



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.