



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



Brunch

SAT & SUN - 11AM - 3:30PM

Antojitos

starters

- BRUNCH FUNDIDO chihuahua queso & local creamy goat cheese baked in a hot cast iron skillet, sweet stone fruit compote, grilled flour tortillas 12
- CEVICHE* *gf* citrus cured snapper, red onion, heirloom tomato, cucumber, orange, hearts of palm, yellow pepper water 14 | *add shrimp & octopus +4*
- AGUACHILE NEGRA argentine red shrimp, serrano-cucumber water, squid ink, red onion, avocado, cucumber, wheat chicharron 16
- TUNA TOSTADA* *gf* heirloom corn tostada, fresh yellowfin tuna, cucumber, lime aioli, salsa macha, avocado 12
- TAMAL *gf* masa wrapped slow roasted pork, salsa roja, heirloom tomato, red onion 9
- PRAWNS A LA BRASA *gf* cape canaveral prawns (shell & head on), creamy serrano dipping sauce 14
- ELOTE *gf* grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin 8
- PIÑA CON CHAMOY *gf* fresh pineapple, chamoy, tajin 7
- CHIPS & SALSA *gf* 4 | GUACAMOLE *gf* 11 *add chapulines +2*

Platos Fuertes

entrees

- CRISPY MUCHO CHICKEN crispy fried joyce farms airline chicken breast, spicy mucho honey, sweet corn puree, conchitas 24
- SMOKED CAULIFLOWER *gf* stone ground cheese grits, tofu scramble, smoked cauliflower, roasted sweet plantain, salsa cruda 14
- TRES LECHES FRENCH TOAST brioche bread soaked in three milk custard, topped with candied nuts, caramel, chantilly cream 14
- PORK AL PASTOR TACOS *gf* pork shoulder marinated in pineapple & chiles, salsa verde, roasted pearl onion & serrano peppers, radish 16
- SMOKED SALMON TOAST herbed crema, cucumber, roasted heirloom tomato, pickled egg, shallot, grilled sourdough 15
- DRUNKEN TINGA FLAUTAS *gf* crispy chicken flautas, stewed tomato sauce, shallot, crema, cotija 15
- REYES HASH roasted red pepper & pearl onion, breakfast potatoes, creamy serrano - steak 26 | cultivated mushroom 18 | *add two eggs +4*
- FRIJOLES PUERCOS *gf* slow cooked pinto beans & chorizo, crispy pork belly, sunny side egg, pico de gallo, cotija cheese 12
- 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 8 traditional churros tossed in cinnamon & sugar, served with seasonal fruit compote & caramel 8
- CHOCOLATES DE LA CASA *gf* seasonal flavors available 5/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.