

## STARTERS

**GUACAMOLE, SALSA, CHIPS** | \$8

**QUESO FUNDIDO** | \$10  
cheese blend, chorizo, mushroom,  
choice of fresh tortilla or chips

## SALAD

**KALE SALAD** | \$10  
chopped kale, grapes, feta cheese,  
cucumber, avocado, jicama, candied  
pistachio, red onion, radish, lemon  
vinaigrette. CHICKEN +\$3, STEAK +\$5



## Mains

### CHILAQUILES\* | \$13

Housemade chips, street salsa, two fried eggs, black refried beans, queso fresco, avocado, cilantro, radish  
STEAK +\$5 / CHICKEN +\$3 / CHORIZO +\$3

### TORTA DE COCHINITA PIBIL | \$15

roasted pork shoulder in achiote marinade, beans, queso panela, escabeche, guacamole, slaw, xni pek

### CARNITAS MIGAS TACOS\* (2) | \$14

Carnitas, bacon, scrambled eggs, Monterey jack, chips, guacamole, jalapenos, crema, raw tomatillo salsa, rice & beans

### BLUE CORN BUTTERMILK PANCAKES\* (3) | \$11

Honey butter, blueberry compote, maple syrup

### JARDIN OMELET\* | \$12

three eggs, roasted vegetables, cheese blend, avocado, cilantro, taquero salsa, rice & beans

### POZOLE TACOS | \$15

Cheesy braised pork tacos, posole consume, onion, cilantro, radish, diced cabbage, salsa diablo

## BURRITOS

### THE NOONER | \$11

egg, potato, chorizo, queso fresco, refried beans, avocado, pico de gallo, raw tomatillo salsa

### CALIFORNIA BURRITO | \$13.50

steak, frites, pico de gallo, queso fresco, guacamole, chipotle crema, roasted molcajete salsa

### SURF AND TURF CALI | \$14.50

steak, sauteed shrimp in chimichurri, frites, pico de gallo, queso fresco, guacamole, chipotle crema, raw tomatillo salsa

## SIDES

2 EGGS\* (any style) | \$4

BERKWOOD FARMS BACON

(4 strips) | \$5

GARLIC WHITE RICE | \$4

BLACK REFRIED BEANS | \$4

TORTILLAS, butter (flour/corn) | \$3

## BRUNCH COCKTAILS

CAVA MIMOSA | \$5

BLOODY MARY | \$5

RUM PUNCH | \$10

Pussers, Appleton Signature,  
fresh lime, rich syrup, cinnamon,  
hibiscus, tiki bitters

WEEKEND WARRIOR

\$10 for 1 person / \$20 for 2 people  
Exotico Blanco, Illegal Mezcal,  
Falernum, citrus punch,  
grapefruit Jarritos, Cava,  
Underberg

## BEVERAGES

COFFEE (Reg/Decaf) | \$3

CAFÉ DE OLLA | \$4

FRESH ORANGE JUICE | \$5

HORCHATA | \$5

## COCKTAILS

**OG MARGARITA | \$11**  
Tequila Exotico Blanco, Cointreau,  
housemade sour  
CADILLAC +\$2.50

**TOMMY'S MARGARITA | \$9**  
Tequila Exotico Blanco, fresh lime,  
agave nectar  
CADILLAC +\$2.50

**CUCUMBER-JALAPENO  
MARGARITA | \$14**  
Lunazul Primero Tequila, Cointreau,  
cucumber, jalapeno, housemade  
sour  
CADILLAC +\$2.50

**PALOMA | \$11**  
Tequila Exotico Blanco, grapefruit  
soda, fresh lime, fresh orange, fresh  
grapefruit, lemon, tajin

**ANEJO MOJITO | \$14**  
Ron Zacapa 23, mint, rich syrup,  
fresh lime, soda

**VOTE FOR PEDRO | \$13**  
Appleton Estate Signature, Alvear  
Solera 1927 Pedro Ximenez, fresh  
pineapple, tepache, cinnamon  
syrup, fresh lime

**RUM PUNCH | \$10**  
Appleton Estate Signature, Pussers,  
lime, rich syrup, cinnamon, hibiscus,  
tiki bitters

**PERRO NEGRO | \$12**  
Mezcal Joven, Xtabentun, Punt e  
Mes, Averna, Citrus/Mint Bitters

**MACHETE | \$13**  
Plantation Pineapple Rum, Dark  
Rum, Tepache, Piloncillo, lemon

**OLD OAXACAN | \$14**  
Illegal Mezcal, Tequila Exotico  
Reposado, Piloncillo, house old  
fashion bitters, xoco bitters,  
cinnamon, orange

**DRE'S HARD HORCHATA | \$12**  
43, Tuaca, Old Forrester, home-  
made horchata, Aztec bitters

**JAGUAR | \$13**  
Illegal Mezcal, Green Chartreuse,  
hibiscus, orange, cinnamon syrup,  
lime

**MEXICO '86 | \$11**  
Tanqueray Rangpur, hibiscus, sugar,  
lemon, Cava

## WINE

### RED

**LA POSTA TINTO RED BLEND \$9/35**  
Mendoza, Argentina

**INSCRIPTION PINOT NOIR \$12/50**  
Willamette Valley, OR

**ATOM CALIFORNIA CABERNET \$9/40**  
California

**COTO DE IMAZ GRAN RESERVA \$70b**  
Tempranillo, Rioja, Spain

### WHITE

**FRENZY SAUVIGNON BLANC \$9/35**  
Blenheim, New Zealand

**HARKEN CHARDONNAY \$9/40**  
California

**NORA ALBARINO \$50b**  
Galicia, Spain

### ROSÉ

**YALUMBA ROSÉ \$8/32**  
Angaston, Australia

### SPARKLING

**GF BLANC DE BLANCS \$60b**  
Sonoma, CA

**MISTINGUETT CAVA BRUT \$9/35**  
Spain

## BEER (BOTTLED/CANNED)

**MICHELADA | \$6.50**  
house-made michelada mix, lime,  
Modelo Especial

**CUBANO | \$6**  
salsa negra, lime, Modelo Especial

**MODELO, PACIFICO, CORONA,  
VICTORIA \$5**

**ENJOY BY 7.4.2021 ON DRAFT**  
Imperial Hazy IPA | \$8  
Stone Brewing, CA | 9% ABV 10oz

**DELICIOUS IPA | \$6**  
Stone Brewing, CA | 7.7% ABV 12oz

**XOCOVEZA, Imperial Mexican  
Chocolate Stout | \$6**  
Stone Brewing, CA | 8.1% ABV 12oz

**BUENAWEZA ON DRAFT**  
Salt and Lime Lager | \$5  
Stone Brewing, CA | 4.7% ABV 16oz

**SOMETIMES GOATS Doppelbock | \$7.75**  
Birds Fly South, SC | 9.2% ABV 16oz

**HELL OR HIGH WATERMELON  
Wheat Ale | \$6**  
21st Amendment, CA 4.9% ABV 12oz

**LUNCH IPA | \$10.25**  
Maine Beer Co, ME 7% ABV 500ml

**GOAT HILL Golden Ale | \$5.25**  
Blackberry Farms, TN | 5% ABV 12oz

**SUMMER SOLSTICE ALE | \$5**  
Anderson Valley, CA | 5% ABV 12oz

**ERRAND LAD Porter | \$6.50**  
Petty Thieves, NC | 5.8% ABV 16oz

**DOUBLE SCATTERBRAIN DIP A | \$7.75**  
Bearded Iris, TN | 8% ABV 16oz

**SOMETHING COLD Blonde Ale | \$5**  
Edmunds Oast, SC | 5% ABV 12 oz

**NEON RAINBOWS Hazy IPA | \$6.50**  
Ommegang, NY | 6.7% ABV 16 oz