

# 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

### INTELLIGENTSIA COFFEE \$3

Regular or Decaf

**ICED** (only regular) (add 1\$)

### ORGANIC TEA \$3

Chamomile, Sencha Green, New York Breakfast, peppermint

**ICED** Kilogram classic black tea (add \$1)

### FRESH SQUEEZED ORANGE JUICE \$4

### 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

### ENSALADA COL RIZADA \$12

Shaved kale with apple, carrots, cranberries & candied pepitas in a maple-balsamic vinaigrette

### ENSALADA DE JICAMA

**\$10** Mixed greens with jicama and oranges in a tamarindo and chile pequin vinaigrette

### POLLO ENCHILADAS DE MOLE \$15

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

## 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

## 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