



BRUNCH SATURDAY AND SUNDAY 10AM-2PM

SWEET BEGINNINGS

PASTRY BASKET | local blueberry biscocho, raspberry-lime muffin, made-to-order churros { 7.50 }

BRUNCHY STUFF

BUILD YOUR OWN HUEVOS RANCHEROS | two eggs, sunny side up, roasted tomato-serrano sauce, corn tortillas, black beans, fresh cheese { 10 } • add any or all of the following: chorizo, bacon, avocado, garlicky mushroom { ea. 2 } • add shrimp { 4 }

HUEVOS A LA MEXICANA | eggs scrambled with fresh tomatoes, serranos and onion, topped with avocado and cilantro, served with black beans & salsa verde { 11 } • add chorizo { 2 } • add shrimp { 4 }

CHORIZO-EGG TORTA | scrambled eggs, homemade pork chorizo, poblano rajas, Samuel's cheese, avocado { 10 }

TORREJA | wood-oven French toast, local maple syrup, Gunthorp bacon-pecan sprinkle, side of seasonal fruit { 10 }

WARM CREPAS | spiced piloncillo-cream cheese filling, raspberry-flor de Jamaica compote, canela crisps { 12 }

SWEET CORN PANCAKES | sweet corn pancakes, mango-avocado salsa, crispy Gunthorp pork loin, bacon-studded butter, maple syrup { 12 }

HUEVOS MOTULEÑOS (YUCATÁN) | two fried eggs on a crispy tostada with roasted tomatoes, country ham, peas, sweet fried plantains, queso fresco, black beans { 13 }

HUEVOS AL BAJIO | crispy corn masa sopes, two poached eggs, creamy roasted poblano sauce, Gunthorp bacon, homemade chorizo, black beans { 14 }

CARNE CON HUEVOS | wood-grilled Creekstone ribeye, sweet-fried plantains, two fried eggs, guacamole, selection of salsas { 29 }

YOGURT BAR

GREEK-STYLE PLAIN YOGURT | with honey or cajeta { 4 } yogurt toppings: fresh fruit • dried fruit • granola { ea. 75 }

BRUNCH COCKTAILS

* THE JESS | Tailwinds After Dark overproofed Rum, horchata, Intelligentsia cold brew coffee, Kalani coconut { 12 }

CREATE YOUR OWN BLOODY | choose the rim, spirit, beer back { 11 }
add on a Baja or Mexicano garnish { 1 ea } • ask your server

MIMOSAS | fresh squeezed orange juice, jamaica sugar, cava { 8.5 } *

HERE COMES THE SUN | Pelotón de la Muerte, muddled orange, fresh lime, decanter bitters { 11 }

BEAN-TO-CUP CHOCOLATE

* AUTHENTIC | fresh-ground chocolate and water { 2.75 }

AZTEC | fresh-ground chocolate, water, chile and allspice { 2.75 }

CLASSIC | chocolate shot and whole milk { 3.25 }

* ICED MINT | fresh-ground chocolate, whole milk, Bayless garden mint { 4 }

CHOCOLATE AND COFFEE

CHOCOLATE ESPRESSO { 3 }

CHOCOLATE CAPPUCINO { 4.25 }

CHOCOLATE CAFÉ CON LECHE { 4.25 } *

COFFEE AND TEA

ESPRESSO { 1.75 } • extra shot { 1 }

AMERICANO { 1.75 }

CAPPUCINO { 3 } *

CAFE CON LECHE { 3 }

CORTADO { 3 }

PRESS POT 20 oz. { 6.5 }

* HOT TEA selected teas { 2.5 }

