

# BREAKFAST

## Mexican Breakfast

Molletes |VT-D|

Cheese, Refried Beans, Homemade Bread, Mexican Sauce

Red Enchiladas |VT-D|

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

Green Enchiladas |D-P|

Chicken, Poblano Pepper, 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

Mayan Sope |D-P|

“Cochinita”, Egg, Beans, Cheese, Sour Cream, Pickled Onion

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

Breakfast Bagel |G-D|

Scrambled Eggs, Turkey Ham, Cheese, Spinach

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

Cured Tuna Bagel |G-S-R-SD| ●

Hummus, Olives, Capers, Sundried Tomato

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| 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.

## 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

Corn Cakes |G-D|  
Berries, Rompope Sauce

## 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

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# 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

# Coffee specials

## Vegan Coffee

Ground Coffee, Homemade Coconut and Almond Milk, Vanilla

## Café de Olla

Piloncillo, Cinnamon, Ground Coffee

## Cinnamon

Spiced Coffee, Milk

## Cold Brew

24 Hour Cold Infusion Coffee

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# Tea

Variety of Teas by Theodor

Jardin de Maman  
Apple Hibiscus Infusion

Happy Birthday  
Fruit Infusion

Carpe Diem  
Almond Flavored Rooibos

Traditional Nanah Marocco  
Nanah Mint Green Tea

Great Hunan  
Chinese Green Tea

Strong British Breakfast  
Darjeeling and Assam Tea Blend

Les Herbes Insolentes  
Blend of Herbal Tea Plants

Travel to India  
Flavored Black Tea with Indian Spices

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# Smoothies

## Energizing |N-D|

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

## Antioxidant |D|

Coconut Milk, Blueberries, Blackberries, Vanilla, Acai, Cranberries,  
Yoghurt

## Detox |D|

Grapefruit Juice, Green Apple, Spinach, Celery, Ginger, Matcha,  
Yoghurt, Orange Juice

## Digestive |N|

Orange Juice, Papaya, Turmeric, Strawberries, Grapefruit Syrup,  
Red Apple, Chia

## Only Tropical |N-D|

Pineapple Juice, Mango, Plum, Passionfruit, Amaranth, Coconut,  
Yoghurt

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