



SAT & SUN - 11 AM - 3:30 PM



## Cocktails

MIMOSA SINGLE 9 / BOTTLE 25  
orange | pineapple | cranberry | ruby red grapefruit  
additional juice *carafe* +3 each

SANGRIA 10  
red wine, pisco, falernum, fresh citrus, pink peppercorn

MICHELADA 20  
32oz modelo especial, choice of michelada, tajin  
tomato | cucumber-lime | seasonal  
additional michelada mix +5 each

BLOODY MARY 9  
dixie black pepper vodka, charleston bold & spicy bloody mary  
mix, fresh lime \*make it a bloody maria with tequila arette\*

RANCH WATER 11  
tequila arette, lime oleo, topo chico mineral water

SEVILLA 75 12  
tanqueray sevilla orange gin, lemon, bubbles

APEROL SPRITZ 10  
aperol, cava, soda, orange

## Antojitos

starters

CHIPS & SALSA *gf* 4 | GUACAMOLE *gf* 11 add chapulines +2

ELOTE *gf* 8  
grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin

CEVICHE EL CRUDO 18  
citrus cured snapper, poached scallops, argentine red shrimp, red onion,  
cucumber, tomato, "michelada", wheat tostada add avocado +2

BRUNCH FUNDIDO 12  
chihuahua queso & local creamy goat cheese baked in a hot cast iron skillet,  
sweet stone fruit compote, pickled red onion, grilled flour tortillas

PIÑA CON CHAMOY *gf* 7  
fresh pineapple, chamoy, tajin

TAMAL *gf* 9  
masa wrapped slow roasted pork, salsa roja, heirloom tomato, red onion

CEVICHE\* *gf* 14  
citrus cured snapper, red onion, heirloom tomato, cucumber, orange,  
hearts of palm dressed in yellow pepper water  
- make it a mixto by adding shrimp & octopus +4  
- add avocado +2

## Sides

CILANTRO RICE *gf* 5

FRIED YUCA *gf* 6

ENSALADA 10

STEWED BEANS *gf* 5

ESQUITES *gf* 9

CHEESE GRITS *gf* 6

## Platos Fuertes

entrees

CRISPY MUCHO CHICKEN 24  
crispy fried joyce farms airline chicken breast, spicy mucho honey,  
sweet corn puree, conchitas

SMOKED CAULIFLOWER *gf* 14  
stone ground cheese grits, tofu scramble, smoked cauliflower, roasted  
sweet plantain, salsa cruda

TRES LECHE FRENCH TOAST 14  
brioche bread soaked in three milk custard, topped with candied nuts,  
caramel, chantilly cream, powdered sugar

CHICKEN AL PASTOR TACOS *gf* 16  
chicken thigh marinated in pineapple & chiles, salsa verde, roasted pearl  
onion & serrano peppers, radish - three per order

SMOKED SALMON TOAST 15  
herbed crema, cucumber, roasted heirloom tomato, pickled egg,  
shallot, grilled sourdough

DRUNKEN TINGA FLAUTAS *gf* 15  
crispy chicken flautas, stewed tomato sauce, shallot, crema, cotija

CARNE ASADA HASH 26  
roasted red pepper & onion, breakfast potatoes, creamy serrano  
- add two lake meadow farms eggs +4

FRIJOLES PUERCOS *gf* 12  
slow cooked pinto beans & chorizo, crispy pork belly, sunny side egg,  
pico de gallo, cotija cheese

SONORAN FISH TACOS 14  
cerveza battered & fried snapper, shaved cabbage, creamy seranno  
aioli, pickled red onion - two per order

## Sweets

CONCHA 5 \*available sunday only  
traditional mexican sweet bread with a crunchy pastry topping

CHURROS 8  
traditional churros tossed in cinnamon & sugar, served with seasonal fruit  
compote & caramel

CHOCOLATES DE LA CASA *gf* 5/each  
SEASONAL FLAVORS AVAILABLE

\*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.