



MORNING COCKTAILS

A refreshing masterpiece combining Luxardo marraschino, absinthe, strawberries & club soda, called **Morning call**, treasured in a 1909 cocktail book. 10

Muddled oranges & blackberries...a long forgotten pairing, **Berries & vermouth**, a drizzle of Chambord, Italian vermouth topped with timeless ginger ale. 10

Invigorate yourself for one of those hikes you enjoy so much with a **Mezcal glory fizz** Mezcal, fresh lemon juice, simple syrup, absinthe & club soda. 12

Feeling classy? I do, and a **Champagne cocktail** suits me well. Hennessy VS, Etoile sparkling (Sonoma, CA), sugar cube, angostura. 13

Pear Bellini exquisite home-made pear-mezcal liquor, Etoile sparkling wine (Sonoma, CA) make this distinctive bellini. 13

The legendary morning tonic, this one with the real hair of the dog **Mezcal Bloody Mary** with our own handmade bloody mary mix. 11

Mexican hair of the dog...beer! **Michelada** is the way to go, lemon juice, Magui sauce, ice, and cold beer in a salt rimmed pint glass. 6

Ensalada de Pollo Ahumado

Smoked chicken, papaya, oranges, avocado, Green beans, egg, frisee, cilantro dressing

14

Torta de Cerdo

Crispy Pig trotters, egg, chipotle aioli, jalapeño, avocado, manchego

12

Omelette

3 eggs, manchego, bacon, onion, rajas puree, pea tendrils

12

Huevos con Chorizo

Eggs over easy, grilled chorizo, frijoles two ways, manchego quesadilla, lime crema, queso fresco

15

Pozole

Hominy(Rancho Gordo),pork braised in mulato y pasilla chiles, with traditional garnishes

11

Farro con Leche

Champurrado farro, dos leches, grilled fuji apples, raisins, cinnamon tuille, almond streusel

9

Chilaquiles con Carne Asada

Totopos, chile de arbol, grilled steak, eggs over easy, crema

15

Tamales de Chile con Queso

Fresh ground nixtamal, eggs over easy, Oaxacan mole, pico de gallo

14

House-made tortillas

2.50