



BRUNCH

UNLIMITED SMALL PLATES
FREE FLOWING BRUNCH COCKTAILS
\$42 PER GUEST, \$10 FOR CHILDREN UNDER 10

BRUNCH COCKTAILS

MARGARITA

TEQUILA BLANCO / CITRUS / SOUR MIX

MIMOSA TRADITIONAL

SPARKLING WINE / ORANGE JUICE

PASSION FRUIT MIMOSA

SPARKLING WINE / PASSION FRUIT PURÉE

GUAVA MIMOSA

SPARKLING WINE / GUAVA PURÉE

LYCHEE MIMOSA

SPARKLING WINE / LYCHEE

SAKE SANGRIA

SAKE / RED WINE / TRIPLE SEC
FRUIT JUICE / BLACKBERRY LIQUER

BLOODY MARY

VODKA / HOUSE-MADE MIX

BLOODY MARIA

TEQUILA BLANCO / HOUSE-MADE MIX

TO ENSURE FUN FOR ALL, BOTTOMLESS BRUNCH MUST BE ENJOYED BY THE WHOLE TABLE. THERE IS A 2 HOUR LIMIT PER TABLE. GUACAMOLE IS NOT INCLUDED IN THE BOTTOMLESS MENU.

SMALL PLATES ARE AVAILABLE A LA CARTE FOR \$11 EACH, COCKTAILS ARE \$10 EACH. A LA CARTE IS ONLY AVAILABLE AT THE BAR.

COFFEE, TEA & JUICE

ORANGE JUICE 4

GRAPEFRUIT JUICE 4

LEMONADE 4

STRAWBERRY OR MANGO 5

COFFEE 3

HOT TEA 3.50

CAPPUCCINO 4

ESPRESSO 3.50

VOSS WATER 8 / VOSS SPARKLING 8

GUACAMOLE

TRADITIONAL 14

SERRANO / TOMATO / RED ONION / CILANTRO

SPICY JUMBO LUMP CRAB 18

GINGER / YUZU / CILANTRO / THAI BASIL

SMALL PLATES

CEVICHES / SUSHI / SALAD

GF SALMON CEVICHE

LECHE DE TIGRE / RED ONION / MAIZ CANCHA

ANGRY ZENGO ROLL

TUNA / WASABI TOBIKO / AVOCADO / CUCUMBER

SESAME CHIPOTLE ROUILLE

* (GF - NO TOBIKO)

GF VEGETARIAN ROLL

GRILLED ASPARAGUS / RED PEPPER / AVOCADO

MUSHROOM / LEMON SAKE AIOLI

* (GF - NO MUSHROOM)

GIVE & TAKE SALAD

TOGARASHI PECAN / ORANGE / CABBAGE

PILONCILLO-GINGER VINAIGRETTE

* (GF - NO VIN / WONTON)

SEA VEGETABLE SALAD

WAKAME / GREEN APPLE / CELERY

SEABEAN SESAME / PICKLED GINGER VINAIGRETTE

DIM SUM & ANTOJITOS

GF EDAMAME SALTED

SHRIMP - VEGETABLE POTSTICKERS

RED CHILE-DASHI SAUCE

THAI CHICKEN EMPANADAS

CHILE POBLANO / QAXACA CHEESE / MANGO SALSA

WILD MUSHROOM & EGGPLANT COCA

GOAT CHEESE / ARUGULA

PEKING DUCK & SCRAMBLED EGG STEAM BUNS

GOCHUJANG SAUCE / PICKLED GOLDEN PINEAPPLE

ANGUS BEEF & PORK SLIDERS

CHIPOTLE CHILE, GRILLED PINEAPPLE SLAW

ACHIOTE - HOISIN PORK AREPAS

CORN MASA / AVOCADO / CREMA FRESCA

BRUNCH PLATES

GF SALMON BENEDICT

SAKE CURED SALMON / PAN DE BOND

CHILE HOLLANDAISE

GF CHICKEN CHILAQUILES

FRIED EGG / ROASTED CHICKEN / PICKLED ONION

GUAJILLO SALSA / COTIJA / CREMA / CORN TORTILLA

CRISPY TOFU

BEAN SPROUTS / BEAN SPROUTS / CILANTRO

GINGER / SESAME SWEET CHILI

* (GF - NO SOY / SWEET CHILI)

BACON FRIED RICE

SCRAMBLED EGG / KIMCHEE / SCALLION

* (GF - NO KIMCHEE / SOY)

GF HOUSE CURED BACON & EGGS

ANCHO CURED BACON / BLACK BEAN / PICO DE GALLO

FISH CHICHARRON

CRISPY FISH / CHIPOTLE AIOLI

KOREAN FRIED CHICKEN

FERMENTED CHILE (GOCHUJANG)

GF CARAMELIZED CAULIFLOWER

ALMONDS / RAISINS POACHED IN PLUM WINE / GARLIC

GF FINGERLING POTATOS & CHORIZO

COTIJA / LEMON ZEST

GF LOBSTER-CHIPOTLE GRITS

BACON / SCALLION / TOMATO

MIXED FRUIT

CHILE PEQUIN / LIMON

GF PLANTAINS

CREMA FRESCA / CHIPOTLE

MEXICAN CHOCOLATE WAFFLE

CARAMEL MISO SAUCE / WHIPPED CREAM

CROISSANT BREAD PUDDING

BUTTER CARAMEL SAUCE / BANANAS

CONSUMPTION OF RAW OR PARTIALLY COOKED FOODS, ALTHOUGH QUITE TASTY, MAY BE HAZARDOUS TO YOUR HEALTH