

# BRUNCH!

(WEEKENDS 1 – 4PM)

## ENJOY OUR ENTIRE COCTELES MENU WITH THESE DAYTIME SIPPIN' ADDITIONS!

<b>LEYENDA BLOODY</b>	<b>\$13</b>
<i>It's just better.</i> Spirit of your choice with our house carrot, papaya, orange, lime & chili sangrita	
<b>MIMOS CORAZON</b>	<b>\$11</b>
Sparkling wine with passionfruit, blood orange and pomegranate	
<b>CHEMISTRY CORRECTION</b>	<b>\$14</b>
<i>Move over Irish Coffee.</i> Leyenda rum blend, hot coffee, cinnamon topped with Licor 43 whipped cream and nutmeg	
<b>INTELLIGENTSIA COFFEE</b>	<b>\$3</b>
Regular or Decaf	
<b>ORGANIC TEA</b>	<b>\$3</b>
Chamomile, Green, or English Breakfast	

## COMIDA

<b>DESAYUNO TACOS -</b>	<b>\$12</b>
Scrambled eggs with kale, requeson cheese, avocado & pickled onion with avocado-tomatillo salsa	
<b>AL PASTOR TACOS</b>	<b>\$14</b>
Marinated grilled pork with pineapple, jicama, habanero salsa	
<b>BACALAO TACOS</b>	<b>\$16</b>
Negra modelo battered cod fish with pickled red cabbage, chipotle mayonnaise & capers	
<b>VEGAN TACOS</b>	<b>\$13</b>
Refried black beans, chayote squash, zucchini, carrots, onions, avocado	

<b>GUACAMOLE, HOUSE-MADE CHIPS &amp; SALSA</b>	<b>\$12</b>
<b>CHICHARRONES</b>	<b>\$6</b>
Mexican pork rinds dusted with chile pequin	
<b>CHURRASCO SKIRT STEAK &amp; EGGS</b>	<b>\$19</b>
Grilled skirt steak with Argentinian chimichurri and eggs any way	
<b>HUEVOS CAMPESINOS</b>	<b>\$11</b>
Corn tortillas, pinto beans, two eggs over easy, salsa ranchero, shredded lettuce, and topped with queso fresco	
<b>SOPE LEYENDA</b>	<b>\$12</b>
Thick corn tortilla topped with grilled chorizo, two poached eggs & chipotle hollandaise	
<b>CHILAQUILES</b>	<b>\$10</b>
Corn tortillas baked with salsa verde and Chihuahua cheese topped with crema (add chorizo or chicken for + \$5)	
<b>PUPUSAS</b>	<b>\$12</b>
Filled with refried black bean & Chihuahua cheese, topped with a vigorón salad, served over salsa ranchera, add chicharrones for \$2	
<b>SOLTERITO SALAD</b>	<b>\$11</b>
Baby arugula, fava bean, cherry tomatoes, green olives, roasted corn, queso fresco, red onion, black bean in a parsley & red wine vinaigrette	
<b>ENSALADA DE JICAMA</b>	<b>\$10</b>
Mixed greens with jicama and oranges in a tamarindo and chile pequin vinaigrette	
<b>POLLO ENCHILADAS DE MOLE</b>	<b>\$17</b>
Soft corn tortillas filled with pulled chicken & topped with mole, sesame seeds & crema	
<b>TORTA DE POLLO</b>	<b>\$12</b>
Fried chicken, tomato, avocado, queso fresco, black bean, jalapeños and house-made mayo served on a roll with a side of plantain chips	
<b>PLATANOS FRITOS</b>	<b>\$6</b>
Fried sweet plantains with crema	

## SIDES

<b>WARM TORTILLAS</b>	<b>\$2</b>
<b>SLICED AVOCADO</b>	<b>\$3</b>
<b>CHORIZO</b> – Traditional Mexican sausage	<b>\$5</b>
<b>ADD 1 EGG TO ANY DISH</b>	<b>\$1.50</b>
<b>SIDE OF 2 EGGS</b>	<b>\$3</b>