

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

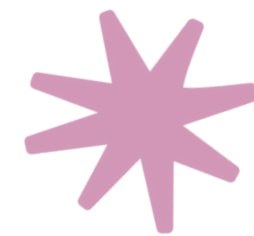
HANGER STEAK (7OZ) MARINATED IN ADOBO SAUCE, HOUSE MADE MACHA POTATOES, SLICED AVOCADO, TWO EGGS, CORN TOSTADAS, DRIED MOLE, COTIJA CHEESE

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)



PLEASE NOTE: We take all reasonable precautions to avoid any kind of cross-contamination. However, please be aware that flour and gluten products are present in our kitchens, so while our procedures are sufficient for most people with gluten intolerance, we recommend that those with EXTREME gluten allergies order with caution.



SIDES

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

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

COCTELES

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

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

MANGONADA \$14
 XICARU MEZCAL, MANGO, LIME,
 CHAMOY, SMOKED CHILE SALT

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

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
 CAPPUCINO \$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)

