



BOTTOMLESS MEXI-BRUNCH

ELOTE

Street corn with spiced chipotle mayo and queso cotija

MEXICAN FRIED CHICKEN

Chipotle fried chicken, toasted guajillo, spring onion

CHICKEN CHILAQUILES

Pulled chicken, tortilla chips in roja sauce, cotija cheese, sour cream, coriander, fried egg

BIRRIA QUESATACO & CONSOME

12 hour braised beef, Oaxaca cheese, onion, coriander, dipping broth

CHURROS CON DULCE DE LECHE

Cinnamon sugar coated churros (GF!) served with dulce de leche

VEGAN MENU

ELOTE

Street corn with spiced chipotle mayo, vegan parmesan

TACO DE CALABACITA (ZUCCHINI)

Battered zucchini, corn crema, apple and tomatillo salsa, pico de gallo

CHILAQUILES

Frijoles, tortilla chips in roja sauce, vegan parmesan, jalapeño crema, coriander

TACO DE BATATA (SWEET POTATO)

Fried sweet potato, jalapeño crema, vegan parmesan, toasted pepitas, pickled onion, coriander

CHURROS CON DULCE DE LECHE

Cinnamon sugar coated churros (GF!) served with coconut dulce de leche

OUR FOOD IS 100% GLUTEN FREE



BOTTOMLESS MEXI-DRINKS

(90 MINS)

ALCOHOLIC BEVERAGES

MEXI-MIMOSA Guava, prosecco

APEROL SPRITZ Aperol, prosecco, soda

PALOMA Tequila, lime, grapefruit, salt rim

ESPRESSO MARTINEZ Tequila, kahlua, espresso, menta branca

BATANGA Tequila, cola, lime, salt rim

SAUVIGNON BLANC Ventisquero

TEMPRANILLO Bodegas Valdemoreda

ROSE Conde De Valdemar

BUBBLES Counterpoint Brut

TECATE BEER

NON-ALCOHOLITO

VIRGIN MARY MIMOSA Guava, grapefruit soda

NIÑA COLADA MOCKTAIL Pineapple, coconut puree, lime

ESPRESSO CHOCOTINI Cold drip espresso, chocolate, vanilla

VIRGIN PALOMA Grapefruit soda, lime, salt rim

HORCHATA House-made rice milk, vanilla, cinnamon, coconut

JAMAICA House-made Hibiscus tea served sweet and chilled

CORONA CERO 0% BEER