



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* *of citrus cured snapper, red onion, heirloom tomato, cucumber, orange, hearts of palm* 14 + shrimp & octopus 4
- TAMAL *of 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 *of argentine red shrimp, tangerine, red onion, cilantro, tomatillo-serrano agua* 19
- 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

- 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
- CHICKEN AL PASTOR TACOS *of 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 *of argentine red shrimp, longaniza, tomato-poblano sauce, stone ground grits* 18
- FRIJOLEs PUERCOS *of 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 *of* 5
- FRIED YUCA *of* 6
- ENSALADA 12
- STEWED BEANS *of* 5
- ESQUITES *of* 10
- CHEESE GRITS *of* 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.