, tortillas

## BOTANAS Y RAW

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### REFRIED LENTILS Y CREMA 14

morita chile, crema, epazote

### FRIJOLES ENVENENADOS 17

chorizo y bacon, quesillo, dominguitos lager, guajillo chile, fried oregano

### GUACAMOLE 18

salsa verde, toasted sesame seeds, herbs

### TUNA TIRADITO\* 25

big eye tuna, burnt habanero-apple broth, suerte pico, candied este chiles

### AGUACHILE DE JAMAICA 24

cured fluke, hibiscus broth, strawberry, red onion, cilantro, fresno

## VEGGIES

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### SWEET PAPAS 14

oak-grilled sweet potatoes, lime aioli, habanero-garlic oil, sweet potato chips, herbs

### BROCCOLI ASADOS (CONTAINS NUTS) 14

grilled broccoli y peppers, costeño macha, cauliflower-almond purée



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

*A gratuity of 20% will be added to groups of 7 or more guests.*

# SWEET



SUN 4-6PM  
MON- THURS  
5-6 PM

## COCKTAILS

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### DON DARIO 16

tequila reposado, tamarindo, lime,  
sarsaparilla bitters

### NADA PALOMA 16

mezcal y tequila blanco,  
house grapefruit soda

### CHAPULÍN FROZEN 16/8

cognac, cacao, mint, cream, mexican chocolate

### YAUPON SPRITZ 16

vodka, peach, apricot, yaupon tea,  
aloe, cava

### SUERTE MARIA 16

vodka o tequila, smoked tomato,  
chile morita, lime

### LA MICHI NON-ALCOHOLIC AVAILABLE 12

mexican lager, petróleo, sangrita, smoked chile,  
lime, salt

### BESITO ROSADO 16

gin, hibiscus, lemon, montenegro, cava

### CAFÉ ADELITA 16

tequila reposado, cold brew, amaro,  
café de olla spices, orange bitters

### NITRO CARAJILLO (CONTAINS NUTS) 16

licor 43, cold brew, pecan porter reduction,  
mexican chocolate

### MIMOSAS PARA TODOS 54

bottle of cava, fresh-squeezed  
orange or grapefruit juice [serves 4-6]

### LUNA SANGRE NON-ALCOHOLIC 10

blood orange, toasted coriander, lime,  
quinine, sparkling water

## LOS REFRESHMENTS

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Sparkling Water 4

Sprite, Diet Coke, Coke 4

Yaupon Iced Tea 5

Hibiscus Agua Fresca 5

Pecan Horchata (CONTAINS NUTS) 5

Drip Coffee 5

Cold Brew Coffee 5

Hot Tea 5 *green, black, herbal*

## WINE BY THE GLASS

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### SPARKLING

Azimut *cava brut nature*,  
2021, Penedes, Spain 15 / 56

### WHITE

Domaine de la Pèpiere 'Merci' *melon de bourgogne*,  
2020, Muscadet Sevre-et-Maine, France 15 / 56

Ameztoi *hondarribi zuri*,  
2023, Txakolina, Spain 16 / 60

Domaine Aimé Blouzard *chardonnay*,  
2022, Mâcon-Péronne, France 17 / 64

### ROSÉ + SKIN CONTACT

Vinca Minor *zinfandel, carignan*,  
2023, Mendocino, California 16 / 60

Wildmakers 'Brisas' *moscatel de alejandria*, 2022,  
Itata Valley, Chile 15 / 56

### RED

J Bouchon 'País Viejo' *país*, 2021, Chile 15 / 56

Limited Addition 'Rouge Crush'  
*pinot noir, gamay, trousseau*,  
2022, Willamette Valley, Oregon 16 / 60

La Lomita *cabernet sauvignon*,  
2022, Baja California, Mexico 17 / 64

**SEE OUR WINE LIST FOR MORE BOTTLES**

## BEER

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### DRAFT

Dominguitos *Mexican style lager* 6  
*Holdout, TX, 4.4%*

Tender Robot *hazy IPA* 8  
*Meanwhile Brewing, TX, 6.2%*

Big Bark *amber lager* 8  
*Live Oak, TX, 4.9%*

Pecan Porter 8  
*512 Brewing, TX, 6.2%*

## SIN ALCOHOL

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St. Agrestis Phony Mezcal Negroni 12

Rick's *Non-alcoholic pilsner* 6  
*Austin, TX, 0.5%*