

EL TECHO

BRUNCH

ANTOJITOS

Chicharrón	\$7.00
crispy fried pork rinds, salsa verde	
Guacamole	\$16.00
served with totopos	
Salsa Tatemada	\$8.00
served with totopos	
Shrimp Cóctel	\$18.00
chilled shrimp, pico de gallo, salsa picante, avocado, saltines	
Papas a la Mexicana	\$9.00
crispy potatoes, tomato-árbol salsa, cotija cheese, mayo	
Quesadilla	\$12.00
flour tortilla, chorizo rojo, jalapeño, queso chihuahua, fresh mozzarella	
Tuna Tostadas	\$18.00
soy, cucumber, tomato, avocado, chipotle mayo, scallion	
All of the Salsas	\$9.50
verde, tatemada, chipotle, árbol, carrot-habanero, lime crema, totopos	
ADDITIONAL SALSAS	each \$1.50
ADDITIONAL TOTOPOS (CHIPS)	\$2.00
TWO FRIED EGGS	\$5.00

PLATES

Huevos al Techo	\$16.00
fresh blue corn memelas, black beans, queso fresco, salsa morita, 2 fried eggs	
Chorizo Rojo Hash	\$18.00
crispy potato, 2 poached eggs, cippolini onion, poblano pepper, tajín hollandaise	
Bistec con Huevos	\$24.00
skirt steak, 2 fried eggs, salsa morita, charred tomato, shishito pepper, black beans, fresh tortillas	
Chilaquiles Divorciados	\$18.00
totopos, bacon, salsa verde, salsa roja, cotija cheese, crema, 2 fried eggs	
French Toast	\$19.00
custard soaked brioche, pineapple, canela caramel, almond crunch	
Coliflor Tacos	3 for \$18.00
crispy cauliflower, salsa macha mayo, avocado salsa verde, cabbage slaw	
Pollo Milanese Tacos	3 for \$18.00
chicken cutlet, pickled onion, pinto beans, guacamole, salsa arbol	
Brisket Tacos	3 for \$24.00
braised beef, serrano-poblano salsa, onion, cilantro	
Camarón Tacos	3 for \$18.00
beer battered shrimp, chintestle mayo, avocado salsa verde, cabbage slaw	

COCKTAILS

MEZCAL MARGARITA	\$15
banhez ensamble, combier, j.m shrubb, lime, amber agave nectar, cucumber	
TEQUILA MARGARITA	\$14
libélula joven, combier, j.m shrubb, lime, amber agave nectar	
+\$1 <i>make it spicy!</i> +\$3 <i>add a flavor!</i>	
PALOMA	\$14
el tesoro blanco, pamplemousse liqueur, lime, pink grapefruit soda	
TIKI TIKI	\$16
knob creek bourbon, rum, campari, pineapple cordial, lemon	
MANGO MANGO	\$14
pa'lante white rum, lim, ginger-agave syrup, tajín rim	

BRUNCH COCKTAILS

BOTTLE ESPECIAL	\$49
sparkling wine bottle, house juices, purees	
BLOODY MARIA	\$14
vodka or tequila, tomato, horseradish, chintisle, lemon, lime, olive, celery	
COCO CARAJILLO	\$15
libélula tequila, licor 43, cold brew, chipotle coconut cream, orange bitters	
SANGRITA CHILANGO	\$16
banhez mezcal, pomegranate, lime, blood orange, chamoy, arbol chile	
ESPRESSO MARTINI	\$15
vodka, amaro, agave, mole bitters	

VINOS GLASS BOTTLE

Red	\$14	\$64
White	\$13	\$59
Rosé	\$14	\$64
Sparkling	\$12	\$54

CANTARITO	\$22
olmeca altos tequilas, secret citrus juices, squirt mexican soda, oaxacan sea salt	
RANCH WATER	\$16
altos blanco, fresh lime juice, oaxacan sea salt, topo chico sparkling-mineral water	
SPRITZ	\$14
hibiscus & lavender infused aperitivo, cava sparkling wine, orange wedge	
MEZCAL NEGRONI	\$15
banhez espadín, campari, cocchi vermouh di torino	
PIÑA COLADA	\$17
uruapan charanda rum, j.m shrubb, coconut, guanabana liqueur, piña, lime	

CERVEZAS

Negra Modelo 16 oz. DRAFT	\$7
Modelo Especial 16 oz. DRAFT	\$7
Corona Familiar 32 oz. BOTTLE	\$13
Corona Extra 12 oz. CAN	\$6
Corona Light 12 oz. CAN	\$6
Topo Chico 12 oz. HARD SELTZER	\$7
Tecate 12 oz. CAN	\$5
Athletic Brewing 12 oz. NA CERVEZA	\$7
Stone Buenaveza 12 oz. LIME LAGER	\$6
2SP Up & Out 12 oz. HAZY IPA	\$7
+\$2 <i>make it a michelada!</i>	

CAFÉ

Cold Brew	\$5
Iced Horchata Latte	\$6
Natalie's Orange Juice	\$4
Kombocha	\$6
Mangonada - Ginger Agave	\$8
Mexican Sodas	\$6
Mineragua - Sparkling Water	\$5

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There is a 3% service charge added to every check that goes directly to the kitchen team