



## Cocktails

### MIMOSA SINGLE 9

orange | pineapple | cranberry | ruby red grapefruit

### MIMOSA BOTTLE 25

choice of one juice

additional juice 2.50 each

### SANGRIA 10

red wine, pisco, falernum, fresh citrus, pink peppercorn

### MICHELADA 8

tomato | lime | piña

### BLOODY MARY 9

dixie black pepper vodka, charleston bold & spicy bloody mary mix, fresh lime \*make it a bloody maria with tequila arette\*

### RANCH WATER 11

tequila arette, lime oleo, topo chico mineral water

### VERDE MARIA 11

spicy escabeche infused tequila, house made tomatillo mix, chicharron

### SEVILLA 75 12

tanqueray sevilla orange gin, lemon, bubbles

### APEROL SPRITZ 10

aperol, cava, soda, orange

## Antojitos

starters

CHIPS & SALSA *gr* 4 | GUACAMOLE *gr* 11 add chapulines 12

### ELOTE *gr* 6

grilled florida sweet corn, lime aioli, colija, chipotle powder, tajin

### SANDÍA AMARILLO *gr* 8

fresh yellow watermelon, chamoy, tajin

### CEVICHE *gr* 14

citrus cured snapper, florida orange, red onion, cucumber, heirloom tomato, crispy garbanzo beans, cilantro

- make it a mixto by adding shrimp & octopus +4 | add avocado +2

### BRUNCH FUNDIDO 12

chihuahua queso & local creamy goat cheese baked in a hot cast iron skillet, sweet stone fruit compote, pickled red onion, grilled flour tortillas

### TAMAL *gr* 9

masa wrapped slow roasted pork, salsa roja, heirloom tomato, red onion

## Platos Fuertes

entrees

### TORTA AHOGADA 14

pork carnitas, ham, rustic bread, queso suizo, lime aioli, ahogada sauce, tajin kettle chips

### TRES LECHE FRENCH TOAST 12

brioche bread soaked in three milk custard, topped with candied nuts, caramel, chantilly cream, powdered sugar

### CHICKEN AL PASTOR TACOS *gr* 14

chicken thigh marinated in pineapple & chiles, salsa verde, roasted pearl onion & serrano peppers, radish - three per order

### SMOKED SALMON TOAST 11

herbed crema, cucumber, roasted heirloom tomato, pickled egg, shallot

### CHICKEN TINGA MOI I FTF 12

fried chicken breast, queso chihuahua, stewed tomatoes, lime aioli, dressed arugula on sourdough, served open face

### FRIJOLE PUERCOS *gr* 11

slow cooked pinto beans & chorizo, crispy pork belly, sunny side egg, pico de gallo, cotija cheese

### TOFU A LA MEXICANA TACOS 12

tofu scramble, crispy potatoes, creamy chipotle, cilantro two per order

### SONORAN FISH TACOS 12

cerveza battered & fried snapper, shaved cabbage, creamy chipotle, pickled red onion two per order

## Sweets

### CONCHA 5 \*available sunday only

traditional mexican sweet bread with a crunchy pastry topping

### PALETAS *gr* 4/each

SEASONAL FLAVORS AVAILABLE

### CHURROS 8

traditional churros tossed in cinnamon & sugar, served with seasonal fruit compote & caramel

### CHOCOLATES DE LA CASA *gr* 5/each

SEASONAL FLAVORS AVAILABLE

## Sides

CILANTRO RICE *gr* 4

FRIED YUCA *gr* 6

ENSALADA 10

STEWED BEANS *gr* 4

ESQUITES *gr* 7

\*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.