



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



Brunch

SAT & SUN - 11AM - 3:30PM

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* *of citrus cured snapper, red onion, heirloom tomato, cucumber, orange, hearts of palm* 14 + shrimp & octopus 5
- TAMAL *of bell & evans roasted chicken thigh, robust tomato sauce, cilantro* 9
- TUNA TOSTADA* *of blue fin tuna, guacamole, cucumber, sesame salsa macha, crispy corn tostada, lime oil* 18
- HORCHATA CHIA SEED PUDDING *of chocolate chips, pepita granola, marinated blueberries* 12
- CORN SOUFFLE *sweet corn, queso oaxaca, poblano, serrano, salsa verde, crema* 11
- CRAB TOSTADA *of blue crab, lemon aioli, sweet corn, red onion, chive, avocado salsa verde* 18 + avocado 3
- ELOTE *of grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin* 8
- CHIPS & SALSA *of 4* | GUACAMOLE *of 11* + chapulines 2

Platos Fuertes *entrees*

- REYNAS RANCHEROS *of crispy corn tortillas, black beans, slow cooked pork with chile verde, purslane, sunny side eggs, queso fresco, pickled onion* 17
- PORK AL PASTOR TACOS *of marinated pork shoulder, salsa verde, red onion, pineapple* 16
- FLUFFY EGG SANDWICH *brioche, chorizo, queso suizo, garlic aioli* 17
- TAQUITOS *of 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, sesame 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* 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 *of 5* FRIED YUCA *of 6* STEWED BEANS *of 5* ESQUITES *of 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.