



Chef Partner - Wendy Lopez | Executive Sous Chef - Jose Garcia
 General Manager - Nicole Peters
 f i Reyes Mezcaleria



Brunch

SAT & SUN - 11AM - 3:30PM

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 4
- TAMAL *gf masa wrapped slow roasted pork, salsa roja, heirloom tomato* 9
- SHRIMP CÓCTEL *gf argentine red shrimp, mexican cocktail sauce* 14
- PAN DE UCHEPOS *fresh corn souffle, queso oaxaca, poblano, serrano, salsa verde, crema* 9
- 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

- BRUNCH TORTILLA *chorizo, chile guero, queso oaxaca, sunny side up egg, toasted flour tortilla* 12 *make it vegetarian with roasted mushrooms +3*
- POZOLE *rich guajillo chile broth, pork, hominy, cabbage, tostada* 18
- TRES LECHEs FRENCH TOAST *brioche bread soaked in three milk custard, candied nuts, caramel, chantilly cream* 14
- PORK AL PASTOR TACOS *gf salsa verde, roasted pearl onion & serrano peppers* 16
- SMOKED SALMON TOAST *herbed crema, cucumber, roasted heirloom tomato, pickled egg, grilled sourdough* 15
- EL CONDE *ham, smoked turkey, queso suizo & seasonal jam sandwiched between french toast, served with agave & fresh fruit* 17
- CAMARONES YUCATECOS *gf argentine red shrimp, longaniza, tomato-poblano sauce, stone ground grits* 18
- FRIJOLEs PUERCOS *gf slow cooked pinto beans & chorizo, crispy pork belly, sunny side egg, pico de gallo, cotija cheese* 14
- SONORAN FISH TACOS *cerveza battered & fried snapper, shaved cabbage, creamy serrano aioli, pickled red onion* 14

Sweets

- DOS DULCES *concha & streusel cake with fresh plum* 9
- CHURROS *traditional churros tossed in cinnamon & sugar, served with seasonal fruit compote & caramel* 8

Sides

- CILANTRO RICE *gf 5* FRIED YUCA *gf 6* ENSALADA 12 STEWED BEANS *gf 5* ESQUITES *gf 10* CHEESE GRITS *gf 6*

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.