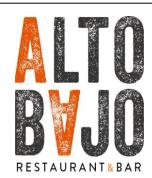
BRUNCH



executive chef
BRYANT KRYCK

sous chef RUÁN Ó CINNSEALA

NUESTROS AMIGOS

THREE SISTERS NIXTAMAL
NICKY USA
GILDED GREENS
PROVVISTA
NEWMAN'S SEAFOOD

V vegetarian
GF gluten free
VG vegan
T contains tree nuts
CVG can be vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

STARTERS & SIDES

RASPBERRY CHURROS 8 V

GUACAMOLE 5 / 10 VG / GF / T

CHIPS AND SALSA DUO 4/8 VG / GF

SIKIL PAK 5/10 VG / GF

chilled pepita dip, watermelon radish, jicama, cherry spiced puree and chips

BACON or SAUSAGE 5 GF

REFRIED BLACK BEANS 3/5 CVG / GF

SEASONAL VEGETABLES 5 VG / GF

RICE 3/5 VG / GF

white, nayarit or verde

ENSALADAS

dressing choices: chipotle caesar V / GF, mango agave vinaigrette VG / GF, cilantro honey lime V / GF

add grilled chicken breast +5 GF

TACO WEDGE SALAD 12 V / GF / CVG

grilled romaine, charred corn, tomatoes, queso Oaxaca, pickled onions, tortilla strips, black beans and cilantro

KALE SALAD 6 / 12 VG / GF / T

mixed greens, pepitas, dried cherries, toasted hazelnuts, and squash conserva

PLATOS

THE PORTLANDER 10 V/GF/T

plain greek yogurt, house made granola, fresh berries and toast

HI-LO BREAKFAST 14

2 eggs any style*, breakfast potatoes, bacon or sausage and toast

CHIA MORNING POWER BOWL 14 GF / VG / T

almond milk raspberry chia seed pudding, bananas, fresh berries, pepitas, dried cherries, flax seed and toasted hazelnuts

HI LO OMELETTE 14

3 eggs*, queso Oaxaca with choice of bacon, sausage or seasonal mushrooms +2, served with breakfast potatoes and toast

SMOKED BRISKET BURRITO 15

flour tortilla filled with slow cooked brisket, caramelized onion puree pico de gallo and guacamole, served with refried black beans

CHILAQUILES ROJO 16 CVG /GF

2 eggs any style*, tortilla chips, salsa roja, guacamole, pickled onions crema, queso Oaxaca, cilantro choice of pork carnitas, chicken tinga or seasonal mushrooms +2

GUACAMOLE RICE BOWL 14 CVG / GF

fragrant basmati rice, refried beans, tomatoes, pickled onions, charred corn, crema, queso Oaxaca and cilantro choice of pork carnitas, chicken tinga or seasonal mushrooms +2

BUTTERMILK PANCAKES 12 V / T

toasted hazelnuts, pepitas, pumpkin spice butter and powdered sugar

ADULT BEVERAGES

HI-LO BLOODY MARY 12

house made mix and pickled veggies

CHAMPAGNE PALOMA 13

silver tequila, grapefruit liquor, grapefruit juice, lime, cava

MICHELADA 11

tecate tall boy, clamato, lime, salt

BOOZY AGUAS FRESCAS 12

add vodka, rum, mescal, gin or tequila

MIMOSA 10

choice of orange or grapefruit juice

BREAKFAST TACOS

SMOKED BRISKET 5 GF

scrambled eggs*, caramelized onion puree, escabeche aioli, queso Oaxaca and cilantro

COCHINITA PIBIL 5 GF

scrambled eggs*, pork carnitas, pickled onion, salsa verde and cilantro

MUSHROOM CONSERVA 6 CVG / GF

scrambled eggs*, seasonal mushrooms, red onion, fresh lime juice, queso Oaxaca and cilantro