

BRUNCH!!

SATURDAY + SUNDAY

1 - 4

COCTELES

ENJOY OUR ENTIRE BEBIDAS 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

POG SPRITZ \$13
Orange, guava & passionfruit juices with sparkling wine

MORNINGCALL \$13
Coffee infused Oaxacan rum, Branca Menta, cold brew & boozy whipped cream

COFFEE \$3
Hot or Iced (add 1\$)

ORGANIC TEA \$3
Chamomile, Sencha Green, New York Breakfast, peppermint

TACOS

DESAYUNO TACOS \$13
Scrambled eggs with kale, requeson cheese, avocado & pickled onion with avocado-tomatillo salsa

AL PASTOR TACOS \$15
Marinated grilled pork with pineapple, jicama, habanero salsa

BACALAO TACOS \$17
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 \$4
CHORIZO \$5
ADD 1 EGG \$1.50
ADD 2 EGGS \$3

COMIDA

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

HONEYDEW GAZPACHO \$14
Chilled soup of honeydew melon, cucumber, green bell pepper, celery & lime juice with Jamón Serrano topped with tajín

HUEVOS CAMPESINOS \$13
Corn tortillas, pinto beans, two eggs over easy, salsa ranchero, shredded lettuce, and topped with queso fresco

SOPE LEYENDA \$14
Thick corn tortilla topped with grilled chorizo, two poached eggs & chipotle hollandaise

CHILAQUILES \$12
Corn tortillas baked with salsa verde and Chihuahua cheese topped with crema (add chorizo or chicken for + \$5)

PUPUSAS \$13
Filled with refried black bean & Chihuahua cheese, topped with a vigorón salad, served over salsa ranchera, add chicharrones for \$2

ENSALADA PALMITO \$13
Baby arugula, hearts of palm, red bell pepper, strawberry vinaigrette

ENSALADA DE JICAMA \$12
Mixed greens with jicama and oranges in a tamarindo and chile pequin vinaigrette

POLLO ENCHILADAS DE MOLE \$16
Soft corn tortillas filled with pulled chicken & topped with mole, sesame seeds & crema

TORTA DE POLLO \$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

FLAN \$8
Vanilla flan served with strawberries and whipped cream

CHURROS \$8