



Chef Partner - Wendy Lopez
General Manager - Nicole Peters
f i Reyes Mezcaleria



Brunch

SAT & SUN - 11AM - 3:30PM

Antojitos

starters

- OCTOPUS TOSTADA green tomato, red onion, serrano, cucumber, avocado salsa verde 12
- SANDIA CON CHAMOY watermelon, chamoy, lime, valentina 7
- MICHELADA SHRIMP COCKTAIL tomato, red onion, serrano, wheat chicharron 14
- QUESO FUNDIDO baked oaxacan queso, pico de gallo, grilled flour tortillas 12 + chorizo 2 | + esquites 3
- CEVICHE* gf citrus cured snapper, red onion, heirloom tomato, cucumber, orange, hearts of palm 14 + shrimp & octopus 5
- TAMAL gf bell & evans roasted chicken thigh, robust tomato sauce, cilantro 9
- TUNA TOSTADA* gf blue fin tuna, guacamole, cucumber, sesame salsa macha, crispy corn tostada, lime oil 18
- CORN SOUFFLE sweet corn, queso oaxaca, poblano, serrano, salsa verde, crema 11
- ELOTE gf grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin 8
- CHIPS & SALSA gf 4 | GUACAMOLE gf 11 + chapulines 2

Platos Fuertes

entrees

- REYNAS RANCHEROS gf crispy corn tortillas, black beans, slow cooked pork with chile verde, purslane, sunny side eggs, queso fresco, pickled onion 17
- STEAK CHILAQUILES VERDES gf wagyu sirloin, topos, tomatillo sauce, crema, cotija 29 + one egg 2.5
- SMOKED SALMON* cold smoked scottish salmon, rustic bread, herbed crema, cucumber, red onion, heirloom tomato 16
- CHICKEN TINGA HASH gf seasoned potato, roasted poblano, crema, pickled onion, cotija 17
- CRISPY CHICKEN CEMITA crispy fried chicken milanesa, ham, oaxaca cheese, pickled jalapeno, chipotle aioli, potato bun, seasonal fruit 18
- TRES LECHE FRENCH TOAST candied nuts, seasonal jam, sweet masa flan 16
- TORTA AHOGADA wheat sourdough, slow cooked pork, queso suizo, mayonnaise, pickled onions, chipotle sauce 16
- CARNE ASADA TACOS gf confit onion, salsa verde, oaxacan corn tortillas 24
- SINALOAN FISH TACOS cerveza battered & fried snapper, marinated cabbage, red onion, chipotle aioli, oaxacan corn tortillas 21

Sweets

- CHURROS seasonal fruit compote & caramel 12
- CONCHA traditional mexican sweet bread with crunchy pastry topping - available sunday only 5
- GUERA CAKE layers of flan & tres leches cake topped with pecan cookie crumble, soaked in three milks 10

Sides

CILANTRO RICE gf 5 FRIED YUCA gf 6 STEWED BEANS gf 5 ESQUITES gf 10

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.