

BIENVENIDO

MEXICO CITY BRUNCH

ENTRADAS

- FRESH FRUIT BOWL** Greek yogurt | housemade granola V,N **15**
- GUACAMOLE** chile serrano | cilantro | onion VG **13**
add chapulines | grasshoppers **6**
- QUESO ASADO** roasted tomatoes | queso Oaxaca | avocado | chipotle crema | Mexican oregano V **14**
- PANCAKES** tall stack | fresh berries | whipped cream V **17**
- HUEVOS DEMONIO AL PASTOR** deviled eggs | spit-roasted pork | onion | pineapple | bacon | cilantro **15**
- PAPAS BRAVAS** roasted & fried Kennebec potatoes | crispy jalapeños | avocado crema V **10**
- ESQUITES** roasted corn | onion | jalapeño | macha aioli | queso Cotija | crema V **14**
- SUMMER SALAD** mixed greens | grilled avocado | cherries | cucumber | fennel | red onion | tortilla strips | pepitas | watercress | passion fruit dressing VG **15**
add chicken **6** | steak **8**
- TUNA TOSTADAS** seared yellowfin tuna | fried leeks | citrus | chipotle aioli **17**
- CHIPS & SALSAS** guajillo & roasted tomato | tomatillo mint VG **5**

PLATOS

- QUESABIRRIA** lamb & queso Oaxaca quesadillas | avocado | sesame seed & chile de arbol salsa | lamb jus **25**
- 24-HOUR CARNITAS** pickled vegetables | avocado | onion | cilantro | tomatillo salsa | corn tortillas **26**
- TETELA OAXACA** corn empanada | black beans | epazote | rajas poblano | queso Oaxaca | mole amarillo | avocado | crema | queso Cotija V **20**
- COCONUT CAMPACHANO** white gulf shrimp | flounder | bay scallops | lime | avocado | serrano | onion | cilantro | leche de coco & chile de árbol marinade | tortilla chips **20**

ACOMPañAMIENTOS

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|-----------------------|---------------------------|
| TWO EGGS 5 | PINTO BEANS 4 |
| BACON 6 | BLACK BEANS 4 |
| AVOCADO 5 | PORK PINTO BEANS 4 |
| MEXICAN RICE 4 | |

HUEVOS

- HUEVOS RANCHEROS** corn tortillas | salsa roja | black beans | avocado V **18**
- CHILAQUILES CON POLLO** grilled chicken | white onion | crema | queso Cotija **20**
choose salsa verde | salsa roja
- ENFRIJOLADAS** scrambled eggs | housemade chorizo rojo | black bean purée | onion | fried plantain | crema | queso Cotija **18**
- TRES DIVORCIADOS** fried eggs | corn tortillas | salsa roja, salsa verde & Oaxacan mole | papas bravas V **18**
- FARMER'S MARKET OMELETTE** summer vegetables | avocado | salsa morita V **20**
- SOPES DE POLLO** chicken tinga | poached eggs | applewood smoked bacon | guacamole | salsa tatemada **20**

TACOS *two or four per order*

- BREAKFAST TACOS** scrambled eggs | black beans | tomatillo salsa | pico de gallo | pickled vegetables V **13/23**
- TROMPO** achiote marinated & spit roasted pork | caramelized pineapple salsa | cilantro | onion **14/25**
- CARNE ASADA** flank steak | tomatillo salsa | caramelized red onion | cilantro **16/29**
- BAJA-STYLE COD** pico de gallo | mint | avocado, wasabi & parmesan aioli **15/27** *available grilled*
- CRISPY CAULIFLOWER** cabbage slaw | pickled red onion | macha aioli | lime V **13/23**

DULCES

- BUÑUELOS** Mexican doughnuts | sugar dust | Oaxacan chocolate sauce V **10**
- FLAN NAPOLIATNO** cream cheese | vanilla | caramel | strawberry compe | mint V **10**
- CHURROS** chocolate fudge sauce V **10**

V = vegetarian | VG = vegan | N = contains nuts

Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of foodbourne illness.

Copita adds a 3% surcharge to offset employee health insurance costs and other wage and benefit increases.

20% gratuity is added to parties of 8 or more guests.