

## Brunch Menu

### to drink

**Michelada** – pacifico beer, tequila blanco, sangrita, fresh lime, chile salt | 9

**Bloody Maria** – tequila blanco, kummel, sangrita, fresh lime, chile salt | 9

**Copita ponche** – tequila, rum, jamaica and fresh citrus | 7/glass  
25/pitcher

### to eat

**Trio of Ceviches** – bass and octopus; sea bass coctel mixto; classic with tomato, cilantro and serrano chile | 15

**Divorced Chilaquiles** – red and green chili sauce, fried eggs, house-made tortilla chips, salazar farms queso fresco | 11

**Black Bean Sauce Enchiladas** – scrambled eggs, house-made chorizo, pickled red onion, cilantro | 11

**Aporeadillo Verde** – shredded beef, scrambled eggs, serrano chili green sauce, refried beans, house-made tortillas, cotija cheese | 12

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