



# Brunch

Open - 3pm daily  
\$25.00 per person

## Course 1

Fresh Fruit (v, gf)

French Toast (v)

W/ strawberry jam & drizzled in tres leches sauce

Soup of the Day

Ask your server about today's special

## Course 2

Chilaquiles

Mole sauce, scrambled eggs, black beans,  
sour crème, queso fresco

Chorizo Hash

Chorizo & potato hash scrambled with red pepper, red onion, roasted corn, spinach, zucchini, yellow squash, and portobello mushrooms.  
Topped with two fried eggs & hollandaise on flour tortillas

Skirt Steak and Eggs

Steak with chimichurri. Served with two eggs  
(any style) & breakfast potatoes

v = vegetarian | gf = gluten-friendly

\*unfortunately, we cannot guarantee that things are 100% gluten-free due to cross-contamination



# Dinner

\$42.00 per person

## Course 1

Guacamole and Chips (v, gf\*)

Tuna Ceviche Tostadas (gf\*)

Tuna\*, avocado, mango pico de gallo, sesame seeds,  
and chipotle aioli on two blue corn tostadas

\*Tuna is served rare

Mexican Shrimp Cocktail

W/ tortilla chips, crackers, and a watermelon radish garnish

## Course 2

Chicken Stuffed Red Peppers

W/ creamy chipotle sauce

Skirt Steak

Sautéed garlic mushrooms, pomegranate and arugula salad

Grilled Octopus

Red and Green mole sauce, fresh pickled garnish

## Course 3

Crème Brule

W/ fresh fruit

Sweet Empanadas

Pineapple or strawberry filled pastry,  
vanilla ice cream, fresh fruit

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