

BRUNCH

Starters

Antojitos Platillo • 32

2 Birra Empanadas, Chicharron Ahumado, Quesadilla Roll

Guacamole • 10 house recipe with chips **GF**

Platano Frito • 9 fried plantains, apricot habanero salsa

Birria Empanadas • 13

braised short ribs, garlic, onion, tomato, bell peppers

Coliflor Enchilado • 10 spicy cauliflower, chili salsa, pumpkin seeds, sesame seeds, guacamole **GF**

Agua Chile de Atun Fresco • 17

ahi tuna, avocado, mango, cucumber, orange, sesame seeds

Ceviche de Camarones • 20

shrimp & mango ceviche, avocado, red onion, pico de gallo, orange mango habañero sauce, citrus juice, chili oil **GF**

Chicharron Ahumado • 15 smoked pork belly, red onion, habañero salsa, radish, flour tortillas

Tostadas de Atun Fresco • 14 sushi grade ahi tuna, corn tostada, avocado, cucumber, chipotle lemon aioli, fried leeks **GF**

Rollitos de Quesadilla • 14 braised brisket, cheese, roasted poblano, salsa, crema

Ceviche de Pescado • 16 red snapper, tomato, mango, citrus segments, avocado, cucumber **GF**

Chips & Salsa refill • 2

Soup & Salads

Sopa de Tortilla con Pollo • 10

avocado, radish, tortilla strips **GF** Cup 6

Ensalada de Pollo • 16 mixed greens, grilled chicken, corn, black beans, cucumbers, tortilla strips, cherry tomatoes, jalapeño avocado dressing **GF**

TACOS

served on corn tortillas or lettuce wrap
add Rice & Beans or House Salad • 5

Desayuno Trio • 16

scrambled eggs, chorizo, avocado, salsa **GF**

Hermanas Trio • 19

carne asada, birria, chicharron

Diablo Trio • 18

spicy shrimp, carnitas, pollo tinga

Pollo Trio • 18

chicken mole, chicken chicharron, grilled chicken

Baja Trio • 19

grilled shrimp, roasted fish, campechano

Vegetarian Tacos available upon request

El Niño • 46

2 Birria Tacos, 2 Carnitas Tacos, 2 Roasted Fish Tacos,
2 Chicken Flautas, Chef's Salsa Selection

GF denotes Gluten Free.

Eating raw/undercooked fish & meats may
increase chances of food-borne illness.

20% gratuity for parties of 6+.

Ensalada de Carne Asada • 19

baby arugula, , spinach, mango, radish, avocado,
orange, charred tomato habañero dressing **GF**

Ensalada Baja Caesar • 13 romaine, caesar
dressing, cotija cheese, pumpkin seeds **GF**

add chicken (+5), carne asada (+8) **or** sautéed shrimp (+8)

Mains

Huevos Rancheros • 16

fried eggs, beans, grilled chicken and chorizo, crema,
pico de gallo, avocado salsa, queso cotija, tortillas

Huevos con Costilla • 20

braised short rib, 2 eggs any style, bell peppers, onions, papitas
a la Mexicana, tomatillo guajillo salsa, 3 flour tortillas

Chilaquiles De Pollo • 15

scrambled eggs, crispy corn tortillas, tomatillo salsa, sour
cream, cotija cheese, papitas a la Mexicana, pico de gallo

Torrejitas • 13

3 leches batter, fresh berries, maple syrup, chantilly cream

Verduras con Huevo • 19

2 eggs any style, papitas a la Mexicana, seasonal vegetables,
guajillo salsa, pico de gallo **GF**

Breakfast Burrito • 14 chorizo, scrambled eggs, potatoes,
beans, cheese, pico de gallo, crema, avocado salsa

Enchilada de Pollo • 21

cheese, crema, rice, beans, green sauce **or** red mole *nuts* **GF**

Chili Verde Omelet • 16

eggs, cheese, chile verde pork, pico de gallo, avocado **GF**

Huevos Benedictos de Birria • 22

english muffin, ancho chile braised short rib, guajillo hollandaise

Plato de Fajitas • 25 sautéed vegetables, guacamole,
rice, beans, pico de gallo, sour cream

choice of grilled chicken, carne asada (+3) **or** sautéed shrimp (+3)

choice of flour or corn tortillas

Tour of Mexico • 60

14 oz. rib eye steak, 3 garlic prawns, 1 cheese chile relleno,
2 cheese enchiladas, fajita vegetables, guacamole