

Easter BRUNCH

COLD BAR

TUNA TOSTADAS \$16

Ponzu, avocado, pickled onion, sesame aioli, peanut salsa macha.

CHARRED AVOCADO SALAD \$16

Greens, apple, candied walnut, quinoa, raisin, apple mole, tamarind vinaigrette.

Add Chicken.....\$10

Add Shrimp.....\$10

Add Steak.....\$12

GUACAMOLE+CHIPS

ALL GUACAMOLES COME WITH CHIPS AND START WITH A BASE OF AVOCADO, LIME, CILANTRO, ONION, AND YOUR CHOICE OF:

POMEGRANATE & HERB GUACAMOLE \$15

EL DIABLITO GUACAMOLE \$14

Fermented chile.

TRUFFLE OIL, PEPITAS, & COTIJA \$16

GUACAMOLE FLIGHT & CHIPS \$16

Pomegranate, El Diablito, Truffle. Served with chips.

*Please advise your server if you prefer **Gluten-Free** chips.

BRUNCH

ALL BRUNCH ITEMS COME WITH A SIDE SALAD OR ADOBO POTATOES.

PAN DULCE \$12

Pastries, house butter

CONCHA FRENCH TOAST \$18

Concha pastry bun, fresh fruit, honey, sweet crema.

HUEVOS RANCHEROS \$19

2 fried eggs served over soft heirloom corn tortillas, refried beans, avocado. Choice of morita salsa or chorizo rojo.

MEXICAN EGGS BENNY \$22

Guajillo hollandaise, chorizo rojo, poached eggs, refried beans.

CROQUE SEÑORA \$19

Sourdough, chicken norteño, morita mornay, smoked provolone, fried egg, chive.

CHILAQUILES \$18

Chips tossed in salsa roja, queso fresco, crema, cilantro, onion.

Add Chicken.....\$10

Add Cochinita.....\$6

Add Shrimp.....\$10

Add Fried Egg.....\$1

STEAK AND EGG SANDAL \$30

Sunny side up egg, oval shaped hand pressed tortilla, birria rubbed flat-iron, salsa macha, radish, cilantro, pickled pearl onion, peanut.

Pur Vida
MEZCAL MEXICAN

*PLEASE ADD APPLICABLE TAX

SALSA+CHIPS

CHIPS & HOUSE SALSA FLIGHT \$9

A bucket of fresh corn chips and your choice of 3 salsas:

SALSA MACHA

Peanut, sesame, pumpkin seed, dried chile.

SALSA MORITA

Tomatillo, chile morita, onion, cilantro.

JALAPEÑO EMULSION

Jalapeño, lime, garlic.

SALSA NEGRA

Charred tortilla, chile de arbol, onion, lime, soy.

SALSA TATEMADA

Habanero, charred onion and tomato, confit garlic, vinegar.

*Free chip bucket refills.

*Individual salsas 3oz. \$4

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LOS TACOS

CAULIFLOWER TACO \$19.50

Roasted cauliflower, mole negro, crema, sesame, pickled onion, peanut.

RAJAS TACO \$19.50

Poblano, corn, onion, coconut milk, cheese crust, jalapeño emulsion, crispy tortilla strips.

SLOW ROASTED PORK SHOULDER \$19.50

Rubbed in achiote & citrus, morita salsa, habanero pickled onions.

CHICKEN NORTEÑO \$21

Citrus and spice, pickled cabbage, salsa negra, morita aioli, pico de gallo.

GRILLED STEAK \$22.50

Marinated shaved beef, salpicon, jalapeño emulsion.

OCTOPUS (2PC) \$21

Charred flour tortilla, fried onion and octopus, ponzu, pickled cabbage, x'ni'pec, morita aioli.

BIRRIA QUESADILLAS \$24

Heirloom corn tortillas, beef birria, cheese, chile and beef broth for dipping.

SHRIMP-A-DILLAS \$21

Flour tortilla, cheese crust, refritos, avocado, x'ni'pec.

EL BOL \$21

Turn your taco into a bowl. Served with rice, avocado, greens, and pico. Pick your favourite taco.

DESSERT

CHURROS \$10

CHOCOLATE NICUATOLE \$13

Chile de arbol, passionfruit gelee, chocolate crumb.

COCKTAILS 2OZ.

PEACHES & CREAM MARGARITA \$18

Tequila, Triple Sec, peach juice, lime juice, coconut cream, agave

SPRING FLING \$16

Bourbon, Amaretto, pineapple juice, cranberry juice

RASPBERRY CHEESECAKE MARTINI \$18

Vanilla Vodka, Bailey's, Chambord, Half 'n Half

Por Vida
MEZCAL AND MEXICAN

*PLEASE ADD APPLICABLE TAX