

TAMAYO

GUACAMOLE

TRADITIONAL 9

serrano / tomato / red onion / cilantro

BACON 11

chicharron / pickled chile / cotija cheese

TUNA TARTARE 14

serrano / chipotle / sesame seeds / wontons

SPICY CRAB 15

chile de arbol / roasted garlic / cilantro

BOTTOMLESS MARGARITA BRUNCH | 39

Unlimited small plates and free-flowing brunch cocktails

To ensure fun for all, Bottomless Margarita Brunch must be enjoyed by the whole table. There is a 2hr limit per table. Guacamole is not included in the all you can eat menu, so be sure to place your order. Salud y buen provecho.

SOPAS Y ENSALADAS

soups & salads

POZOLE

chile guajillo broth / pork / hominy / shredded cabbage
radish / cilantro / onions

GRILLED WATERMELON SALAD

spring mix / candied walnuts / spicy toasted pumpkin seeds
onions / roasted tomato-basil vinaigrette / cotija cheese

TACOS & TORTAS

COCHINITA PIBIL STYLE

achiote marinated braised pork / pickled cucumber & red onions
orange segments / red radish

CHICKEN TINGA TACOS

pico de gallo / crema fresca / black bean

PAMBAZO

chorizo / pico de gallo / roasted potato / crema fresca
romaine lettuce / panela cheese

TAMAYO DOG

bacon-wrapped hot dog / chipotle rouille
pickled chiles / black bean purée

ANTOJITOS

starters

MAHI MAHI CEVICHE

red onion / cilantro / cucumber / baby heirloom tomato
fresno peppers / tomatillo / tropical broth / mint

WILD MUSHROOM HUARACHE FLATBREAD

goat cheese / truffle

FILET MIGNON HUARACHE FLATBREAD

house-blend cheese / chile toreado

CHORIZO CON RAJAS QUESADILLA

chihuahua cheese / poblano pepper / 3 chili citrus sauce
onion / pico de gallo / crema fresca / black bean puree

CAZUELAS

served in traditional pots

MIGAS NORTENAS

tortilla chips & scrambled eggs / tomatillo-pasilla sauce
smoked brisket / mexican salsa / crema fresca

CHILAQUILES DIVORCIADOS

poached eggs / tortillas / red sauce / green sauce / black beans

EGGS MULTELENOS

scrambled eggs / peas / plantains / pit ham / guajillo sauce

HUEVOS A LA MEXICANA

mexican style scrambled eggs / tomato / onion / pickled jalapeno
cilantro / crema

MAS

sides

CHIPOTLE CRISPY BACON

FRESH FRUIT "CHILE LIMON"

POBLANO CHILE BREAKFAST POTATOES

MEXICO CITY STYLE CORN ON THE COB

CARAMELIZED PLANTAINS WITH CHIPOTLE BUTTER

ESPECIALIDADES

chef's specials

CHICKEN ENCHILADAS

corn tortilla / tomatillo salsa / house-blend cheese / crema fresca / pickled chiles

VEGGIE ENCHILADAS

poblano peppers / onions / roasted corn / zucchini
yellow squash / sauteed fresno peppers / entomatada sauce

MAHI MAHI "A LA TALLA"

adobo marinade / napa cabbage-heirloom tomato salad / chipotle aioli

CHICKEN TAMAL

corn masa / shredded chicken / chipotle tomato sauce / avocado

BRUNCH PLATES

TAMAYO BENEDICT

masa sope / poached egg / pork carnitas / avocado
salsa verde / poblano cream sauce

PAN DULCE

mexican french toast / chipotle-cajeta sauce / nutella / bananas / crema fresca

ENFRIJOLADAS

egg enchilada / queso panela / pickled chile / black bean puree / crema fresca

HUEVOS RANCHEROS

fried eggs / red ranchera sauce / tortillas / black beans

CHURROS

vanilla crème anglaise

COCKTAILS

TRADITIONAL MIMOSA

sparkling white wine / orange juice

GUAVA MIMOSA

sparkling white wine / guava purée

MANGO MIMOSA

sparkling white wine / mango purée

TRADITIONAL MARGARITA

tequila blanco / citrus / rocks or frozen

BLOODY MARY

vodka / sangria

BLOODY MARIA

tequila blanco / sangrita

BLOODY BEER

beer / tomato juice

COFFEE, TEA & JUICE

ORANGE JUICE GRAPEFRUIT JUICE 4

AQUA FRESCA 4

CAPPUCINO 4 ESPRESSO 3.5

VOSS WATER / VOSS SPARKLING 7

A LA CARTE

Brunch items are small plates available
a la carte for 10 each, sides 6, cocktails 5, bloodies 6

DD Brunch (bottomless food only) | 25 Kids 12 and under | 10

Chef Richard Sandoval — Chef de Cuisine Arnold Rubio

Please inform your server of any allergies, as some dishes include nuts, dairy and gluten
5.20.15