

Starters

GUACAMOLE 12

MASHED AVOCADO, CILANTRO, AND LIME TOPPED WITH GARLIC TOUN, SESAME MACHA, AND PICKLED ONIONS, SERVED WITH HOUSE CHIPS.

MADUROS Y QUESO 10

PLANTAINS AND PINEAPPLE IN QUESO FRESCO CREMA TOPPED WITH AGAVE NECTAR AND QUESO COTIJA.

BLACK BEANS 6

WHOLE BLACK BEANS TOPPED WITH QUESO COTIJA AND FRIED CILANTRO.

PAPAS BRAVAS 10

FRIED POTATOES TOPPED WITH SOFRITO AIOLI, CHIMI-VERDE, AND PARSLEY.

MALA PATA

MOLINO • COCINA

BUÑUELOS 11

FRIED BALLS OF YUCA FLOUR AND QUESO COTIJA SERVED WITH PASSIONFRUIT SPREAD.

BLUE CORN BISCUIT 7

BLUE CORN BUTTERMILK BISCUIT WITH WHIPPED AGAVE BUTTER.

Mains

CARNITAS Y GRITS 17

YELLOW CORN GRITS TOPPED WITH CINNAMON-CURED PORK CARNITAS, TOMATILLO SALSA, SESAME SALSA SECA, ONE SUNNY EGG, AND QUESO COTIJA.
GLUTEN-FREE

MIGAS TACOS 16

3 FRESH BLUE CORN TORTILLAS TOPPED WITH SCRAMBLED EGGS, WHITE CORN CHIPS, SOFRITO, QUESO OAXACA, AND CHIPOTLE SALSA. (ADD CHORIZO +4)
VEGETARIAN • MEAT OPTION AVAILABLE • GLUTEN-FREE

CHILAQUILES VERDES 18

WHITE CORN CHIPS IN SALSA VERDE, TOPPED WITH TWO SUNNY EGGS, CILANTRO, MEXICAN CREMA, QUESO FRESCO, PICKLED ONION, AND AVOCADO. (ADD CARNITAS +4)
VEGETARIAN • MEAT OPTION AVAILABLE • GLUTEN-FREE

ENSALADA DE PEPITAS 14

ROMAINE, PARSLEY, AND RADISH SALAD TOSSED IN HERB CREMA DRESSING, TOPPED WITH CANDIED PUMPKIN SEEDS AND A PILE OF SHAVED COTIJA ANEJO.
(ADD EGG +2) (ADD STEAK +6)
VEGETARIAN • MEAT OPTION AVAILABLE • GLUTEN-FREE

SKIRT STEAK & EGGS 24

A FULL MEXICAN BREAKFAST—GRILLED SKIRT STEAK, TWO SUNNY EGGS, FRIED PLANTAINS, BLACK BEANS, SALSA ROJA, PICKLED ONIONS, AND QUESO COTIJA.
GLUTEN-FREE

SWEET CORN CACHAPAS 18

FLUFFY CORN PANCAKES FILLED WITH QUESO OAXACA, TOPPED WITH CRISPY BACON, HIBISCUS MAPLE SYRUP, SPICED RUM APPLES, AND BROWN BUTTER.
VEGETARIAN OPTION AVAILABLE • GLUTEN-FREE

BACON EGG & CHEESE BISCUIT 14

SCRATCH-MADE BLUE CORN BISCUIT WITH A HINT OF AGAVE BUTTER, FILLED WITH THICK BACON, SCRAMBLED EGG, TWO SLICES OF AMERICAN CHEESE, AND SOFRITO AIOLI.
SUB EXTRA EGG FOR BACON TO MAKE VEGETARIAN

Cocktails

BLOODY MARIA 13

BLANCO TEQUILA AND HOUSEMADE SANGRITA
SPICY TEQUILA +1 MEZCAL +1 SPICY MEZCAL +2

TROPICAL MIMOSA 9

FRESH ORANGE, SPARKLING WINE, AND FRUIT LIQUEUR
PINEAPPLE, MANGO, OR PASSIONFRUIT

THAI-SPICED CARAJILLO 12

TEQUILA, LICOR 43, THAI TEA-VANILLA CORDIAL AND COFFEE

FUZZY LOGIC 14

PEACH SPRITZ WITH GIN AND AMARO MONTENEGRO

Non-Alcoholic

VIRGIN BLOODY MARIA 8

HOUSEMADE SANGRITA WITH LIME

CUCUMBER-LIME AGUA FRESCA 6

THAI TEA ICED LATTE 6

FRUIT JUICE (MANGO OR GUAVA) 4

HOT COFFEE SERVICE 12

330Z FRENCH PRESS (OAT MILK & CREAM AVAILABLE)

CUP OF HOT TEA 4

GREEN, EARL GREY, ROOIBOS, PEPPERMINT

DRAFT BEER

PACIFICO 6

NEGRA MODELO 6

CLOUD SURFER IPA 7

GINGER'S REVENGE 7

PISGAH PALE ALE 7

PRICKLY PEAR CIDER 7

BOTTLES/CANS

MODELO ESPECIAL 5

TECATE 5

N/A MEXICAN COKE 4

N/A TOPO CHICO 4

N/A SENORITA THC MARG 10