



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, jicama* 14 + *shrimp & octopus* 5

**TAMAL** *gf masa wrapped slow roasted pork, salsa roja, heirloom tomato* 9

**PAN DE UCHEPOS** *fresh corn souffle, queso oaxaca, poblano, serrano, salsa verde, crema* 9

**AGUACHILE VERDE** *gf argentine red shrimp, tangerine, red onion, cilantro, tomatillo-serrano agua* 19

**ELOTE** *gf grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin* 8

**CHIPS & SALSA** *gf 5* | **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

**TRES LECHEs FRENCH TOAST** *brioche bread soaked in three milk custard, candied nuts, caramel, chantilly cream* 14

**CHICKEN AL PASTOR TACOS** *gf chicken thigh, 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* 16

## Sweets .....

**GALETTE** *flaky dough baked with apple-cranberry compote & fresh apples* 8

**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

## Sides .....

**CILANTRO RICE** *gf 5*   **FRIED YUCA** *gf 7*   **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.