

# BRUNCH!!

SATURDAY + SUNDAY

1 - 4

ENJOY OUR ENTIRE **BEBIDAS** MENU  
WITH THESE DAYTIME SIPPIN' ADDITIONS!

<b>LEYENDA BLOODY</b>	\$13
<i>It's just better.</i> Spirit of your choice with our house carrot, papaya, orange, lime & chili sangrita	
<b>POG SPRITZ</b>	\$13
Orange, guava & passionfruit juices with sparkling wine	
<b>MORNINGCALL</b>	\$13
Coffee infused Oaxacan rum, Branca Menta, cold brew & boozy whipped cream	
<b>INTELLIGENTSIA COFFEE</b>	\$3
Regular or Decaf	
<b>ICED</b> (only regular) (add 1\$)	
<b>ORGANIC TEA</b>	\$3
Chamomile, Sencha Green, New York Breakfast, peppermint	

## TACOS

<b>DESAYUNO TACOS</b>	\$13
Scrambled eggs with kale, requeson cheese, avocado & pickled onion with avocado-tomatillo salsa	
<b>AL PASTOR TACOS</b>	\$15
Marinated grilled pork with pineapple, jicama, habanero salsa	
<b>BACALAO TACOS</b>	\$17
Negra Modelo battered cod fish with pickled red cabbage, chipotle mayonnaise & capers	
<b>VEGAN TACOS</b>	\$13
Refried black beans, chayote squash, zucchini, carrots, onions, avocado	

## SIDES

<b>WARM TORTILLAS</b>	\$2
<b>SLICED AVOCADO</b>	\$4
<b>CHORIZO</b>	\$5
<b>ADD 1 EGG</b>	\$1.50
<b>ADD 2 EGGS</b>	\$3

## COMIDA

<b>GUACAMOLE, HOUSE-MADE CHIPS &amp; SALSA</b>	\$12
<b>CHICHARRONES</b>	\$6
Mexican pork rinds dusted with chile pequin	
<b>CHURRASCO SKIRT STEAK &amp; EGGS</b>	\$19
Grilled skirt steak with Argentinian chimichurri and eggs any way	
<b>HONEYDEW GAZPACHO</b>	\$14
Chilled soup of honeydew melon, cucumber, green bell pepper, celery & lime juice with Jamón Serrano topped with tajín	
<b>HUEVOS CAMPESINOS</b>	\$13
Corn tortillas, pinto beans, two eggs over easy, salsa ranchero, shredded lettuce, and topped with queso fresco	
<b>SOPE LEYENDA</b>	\$14
Thick corn tortilla topped with grilled chorizo, two poached eggs & chipotle hollandaise	
<b>CHILAQUILES</b>	\$12
Corn tortillas baked with salsa verde and Chihuahua cheese topped with crema (add chorizo or chicken for + \$5)	
<b>PUPUSAS</b>	\$13
Filled with refried black bean & Chihuahua cheese, topped with a vigorón salad, served over salsa ranchera, add chicharrones for \$2	
<b>ENSALADA PALMITO</b>	\$13
Baby arugula, hearts of palm, red bell pepper, strawberry vinaigrette	
<b>ENSALADA DE JICAMA</b>	\$12
Mixed greens with jicama and oranges in a tamarindo and chile pequin vinaigrette	
<b>POLLO ENCHILADAS DE MOLE</b>	\$16
Soft corn tortillas filled with pulled chicken & topped with mole, sesame seeds & crema	
<b>TORTA DE POLLO</b>	\$15
Fried chicken, tomato, avocado, queso fresco, black bean, jalapeños and house-made mayo served on a roll with a side of plantain chips	

## DESSERT

<b>FLAN</b>	\$8
Vanilla flan served with strawberries and whipped cream	
<b>CHURROS</b>	\$8