

BRUNCH!

(WEEKENDS 1 – 4PM)

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

LEYENDA BLOODY \$13

It's just better. Spirit of your choice with our house carrot, papaya, orange, lime & chili sangrita

MIMOS CORAZON \$11

Sparkling wine with orange and passionfruit

CAFE CONNECTION \$14

Agricole Rhum, Guatemalan rum, habanero milk

INTELLIGENTSIA COFFEE \$3

Regular or Decaf
Iced Coffee (add 1\$)

ORGANIC TEA \$3

Chamomile, Green, Tropical fruit or New York Breakfast

COMIDA

DESAYUNO TACOS - \$12

Scrambled eggs with kale, requeson cheese, avocado & pickled onion with avocado-tomatillo salsa

AL PASTOR TACOS \$14

Marinated grilled pork with pineapple, jicama, habanero salsa

BACALAO TACOS \$16

Negra modelo battered cod fish with pickled red cabbage, chipotle mayonnaise & capers

VEGAN TACOS \$13

Refried black beans, chayote squash, zucchini, carrots, onions, avocado

GUACAMOLE, HOUSE-MADE CHIPS & SALSA \$12

CHICHARRONES \$6

Mexican pork rinds dusted with chile pequin

CHURRASCO SKIRT STEAK & EGGS \$19

Grilled skirt steak with Argentinian chimichurri and eggs any way

HUEVOS CAMPESINOS \$11

Corn tortillas, pinto beans, two eggs over easy, salsa ranchero, shredded lettuce, and topped with queso fresco

SOPE LEYENDA \$12

Thick corn tortilla topped with grilled chorizo, two poached eggs & chipotle hollandaise

CHILAQUILES \$10

Corn tortillas baked with salsa verde and Chihuahua cheese topped with crema (add chorizo or chicken for + \$5)

PUPUSAS \$12

Filled with refried black bean & Chihuahua cheese, topped with a vigorón salad, served over salsa ranchera, add chicharrones for \$2

SOLTERITO SALAD \$11

Baby arugula, fava bean, cherry tomatoes, green olives, roasted corn, queso fresco, red onion, black bean in a parsley & red wine vinaigrette

ENSALADA DE JICAMA \$10

Mixed greens with jicama and oranges in a tamarindo and chile pequin vinaigrette

POLLO ENCHILADAS DE MOLE \$17

Soft corn tortillas filled with pulled chicken & topped with mole, sesame seeds & crema

TORTA DE POLLO \$12

Fried chicken, tomato, avocado, queso fresco, black bean, jalapeños and house-made mayo served on a roll with a side of plantain chips

PLATANOS FRITOS \$6

Fried sweet plantains with crema

SIDES

WARM TORTILLAS \$2

SLICED AVOCADO \$3

CHORIZO – Traditional Mexican sausage \$5

ADD 1 EGG TO ANY DISH \$1.50

SIDE OF 2 EGGS \$3