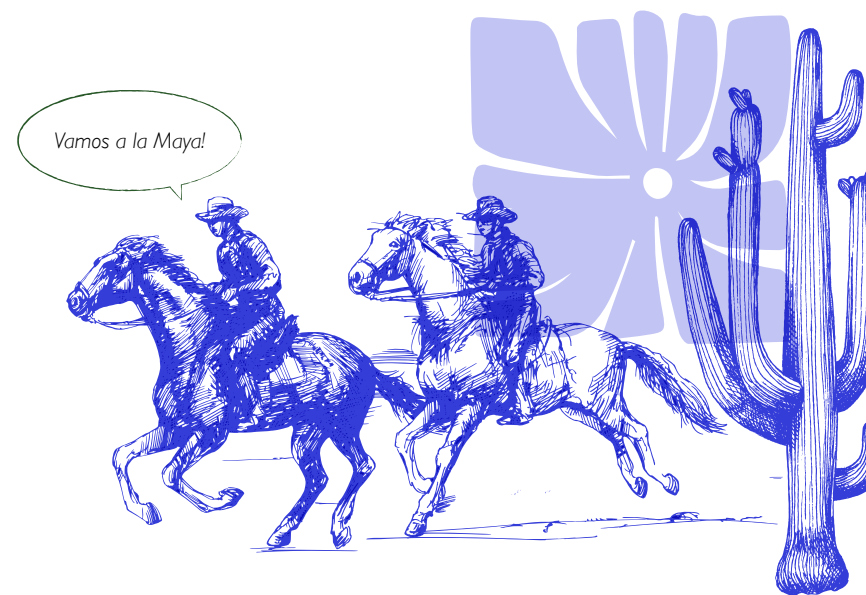
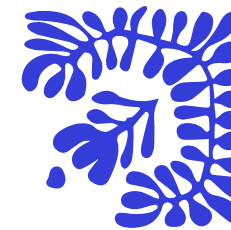
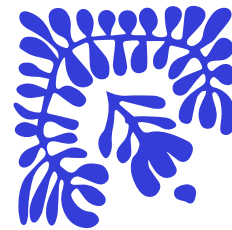
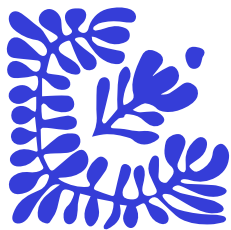




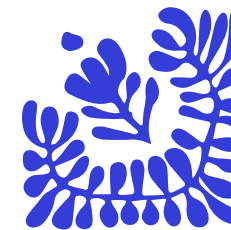
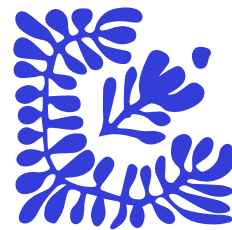
This menu was curated as an experience, allowing minimal to no modifications. Curated by Chef Andre Meza



*A friendly reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, fish, shellfish, tree nuts, and peanuts.*



*Lunch Menu*



# Brunch

## Chilaquiles \$17

House-made chorizo verde, tomatillo salsa, queso fresco, crema, scrambled eggs, served over half-baked chips

## The Americano Burrito \$16

Egg omelette on a flour tortilla with smoked bacon, frijolitos, avocado salsa, and queso fresco. Served with a fresh side salad dressed in olive oil and salt

## Cast Iron Omelet \$16 (GF)

Spring vegetables, asparagus, zucchini, chihuahua, tomatoes, fresno peppers, spring onion, topped with salsa verde cruda and queso fresco

## Rivera Maya Huevos Rancheros \$18 (GF)

Fried eggs, bacon, salsa tatemada, black beans, plantains, queso fresco, crispy tostadas

# Sopa y Ensalada

## Burrata Salad \$16 (GF)(V)

Mixed greens, jicama, green apple, heirloom tomatoes, watermelon radish, burrata, toasted cashews, macha balsamic vinaigrette

## Tortilla Soup \$16 (GF)

Pasilla chicken broth, queso chihuahua, shredded chicken thighs, avocado, topped with corn tortilla strips

## Cucumber Salad \$16 (GF)(V)

Cucumber, grape tomato, pomegranate, mint, queso fresco, house-made pepita vinaigrette, drizzled with balsamic glaze

## Pumpkin Pear Soup \$14 (GF)

Pumpkin pear bisque, crab meat and poblano relish, garnished with olive oil and cilantro

# Enchiladas

## Suiza \$20 (GF)

Garlic and arbol chile marinated chicken thighs, creamy tomatillo salsa, melted queso chihuahua, onions, and cilantro

## Short Rib Enchilada \$21 (GF)

Tomato-chipotle sauce, chihuahua cheese, pickled red onion, and cilantro

## Enfrijolada \$20 (V)

Queso Oaxaca, corn and wild mushroom stuffed tortilla, velvet bean sauce, habanero crema, and queso fresco  
*(Chicken + \$5 or Beef + \$7)*

# To Share

## Guac Especial \$18 (V)(GF)

Traditional guacamole, green apple, blue cheese, smoked almonds, pickled red onions, mint, served with house-made tostadas

## Guac Tradicional \$16 (V)(GF)

Red onions, tomatoes, serrano, cilantro, lime juice, served with house-made tostadas

## Nachos \$19 (V) (GF)

Mixed cheese, black beans, pickled jalapeño, pico de gallo, crema, queso cotija, cilantro, and avocado salsa, served on crispy tortillas chips

## Chorizo Fundido \$18 (GF)

Melted blend of cheeses, green pork chorizo, tomatillo salsa crudo, served with house-made tortillas

## Flautas de Camote \$14 (V)(GF)

Sweet potatoes, poblano rajas stuffed tortillas, served with bean sauce, avocado cream, morita cashew cream, queso cotija

## Aguachile Verde \$19 (GF)

Ceviche-style fresh fish of the day marinated in lime juice, tomatillo broth, garnished with avocado, jicama, cucumber, radish, dusted with onion hash

## Mussels con Chipotle \$19 (GF)

Mussels, cooked in a white wine and blue cheese chipotle cream, served with grilled bolillo

# Tacos

## Pollo con Chipotle \$14 (GF)

Chipotle shredded chicken, lettuce, tomato, salt, lime, avocado salsa

## Steak \$16 (GF)

Steak, melted cheese, carmalized onions, salsa verde

## Mushroom \$14 (V)(GF)

Wild mushrooms, corn, poblano peppers, melted Chihuahua cheese, morita salsa

# Guarniciones *(sides)*

## Platanitos \$8 (V)(GF)

Honey cream, queso fresco

## Camote \$9 (V)(GF)

Roasted sweet potato wedges, requeson, salsa macha

## Brussel Sprouts \$7 (V)(GF)

Spiced agave vinaigrette, pepitas, fresno peppers

## Corn Ribs \$9 (V)(GF)

Chipotle mayo, queso fresco, lime, chile piquin

## Black Beans \$7 (V)(GF)

Black beans, cooked with sofrito, topped with queso fresco

## Wild Mushrooms \$8 (V)(GF)

Locally sourced mushrooms, sautéed with epazote, onions, poblano peppers, crispy garlic



## *Lunch Special*



~\$35~

### **Pumpkin Pear Soup**

Pumpkin pear bisque, crab meat and poblano relish, garnished with olive oil and cilantro

### **Shrimp Tostada**

Shrimp, tossed in a macha sauce, crispy onions, yuzu jalapeño mayo, avocado, served on a tostada

*Choose One Enchilada:*

### **Chicken Enchilada**

Garlic and arbol chile marinated chicken thighs, creamy tomatillo salsa, melted queso chihuahua, onions, and cilantro

~OR~

### **Beef Enchilada**

Tomato-chipotle sauce, chihuahua cheese, pickled red onion, and cilantro

### **Tres Leches**

A sponge cake soaked in three types of milk, topped with a whipped frosting, strawberry sauce, and crema liqueur

