

PARA EMPEZAR

Pan Ranchero Tostado

pita flat bread, beans, scrambled eggs, linguica, blackened avocado, crema & queso, pickled freso 17

Empanadas de Jamon

smoked ham, egg, chihuahua and mozzarella cheese, chipotle, red chimichurri 12

Empanadas de Birria

braised beef in adobo, onion, cilantro, chihuahua cheese, red chimichurri 14

Pescaditos Fritos

beer batter deep fried cod, calamari, french fries, salsa macha aioli, cocktail sauce 22

Ostiones Frescos

rotating selection on the half shell raw oysters, aguachile relish & salsa negra (min 6) MP GF

Tostada de Camaron

crispy tortilla, avocado smash, poached shrimp, mex-cocktail sauce, cilantro, sesame seeds, salsa macha 14

Ostiones al Horno

street corn, chistorra, tajin, cotija cheese crumbs (4 oysters) 18

PARA SEGUIRLE

Chilaquiles Divorciados

crispy tortilla, red and green salsa, two eggs, crema and queso fresco, cecina, pickled freso 22
+ add avocado 4

Sandwich de Pollo

fried breaded chicken milanese, serrano crema, pickled cucumber, avocado, chihuahua cheese, greens 17

Biscuits de Salmon & Aguacate

smoked salmon, avocado, two poached eggs, biscuit, chorizo gravy, cherry tomatoes, capers, shallots 21

Hamburguesa

6oz patty, chorizo-chipotle aioli, chihuahua, sauté onions, avocado, served w/fries 19 + add one egg 3

Carne & Huevos

6oz marinated hanger steak, salsa verde, breakfast potatoes, two eggs, greens 25 GF

Omelet de Carne

bacon, chorizo, ham, freso pepper, onion, crema, chihuahua cheese, potatoes, pan arabe (pita style) 17 GF

Omelet de Vegetales

seasonal vegetables, potatoes, pan arabe (pita style) 15 GF

Monte Cristo Sandwich

egg dipped brioche, ham, chihuahua cheese, sunny side up egg, chorizo, bacon, dulce de leche sauce 17

Burrito Suizo

scrambled eggs, pork, breakfast potatoes, salsa roja, melted chihuahua cheese, beans 18

Bowl de Camaron Zarandeado

grilled shrimp, rice, beans, chorizo aioli, pico de gallo, charred avocado, greens 18

Cast Iron Pancake

almond mascarpone, brown sugar-oatmeal crumble, mixed berries 18

Churro Pan Frances

brioche, dulce de leche, berries compote, maple syrup, cinnamon sugar 16

S I D E S

two eggs 6

bacon 5

breakfast potatoes 5 GF

one biscuit & butter 6

K I D S

french toast 7

seasonal fruit 6

grilled cheese & bacon 7

BRUNCHA

GF = can be made gluten free upon request

*The chef will try to accommodate food allergies as much as possible, other modifications politely declined.

**Whenever possible we use local, organic & sustainable ingredients; for this reason some menu items are subject to limited availability.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

f&b designed by *Bien Trucha Group*