



Chef Partner - Wendy Lopez  
 General Manager - Nicole Peters  
 f i g Reyes Mezcaleria



# Brunch

SAT & SUN - 11 AM - 3:30 PM

## Antojitos

starters

- MICHELADA SHRIMP COCKTAIL *tomato, red onion, serrano, wheat chicharron* 14
- QUESO FUNDIDO *baked oaxacan queso, pico de gallo, grilled flour tortillas* 12 + chorizo 2 | + esquites 3
- CEVICHE\* *gf citrus cured snapper, red onion, heirloom tomato, cucumber, orange, hearts of palm* 14 + shrimp & octopus 5
- TAMAL *gf bell & evans roasted chicken thigh, robust tomato sauce, cilantro* 9
- TUNA TOSTADA\* *gf blue fin tuna, guacamole, cucumber, sesame salsa macha, crispy corn tostada, lime oil* 18
- HORCHATA CHIA SEED PUDDING *gf chocolate chips, pepita granola, marinated blueberries* 12
- CORN SOUFFLE *sweet corn, queso oaxaca, poblano, serrano, salsa verde, crema* 11
- ELOTE *gf grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin* 8
- CHIPS & SALSA *gf 4* | GUACAMOLE *gf 11* + chapulines 2

## Platos Fuertes

entrees

- REYNAS RANCHEROS *gf crispy corn tortillas, black beans, slow cooked pork with chile verde, purslane, sunny side eggs, queso fresco, pickled onion* 17
- SHRIMP A LA MEXICANA TACOS *gf argentine red shrimp sauteed in tomato, onion, cilantro, oaxacan corn tortillas* 22
- SMOKED SALMON\* *cold smoked scottish salmon, rustic bread, herbed crema, cucumber, red onion, heirloom tomato* 16
- FLUFFY EGG SANDWICH *potato bread, chorizo, queso suizo, garlic aioli* 17
- TAQUITOS *gf papas con chorizo with tomato-chile sauce, cabbage, red onion, sunny side egg* 15
- CARNITA HASH *onion, seasoned potato, roasted poblano, chipotle aioli, salsa fresca* 17
- BARBACOA BENEDICT *english muffin, beef barbacoa, poached eggs, creamy tomatillo sauce* 15 sub mushroom +3
- CRISPY CHICKEN CEMITA *crispy fried chicken milanesa, ham, oaxaca cheese, pickled jalapeno, chipotle aioli, potato bun, seasonal fruit* 18
- TRES LECHES FRENCH TOAST *candied nuts, seasonal jam, sweet masa flan* 16
- SINALOAN FISH TACOS *cerveza battered & fried snapper, marinated cabbage, red onion, chipotle aioli, oaxacan corn tortillas* 21

## Sweets

- CHURROS *seasonal fruit compote & caramel* 8
- CONCHA *traditional mexican sweet bread with crunchy pastry topping - available sunday only* 5
- GUERA CAKE *layers of flan & tres leches cake topped with pecan cookie crumble, soaked in three milks* 10

## Sides

- CILANTRO RICE *gf 5* FRIED YUCA *gf 6* STEWED BEANS *gf 5* ESQUITES *gf 10*

\*20% gratuity will be added to all parties of 6 or more\*

\*Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.