



Brunch

SAT & SUN - 11 AM - 3:30 PM

Antojitos *starters*

- BRUNCH FUNDIDO *chihuahua queso & local goat cheese, sweet stone fruit compote, grilled flour tortillas* 12
- CEVICHE* *gf citrus cured snapper, red onion, heirloom tomato, cucumber, orange, hearts of palm* 14 + *shrimp & octopus* 5
- TAMAL *gf masa wrapped 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
- CORN SOUFFLE *sweet corn, queso oxaxaca, poblano, serrano, salsa verde, crema* 11 + *truffle* 12
- CRAB TOSTADA *gf blue crab, lemon aioli, sweet corn, red onion, chive, avocado salsa verde, crispy corn tostada* 18 + *avocado* 3
- 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
- PORK AL PASTOR TACOS *gf marinated pork shoulder, salsa verde, red onion, pineapple* 16
- TEQUILA CURED SALMON* *gf tequila cured lox, potato rosti, herbed crema, capers, red onion, heirloom tomato* 15
- CARNITA HASH *slow cooked pork shoulder, onion, seasoned potato, roasted poblano, chipotle aioli, cilantro, salsa fresca* 17 sub *mushroom* +3
- POZOLE *gf slow cooked pork, rich chile broth, hominy, cabbage, radish, tostada* 16
- BARBACOA BENEDICT *english muffin topped with beef barbacoa, poached eggs, creamy tomatillo sauce* 15
- CRISPY CHICKEN CEMITA *crispy fried chicken milanesa, ham, oxaxaca cheese, pickled jalapeno, chipotle aioli, sesame bun, seasonal fruit* 18 + *egg* 2.50
- TRES LECHES FRENCH TOAST *brioche soaked in three milk custard with candied nuts, poached peach, sweet masa flan* 16
- BIG WILL'S BISCUIT SANDWICH *chicken sausage, onion jam, tomato-poblano gravy, crispy yuca* 14
- SINALOAN FISH TACOS *cerveza battered & fried snapper, marinated cabbage, red onion, chipotle aioli* 21

Sweets

- CHURROS *traditional churros tossed in cinnamon & sugar, served with 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.