

## 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**



# MÍ DÍA

from scratch

## BRUNCH COCKTAILS

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### **GIN DREAMER**

MG Mezcal Gin, cucumber, lime juice and agave nectar.

**12**

### **CANYON ROAD'S SUNRISE**

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

**11**

### **HATCH ME IF YOU CAN!**

Our signature hatch chile-infused Bloody Maria. Housemade hatch chile-infused Socorro Blanco 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.

**16**

### **LUCKY EDDY MARTINI**

Dulce Vida Blanco 100, Deep Eddy Peach Vodka, Lime, Lemon, Strawberry, Prosecco.

**12**

### **MIMOSA**

Fresh squeezed orange juice and Sparkling Wine.

**9**

### **ROCKIN' ROYALE 75**

Teremana Blanco, Chambord, Lemon, Strawberry Agave, Sparkling Wine.

**12**

### **MORNING GLORY**

Senor Sotol, Aperol, guava, ginger agave, lime, Topo Chico

**12**

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Items subject to availability by location.