

# BREAKFAST

## MEXICAN BREAKFAST

Red Enchiladas |VT-D|

Panela Cheese, Cotija Cheese, Sour Cream, Onion, Coriander

Red Chilaquiles |D-P|

Fried Egg, Cotija Cheese, Sour Cream, Onion, Coriander

Green Chilaquiles |D|

Chicken, Cotija Cheese, Sour Cream, Onion, Coriander

“Divorciados” Chilaquiles |D-P|

Spiced Pork, Cotija Cheese, Sour Cream, Onion, Coriander

“Rancheros” Eggs |VT-D|

Panela Cheese, Corn Tortilla, Beans, Red Sauce, Cotija Cheese,  
Onion, Coriander

Alma Divorciados |D-P|

Fried Eggs, Plantain, Chorizo from Toluca, Beans, Corn Tortilla  
Cotija Cheese

Nothern Style Eggs

Dry Beef, Serrano Pepper, Mexican Sauce

## SPECIALTIES

Breakfast Salad |D-P|

Fried Egg, Farm Greens, Potatoes, Bacon, Avocado, Parmesan

Avocado Toast |G-N-SD|

Poached Eggs, Tomato, Farm Greens, Coriander Sauce, Multigrain Sourdough

Benedict Eggs |D-G-P-AL|

Poached Eggs, Canadian Ham, Hollandaise Sauce, English Muffin

Mexican Benedictine |G-D-P-AL|

Poached Eggs, Guacamole, Chipotle Hollandaise Sauce, English Muffin

## BAKERY

Tiramisu Toast |G-D-N-AL|

Coffee, Cocoa, Mascarpone, Amaretto, Almonds

French Toast |G-D|

Berries, Cinnamon, Mascarpone, Maple

Hot Cakes |G-D|

Berries, Cinnamon, Caramel Sauce

VT - VEGETARIAN | V - VEGAN | G - GLUTEN | N - NUTS | D - DAIRY | S - SEEDS  
| AL - ALCOHOL | P - PORK | S - SEAFOOD | R - RAW | ● - SUSTAINABLE

\*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE.

DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN. CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED. CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA.

DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO REGIONS.

## KIDS MENU

Seasonal Fruit Plate

Yogurt Bowl |D-N|  
Homemade Marmalades

Fried or Scrambled Eggs |P|  
Bacon

Pan Cakes |G-D-N|  
Bananas, Maple Syrup

## DRINKS

Traditionals  
Espresso, Latte, Flat White, Cappuccino, Macchiato, French Press,  
Pour Over Coffee

Hot Chocolate

Juices  
Fresh pressed juices with seasonal fruits and vegetables

Kombucha

VT - VEGETARIAN | V - VEGAN | G - GLUTEN | N - NUTS | D - DAIRY | S - SEEDS  
| AL - ALCOHOL | P - PORK | S - SEAFOOD | R - RAW | ● - SUSTAINABLE

\*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE  
DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN. CONSUMING RAW FOOD OR UNDERCOOKED  
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF  
YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED.  
CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA.  
DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED  
INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO  
REGIONS.

## COFFEE SPECIALS

Vegan Coffee

Ground Coffee, Homemade Coconut and Almond Milk, Vanilla

Cinnamon

Spiced Coffee, Milk

Cold Brew

24 Hour Cold Infusion Coffee

## SMOOTHIES

Energizing |N-D|

Oat Milk, Banana, Peanut Butter, Vanilla, Yoghurt, Maca, Agave  
Honey, Oat

Papelillo |N-V|

Carrot Juice, Almond Milk, Ginger Extract, Maca, Agave Honey

Sauce |N-V|

Nut, Cranberry, Maca, Soy Milk, Vanilla Syrup

Copal |N-V|

Blackberry Purée, Oat Milk, Coconut Cream, Acai, Agave Honey

Caoba |SD-V|

Guava, Passion Fruit, Amaranth, Coconut Milk, Mango

VT - VEGETARIAN | V - VEGAN | G - GLUTEN | N - NUTS | D - DAIRY | S - SEEDS  
| AL - ALCOHOL | P - PORK | S - SEAFOOD | R - RAW | ● - SUSTAINABLE

\*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE.  
DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN. CONSUMING RAW FOOD OR UNDERCOOKED  
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF  
YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED.  
CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA.  
DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED  
INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO  
REGIONS.