

BRUNCH MENU

ARRACHERA Y HUEVO ESTILO D.F.*

Chefs cut, 28 day aged marinated skirt steak grilled over pecan wood, potato chilaquiles, fried egg, topped with arbol reduction, street corn, peas, queso fresco, crema, pickled onions. Served with Oaxacan black beans.

28

HUEVOS MOTULEÑOS

Three fried eggs on a crispy corn tostada with grilled black forest ham, peas, chile arbol reduction, queso fresco, micro cilantro & pickled onions. Served with Oaxacan black beans.

16

HUEVOS AHOGADOS

Three poached eggs on crispy masa boats, Oaxacan black beans, chorizo, tequila pepita pesto reduction, micro cilantro & pickled onions. Served with potato chilaquiles.

16

HUEVOS RANCHEROS

Eggs over easy on blue corn tortilla topped with New Mexico red & green chile sauces and shredded cheese. Served with guajillo rice and refried beans.

13

CHEF'S CHICKEN Y WAFFLES

Bacon waffles, corn flake breaded chicken, fried egg & bourbon maple agave.

16

CHILAQUILES*

Simmered tortilla casserole in chile guajillo, red onions, queso fresco, crema, two eggs sunny side up. Served with Oaxacan black beans & your choice of chorizo or grilled chicken.

14

TACOS DE CANASTA

Eggs, ranchera sauce and cheese. Choice of potato, applewood smoked bacon, chorizo or blueberry maple sausage. Served with Oaxacan black beans.

13

BIONICO

Mexican parfait with berries, roasted almonds, raisins, corn flakes, toasted coconut flakes & Tahitian vanilla crema.

9

HOUSE MADE AGUAS FRESCAS

Mango-guava-hibiscus

3.5

BRUNCH COCKTAILS

GIN DREAMER

Gracias a Dios agave gin, cucumber, lime juice and agave nectar.

12

CANYON ROAD'S SUNRISE

A spicy tequila sunrise with Sauza Conmemorativo anejo, muddled jalapeño, lime & orange juices and La Pinta pomegranate-infused tequila.

10

HATCH ME IF YOU CAN!

Our signature hatch chile-infused Bloody Maria. Housemade hatch chile-infused Ambhar Plata tequila, sangrita, lime juice and tomato juice. Garnished with olives, bacon and a jumbo shrimp.

13

JARDIN DE OAXACA

Casamigos Mezcal, Cointreau, blackberries, orange and lemon juices, housemade basil-infused agave nectar, sal de gusano, garnished with a toasted orange and basil.

11

LUCKY EDDY MARTINI

Deep Eddy Peach Vodka, lime juice, lemon juice, strawberries, strawberry agave, Herradura Directo, topped with prosecco.

12

MIMOSA

Fresh squeezed orange juice and Spanish Cava.

9

SAN MIGUEL ROYALE 75

Casa Dragones blanco, Chambord, lemon juice, strawberry-infused agave and topped with Spanish Cava.

11