

SPECIALTY DRINKS

Pomegranate Lemonade

pomegranate • hint fresh lemon juice 3.50

Mojito Ocho

bacardi 8 year old rum • hand muddled • fresh mint • lime • cane sugar 12.00

Ginger Pomegranate Margarita

1800 silver • ginger • pomegranate • fresh orange juice 12.00

STARTERS

Tortilla Soup

roasted tomato • chipotle • panela cheese • avocado 6.50

Amarillo Ceviche

mahi mahi • aji amarillo chile • ginger • lime shot 3.50 martini 9.75

Oaxacan Chicken Tamale

mole • oaxacan string cheese • crema 6.00

ENTRÉES

Dungeness Benedict

fresh pea arepas • grilled green tomato • chipotle hollandaise • crispy serrano ham • garlic potatoes • avocado 14.00

Huevos Rancheros

two over easy eggs • corn panuchos • guajillo salsa • nueskes bacon • cotija 12.00

Spiced French Toast

pan dulce • cinnamon anise batter • meyer lemon glaze • grapefruit jicama salsa 12.50

Asparagus and Shrimp Omelet

oaxacan cream sauce • sautéed spinach • caramelized peppers and onions
roasted potatoes • oven dried tomato aioli 13.50

Breakfast Quesadilla

nueskes bacon • spanish manchego • mizuna salad • roasted poblano • salsa fresca • guacamole 12.00

Organic Roasted Eggplant

curried tomato jam • cilantro cous cous • red lentils • feta cherry tomato salad 15.00

Stacked Enchilada Manchego

handmade corn tortillas • citrus roasted chicken • chorizo • mexican cheeses • ancho chile sauce 14.50

DESSERTS

Aztec Chocolate Cake whipped crema • spicy pecans 7.50

Banana Cream Pie homemade whipped cream • graham cracker crust 7.50

Souffléed Key Lime Cheesecake graham cracker crust 7.50

Tres Leches passion fruit sauce • prickly pear sauce 7.50

Café De Olla spiced mexican latte with cinnamon, orange zest, star anise, and caramelized piloncillo 5.25