



Chef Partner - Wendy Lopez | General Manager - Nicole Peters

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
- AGUACHILE NEGRA *argentine red shrimp, serrano-cucumber water, squid ink, avocado* 16
- TAMAL *gf masa wrapped slow roasted pork, salsa roja, heirloom tomato* 9
- SHRIMP CÓCTEL *gf argentine red shrimp, mexican cocktail sauce* 14
- LA MUÑECA *sweet flan custard baked with seasonal fruit, bay leaf sweet cream* 12
- ELOTE *gf grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin* 8
- SANDIA CON CHAMOY *gf fresh watermelon, chamoy, 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
- 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, chorizo, 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

- CONCHA *traditional mexican sweet bread with a crunchy pastry topping* \*available sunday only 5
- CHURROS *traditional churros tossed in cinnamon & sugar, served with seasonal fruit compote & caramel* 8
- PALETA *gf traditional mexican popsicle - seasonal flavors available* 4/each

## 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.