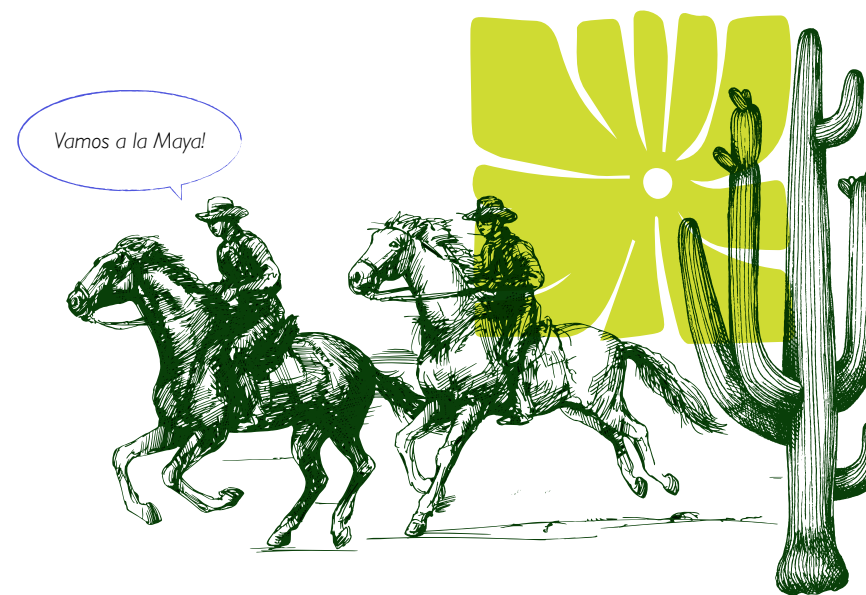
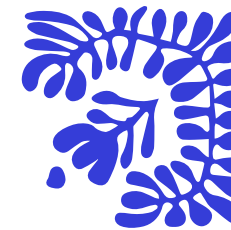
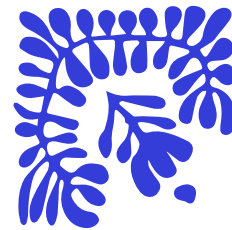
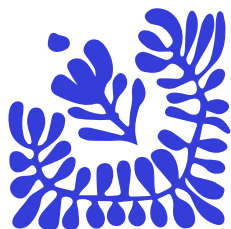
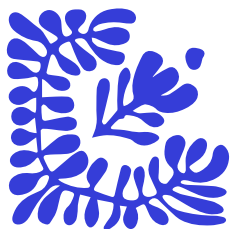




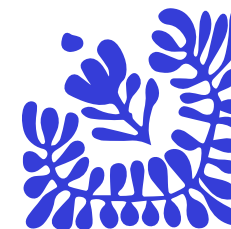
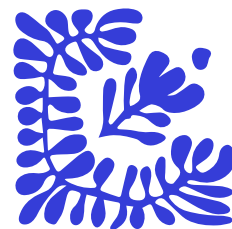
This menu was curated as an experience, allowing minimal to no modifications. Curated by Chef Andre Meza



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)

Seasonal vegetables, 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 \$17 (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

Grilled Asparagus Citrus Salad \$15 (GF)

Citrus, charred asparagus, grapes, and baby greens with pepita dressing, lime, and olive oil. Topped with shaved Parmesan, herbs, and onion ash.

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 cruda, 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, caramelized 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