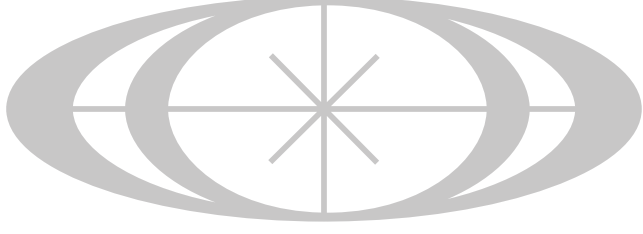


**RESTAURANT WEEK
BRUNCH | \$35**



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BRUNCH | \$35**

PAIRINGS \$30

COCKTAILS

WOLF SPRITZER

aperol, montelobos mezcal, lemon, cava

THE MARGARITA

tequila blanco, orange cordial, fresh lime

CARAJILLO

licor 43, copa de oro coffee liqueur, espresso

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of Foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. **08/24/26**

FIRST

choice of one

CLASSIC GUACAMOLE

lime, onion, tomato, cilantro, jalapeño chile

BAJA TUNA TOSTADA

yellowfin tuna, chipotle aioli, avocado, salsa macha

TIJUANA CAESAR SALAD

little gem lettuce, classic caesar dressing, parmesan, croutons

MAIN

choice of one

BREAKFAST BURRITO

papas bravas, jalapeño cheese sauce, eggs, bacon, pico de gallo

YUCATECAN STYLE HUEVOS RANCHEROS*

fried eggs, slab bacon, roasted tomato sauce, plantains, queso fresco, crispy tostadas

FRENCH TOAST

oven-fired torrijas, maple syrup, whipped cream, candied pecans

DESSERT

choice of one

TRES LECHES

strawberries, whipped cream

RASPBERRY SORBET

PAIRINGS \$30

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