

BRUNCH BAR

MIMOSAS

- THE CLASSIC.** Orange juice and champagne. \$12
DESEO. Mango, mango juice and champagne. \$12
DA HULK. Cantaloupe liquor and champagne. \$12
LA POPIS. Strawberry liquor and champagne. \$12
LA VERY NICE. Grapefruit liquor, orange juice and mini Moët champagne. \$58

MIXOLOGY

- ME LO CONTÓ UN PAJARITO.** Malibu Rum, pineapple juice and orange juice. | 20
BLOODY MARIA. \$20
MICHELADA. Perfect for hangovers. Clamato, lemon juice and black sauce. \$18

ON THE LIGHT SIDE

- MAMÁ PARFAIT -** Vanilla greek yogurt, homemade granola with dry fruits, blackberry, blueberry, strawberry and honey. \$13 •
PINEAPPLE AÇAÍ - Plate of pineapple, homemade granola, blackberry, blueberry, strawberry, honey and mint garnish. \$15 •

BARISTA

- ESPRESSO/DOUBLE -** Coffee from Bella Vista, Chiapas, Mexico. \$4 - \$6
AMERICANO - Coffee from Bella Vista, Chiapas, Mexico. \$5
LATTE - Italian method, creamy. Vanilla, hazelnut, caramel. \$6
CAFÉ DE OLLA - Mexican coffee with cinnamon and piloncillo, freshly made every morning. \$5
HOT CHOCOLATE - Grandma's best recipe, freshly made every morning. \$6
CHOCOLATE MILK - Your childhood flavor, with a donut and whipped cream. \$8

SIGNATURE BARISTA

- CARAJILLO -** Our Chiapaneco coffee with Licor 43. \$18
DON LUPE - Creamy vanilla ice cream with espresso, cold brew coffee liquor and Maria's cookies. \$15
TOLEDO - Baileys, Kahlua, Lechera and whipped cream. \$13
ITALIAN - Vodka, Frangelico, caramel and espresso. \$13
FRUITY PEBBLES - Served at your table, Fruity Pebbles milk, Baileys, espresso and cotton candy. \$13

NON ALCOHOL

- | | | |
|-----------------------|-------------------|----------|
| SODAS 5 | LEMONADE 5 | MILK 4 |
| 100% ORANGE JUICE 6 | BOTTLED WATER 7 | |

KIDS MENU

- CHAVITO COMBO -** Egg, bacon, pancake. \$10 ••
BEEF TACOS - 3 beef tacos. \$15 •
JR FRENCH TOAST - One piece of french toast bread with bacon. \$10
RICE & BEANS - Green rice and black beans. \$7
MAC & CHEESE - Extra cheese. \$12
HOTCAKES - Two hotcakes soft as a cloud. \$11
CHICKEN NUGGETS - Chickens & fries. \$12 •
MILK AND CEREAL - \$10
Froot Loops / Rice Krispies / Frosted Flakes / Cinnamon Toast

DESSERT

- CHURROS CART \$25 ICE CREAM CART \$25 FLAN \$12**
UNICORN CHEESECAKE \$12 EL CHOCOLATOSO \$22
PASTEL TRES LECHES \$15

★ House Specialties

● Vegetarian ● Vegan ● Contains Meat ● Cooked Seafood ● Raw Seafood ● Contains Nuts ● Poultry/Eggs

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

CEVICHE

EL REY - Octopus Squares with cucumber, jicama, and purple onion mixed in our delicious black sauce. \$20 •

CAMARÓN ESPECIAL - As good as it gets. Cooked shrimp ceviche in black sauce, cucumber, onion and cilantro. \$20 •

ALTATA - Best seller. Cooked shrimp ceviche, mango and cucumber in our delicious black sauce. \$22 •

LA CULICHI - Chef's favorite. Shrimp ceviche cooked in lime and octopus in black sauce with cucumber, onion and cilantro. \$22 •

LA ENAMORADA - Shrimp ceviche cooked in lime, jicama, cucumber, onion in Salsa Güichol and Tajín. \$20 •

CABRONA - Tuna and cooked shrimp ceviche with mango, jicama and cucumber in black sauce. \$20 •

SINALOENSES - Shrimp cooked in lime ceviche on corn tostadas with cucumber, tomato, onion and cilantro in black sauce. \$20 •

APPETIZERS

GUACAMOLE. Avocado mixed with onion and cilantro. \$16

GUACAMOLE CHICHARRÓN RIBEYE. Juicy on the inside, crunchy on the outside, served over guacamole. \$28

QUESO FUNDIDO. Fusion of Monterrey and Oaxaca cheeses with corn tortillas on the side. \$16

QUESO FUNDIDO CHORIZO. Fusion of Monterrey and Oaxaca cheeses with chorizo and corn tortillas on the side. \$20

QUESO FUNDIDO CHAMPIÑONES. Fusion of Monterrey and Oaxaca cheeses with mushrooms and corn tortillas on the side. \$18

AGUACHILE DE RIBEYE. The boss' favorite. Sliced ribeye topped with powerful dry chili pepper sauce \$35

ESQUITE. Corn kernels, Mamá Por Dios mayonnaise, cheese, Tajín chili powder and lemon. \$12

ESQUITE FIRE. Corn kernels, mayonnaise, cheese, Tajín chili powder, lemon and ground Hot Cheetos. \$15

BRUNCH

LOS CHILAKILES

Egg \$15 / Prime Beef \$24 / Chicken \$19 / Chorizo \$18 / Shrimp \$30 •••

CHILAKILES VERDES. Tortilla chips covered in Frida sauce, cheese, cream.

CHILAKILES VERDES CREMOSOS. Tortilla chips covered in Poblano sauce, cheese, cream.

CHILAKILES CHIPOTLE. Tortilla chips covered in Chipotle sauce, cheese, cream.

CHILAKILES DOÑA LORE. Pasilla pepper slices, corn, chorizo and mozzarella in chipotle sauce. \$18 •

EGG AVOCADO TOAST. Toasted whole wheat bread covered in avocado with one egg. \$13

BACON AVOCADO TOAST. Toasted whole wheat bread covered in avocado with bacon. \$15

SMOKED SALMON AVOCADO TOAST. \$18

HUEVOS RANCHEROS. Eggs with chorizo on fried tortilla on top of a bed of black beans, bathed with ranchera sauce and fresh cheese. \$18

HUEVOS POR DIOS. Two eggs, bacon and salad. \$15

STEAK AND EGGS. USDA Prime Ribeye and eggs. \$35

CLASSIC BENEDICT. English muffin, ham, egg and dutch sauce. \$17

BIRRIA BENEDICT. English muffin, birria, eggs and chipotle sauce. \$20

CHICKEN & WAFFLES. Crispy chicken on top of a waffle, bathe with spicy syrup. \$18

BIRRIA TACOS. Three delicious prime beef birria quesatacos. \$20

SWEETLICIOUS

FRENCH TOAST. Four pieces of french toast bread. \$12

WAFFLE. Delicious crispy waffle. \$12

3 LECHE WAFFLES. Delicious waffles bathed in sweetness. \$14

CHURRO WAFFLE. Fluffy waffle decorated with churros, powder sugar, walnut, cajeta, berries and ice cream. \$16

HOUSE PANCAKE. Fluffy pancake with piloncillo honey. \$12

AY MAMÁ PANCAKES. Three pancakes with berry marmalade. \$16

NEW PANCAKES

FRUITY PEBBLES - \$16 **NUTELLA PLATANO** - \$16 **CHOCOLATE EXPLOSION** - \$16

CAJETA - \$16 **CHOCOLATE CHIPS** - \$16

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