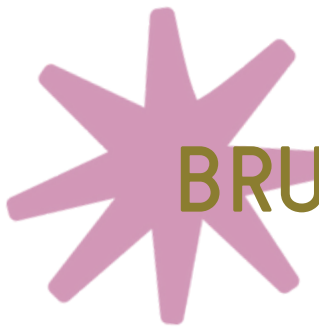




BRUNCH

BOTANAS

TOTOPOS Y SALSA \$15
MORITA, OAXAQUEÑA, SALSA VERDE CRIOLLA (VEG)

GUACAMOLE \$15 / \$25
MACHA MANGO / CHARCOAL TOMATILLO / CANGREJO (SINGLE OR TRIO)

QUESO FUNDIDO \$16
OAXACA MIXED GRATINATED CHEESE, CHOICE OF CHORIZO OR POBLANO PEPPERS, MUSHROOM, TRUFFLE OIL, SERVED WITH TORTILLAS (GF, VEG AVAILABLE)

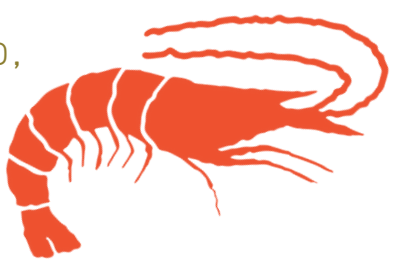
ANTOJITOS

DEL MAR

MEJILLONES EN CURRY \$24
MUSSELS CURRIED IN SPICY CILANTRO COCONUT BROTH, SERVED WITH BLUE CORN BREAD (GF)

TOSTADA DE CANGREJO \$18
JUMBO LUMP CRAB, GUACAMOLE, ESCABECHE, MASCARPONE, MOLE CRUMBLE, CILANTRO

CEVICHE ACAPULCO \$29
RED SNAPPER, RED ONIONS, AVOCADO, CILANTRO, CHERRY TOMATOES, CUCUMBERS, CHILE QUEBRADO AND BLOOD ORANGE HIBISCUS SAUCE



PLANTA

ENSALADA PARAISO \$11
ROMAINE, CHERRY TOMATOES, QUESO COTIJA, CILANTRO RANCH DRESSING, CARROTS, PEPITAS, CHEF SUGGESTION TO ADD PROTEIN (VEG)

ROASTED BEETS SALAD \$16
SHAVED FENNEL, ROASTED BEETS, ORANGE WEDGES, SEASONAL MIXED GREENS, QUESO COTIJA, PEPITAS, HIBISCUS VINAIGRETTE (GF/VEG)

BRUSSELS SPROUTS \$15
SPICY CASHEW CRUMBS, PEANUT BUTTER, AVOCADO, ONION, ESCABECHE, COTIJA, MOLE CRUMBLE (VEG)

DE LA TIERRA

AVOCADO SALAD WITH CARNITAS \$27
CRISPY CARNITAS, HALF AVOCADO STUFFED WITH ROASTED CORN AND GRATINATED CHEESE, CHERRY TOMATO, RED PICKLED DAIKON, RED ONION, FETA CHEESE

ARROZ FRITO \$18
MEXICAN FRIED RICE, SUNNY SIDE UP EGG, SCALLIONS, ONION, CARROT. ADD YOUR CHOICE OF PROTEIN GRILLED ADOBO CHICKEN, CARNITAS, CARNE ASADA FOR \$8

MAINS

AVOCADO TOAST HUARACHE \$27
HANDMADE CORN HUARACHE, GRILLED OCTOPUS, SERRANO AVOCADO PURÉE, ESCABECHE ONION, MICRO CILANTRO, FETA CHEESE, RED RADISH. ADD POACHED EGGS AND A SMALL SALAD FOR \$5

CHILAQUILES CON HUEVO \$16
CRISPY TORTILLA, CHOICE OF SALSA VERDE OR SALSA ROJA, SUNNY SIDE UP EGG, CREMA, ESCABECHE. ADD YOUR CHOICE OF PROTEIN GRILLED ADOBO CHICKEN, CARNITAS, CARNE ASADA FOR \$8

SOPES DE CANGREJO \$18
JUMBO LUMP CRAB WITH ESCABECHE ON TWO HANDMADE SOPES, GUACAMOLE, MASCARPONE, SCALLIONS, DRIED MOLE, ENSALADA

CRISPY CHICKEN AND WAFFLES \$28
HOUSE-MADE WAFFLES, CRISPY FRIED CHICKEN, PINEAPPLE AIOLI, SIDE SALAD, CHILE ARBOL SYRUP AND HABANERO SALSA

CRISPY CHICKEN MILANESA SANDWICH \$18
REFRIED BEANS, QUESO, CRISPY BREAD CHICKEN, KALE, PICKLE CHILES, CHIPOTLE AIOLI, AVOCADO, SERVED WITH A SIDE SALAD

HUEVOS RANCHEROS \$16
SALSA RANCHEROS, TWO SUNNY SIDE UP EGGS, AVOCADO, TOSTADAS

DESAYUNO TOSTADAS \$16
TWO TOSTADAS WITH YOUR CHOICE OF CARNE ASADA, ADOBO GRILLED CHICKEN, CARNITAS, TOPPED WITH QUESO COTIJA, PINTO BEANS, SUNNY SIDE UP EGG

EL BENEDICTO \$20
TWO HOUSEMADE SOPES, REFRIED PINTO BEANS, CARNITAS CON MORITA SAUCE, POACHED EGGS, HOLLANDAISE SAUCE. CHOICE OF SIDE; ENSALADA OR PAPAS

TAQUITOS CON PAPAS \$22
THREE CRISPY FLAUTAS WITH PAPAS CON QUESO, MORITA REFRIED PINTO BEANS, RED AND GREEN CABBAGE SALAD , RED BEET HONEY LIME, CILANTRO (V)

STEAK CON HUEVO \$33
HANGER STEAK (7OZ) MARINATED IN ADOBO SAUCE, HOUSE MADE MACHA POTATOES, SLICED AVOCADO, TWO EGGS, CORN TOSTADAS, DRIED MOLE, COTIJA CHEESE

TRES LECHES FRENCH TOAST \$17
BRIOCHE STUFFED WITH STRAWBERRY MASCARPONE, SOAKED IN TRES LECHES, SERVED WITH CHANTILLY CREAM, FRESH BERRIES AND GRANOLA (VEG)

OMELET VERDURAS \$20
THREE EGGS OMELET, POTATOES, CAULIFLOWER, TOMATO, MOLE VERDE, ENSALADA (V)



SIDES

FRIJOLES NEGROS (VEG, GF) \$8
ARROZ (V, GF) \$8
YUCA FRITA (VEG) \$8
PLÁTANOS Y QUESO COTIJA (VEG) \$8
REFRITO PINTO BEANS (VEG) \$8
CHORIZO \$8

COCTELES

MORNING CALL \$14
XICARU MEZCAL, MR. BLACK,
MEXICAN COFFEE ESPRESSO

MALO HORCHATA \$14
HORCHATA, FLOR DE CAÑA, AMARETTO

HIBISCUS TODDY \$14
HIBISCUS TEA, MEZCAL, CITRUS,
AGAVE, CLOVES

CARAJILLO DEL PARAÍSO \$13
LICOR 43, MEXICAN ESPRESSO,
COCONUT CREMA

SERRANO BLOODY MARY \$12
MEZCAL, TEQUILA OR VODKA INFUSED
WITH SERRANO PEPPERS

MIMOSAS \$12
PASSION FRUIT, GUAVA, LAVENDER,
HIBISCUS, BLOOD ORANGE HABANERO

MIMOSA FLIGHT \$20
LAVENDER, HIBISCUS, GUAVA, AND
PASSION FRUIT

MIMOSA CARAFE \$25
PASSION FRUIT, ORANGE, GUAVA,
LAVENDER, HIBISCUS, AND BLOOD
ORANGE HABANERO

WHOLE ELOTE (VEG) \$8
FRESH FRUIT (V) \$6
BACON \$6
PAPAS DE LA CASA (VEG) \$6

AGUAS FRESCAS

HORCHATA \$6
ALMOND MILK, RICE, CINNAMON

JAMAICA \$5
HIBISCUS, LIME, AGAVE

GUAVA AGUA \$6
GUAVA, VANILLA, CITRUS

LA PINITA \$6
PINEAPPLE, CILANTRO



1790 COFFEE

COFFEE FROM MEXICO, HIGH ALTITUDE SPECIALTY COFFEE

ESPRESSO DRINKS

ESPRESSO \$3
MACCHIATO \$3.50
CORTADO \$3.50
CAPPUCCINO \$5
LATTE \$5
AMERICANO \$4
MEXICAN DRIP COFFEE \$4
DECAF \$4
HOT TEA \$3
COLD BREW \$4

FLAVORED SYRUPS \$1

VANILLA, DULCE DE LECHE OR
CHOCOLATE

SPECIALTY DRINKS

CAFE DE PARAISO \$5
LATTE STYLE COFFEE WITH HORCHATA
BASE

CAFE DE OLLA \$5
MEXICAN SPICED COFFEE WITH
CINNAMON, PANELA, AND ORANGE

MATCHA LATTE \$5
CHAI LATTE \$5
ABUELITA HOT CHOCOLATE \$4.50

DULCE

ASSORTED COOKIES \$2
PUMPKIN BREAD \$4
SWEET EMPANADAS \$4
CROISSANTS \$4
MEXICAN BROWNIE \$4
MANTECADAS \$4
POLVORONES \$4
BESO \$4
DULCES PLATTER \$22 (CHOICE OF
SIX OF OUR PASTRIES)

