



“DESAYUNO DE SU COCINA”

- A LIGHT BEGINNING..... \$ 31**
Local Seasonal Fruit Plate, Homemade Granola or Selection of Cereals, Choice of Milk, Juice Selection, Coffee or Tea
- TRADITIONAL MEXICAN BREAKFAST..... \$ 39**
Local Seasonal Fruit Plate, Selection of Mexican Breakfast Pastries, Butter and Homemade Marmalades, Scrambled Eggs Mexican Style, Green or Red Chilaquiles with Black Beans, Choice of Juice, Coffee or Tea
- COUNTRY BREAKFAST..... \$ 40**
Local Seasonal Fruit Plate, Selection of Mexican and European Breakfast Pastries, Butter and Homemade Marmalades, Organic Eggs “Your Style”, Roasted Potatoes and Tomatoes with Bacon, Homemade Chorizo, Ham or Sausage, Choice of Toast or Tortillas, Choice of Juice, Coffee or Tea

FROM THE BAKERY

- BASKET OF TRADITIONAL MEXICAN PASTRIES..... \$ 19**
- BRIOCHE FRENCH TOAST..... \$ 24**
Berries and Coconut Sauce
- PANCAKES..... \$ 22**
- WAFFLES..... \$ 23**

TO CHOOSE FROM THE FOLLOWING:

(G.F. Pancake Batter Available)

- Seasonal Fresh Fruit, Berries and Maple Syrup
- Nuts and Plantain Compote, Peanut Butter and Maple Syrup
- Chocolate and Pecans, Berries Salad and Whipping Cream
- Blueberries, Caramelized Strawberry and Cacao Nibs Agave Nectar
- Matcha, Chia Pudding, Seasonal Fruit and Ginger Agave Nectar

LIGHT BEGINNINGS

- STEEL CUT OATMEAL..... \$ 15**
Dried Fruits, Piloncillo and Choice of Milk
- CEREAL OR GRANOLA..... \$ 15**
Milk or Yogurt
- BOWL OF PAPANTLA VANILLA YOGURT..... \$ 18**
Berries or Seasonal Fruit
- SEASONAL FRUIT..... \$ 19**
Cottage or Yogurt and Agave Honey
- AÇAI & GOJI BOWL..... \$ 22**
Berries, Chia Pudding, Seasonal Fruits and Puffed Quinoa
- COLD SMOKED SALMON..... \$ 23**
Cream Cheese Bagel, Capers and Preserved Lemon

EGGS

Accompanied with Roasted Tomatoes, Potatoes and Black Beans with Your Choice of Toast or Tortillas

- TWO EGGS ANY STYLE..... \$ 20**
Your Choice of Bacon, Homemade Chorizo, Ham or Sausage Local Organic
- THREE EGGS OR WHITE EGGS OMELETTE..... \$ 23**

■ MEATS

Black Forest Ham, Bacon, Chorizo, Smoked Salmon, Sausage, Crab or Shrimp

■ ORGANIC VEGETABLES

Spinach, Asparagus, Tomatoes, Bell Peppers, Fresh Herbs, Mushrooms or Onions

■ CHEESES

Oaxaca Cheese, Monterey Jack, Cheddar, Swiss or Panela

MEXICAN SPECIALTIES

- HUEVOS RANCHEROS..... \$ 21**
Corn Tortilla, Salsa Ranchera, Refried Beans and Fresh Cheese
- RED OR GREEN CHILAQUILES..... \$ 21**
Organic Eggs Your Style, Sour Cream, Cilantro and Cheese
- EGG SANDWICH..... \$ 22**
Turkey Ham, Grilled Tomatoes, Provolone and Pickled Jalapeño Mayonnaise
- AVOCADO TOAST..... \$ 21**
Poached Eggs, Grilled Sourdough and Creamy Poblano Sauce
- SCRAMBLED EGGS BURRITO WITH CHORIZO..... \$ 22**
Oaxaca Cheese, Morita Sauce and Guacamole
- “CHILE RELLENO”..... \$ 23**
Stuffed with Scramble Eggs, Shrimps and Melted Cheese
- CABO BENEDICTS WITH YOUR CHOICE OF \$ 24**
■ Smoked Marlin, Crab Meat or Black Forest Ham, Brioche, Poached Eggs, Spinach, Tomato Confit and Bearnaise Sauce

SIDES

- TOAST..... \$ 7**
- SWEET ROLL..... \$ 7**
- REFRIED BEANS..... \$ 7**
- HASH BROWN POTATOES..... \$ 8**
- ROASTED POTATOES \$ 8**
- ROASTED TOMATOES..... \$ 8**
- HAM..... \$ 9**
- HOMEMADE CHORIZO..... \$ 9**
- BACON..... \$ 9**
- SAUSAGE..... \$ 10**



DRINK MENU

"WAKE UP COCKTAILS"

- POMEGRANATE MIMOSA..... \$ 15
Tequila Infused Pomegranate Juice, Sparkling Wine, Hibiscus Flower
- LEMON DROP MIMOSA..... \$ 15
Vodka, Sparkling Wine, Lemon Juice
- GRAPEFRUIT BELLINI..... \$ 15
Aperol, Sparkling Wine, Anise Star, Peach and Grapefruit
- PEAR LEMON FIZZ..... \$ 15
Vodka Pear Flavor, Sparkling Wine, Citrus
- BREAKFAST MARGARITA \$ 15
Tequila Reposado, Cointreau, Spiked Citrus Agave, Orange Marmalade, Lime
- CARROT MARGARITA..... \$ 15
Tequila Blanco, Lavender, Fresh Carrot Juice

"SUPERFOOD SMOOTHIES"

- MATCHA..... \$ 12
Matcha, Coconut Milk And Coconut Oil
- MORINGA..... \$ 12
Spinach, Avocado, Peach, Green Apple, Orange
- AÇAI BERRY..... \$ 12
Mango, Banana, Chia, Coconut Oil
- MACA..... \$ 12
Papaya, Banana, Pineapple, Coconut Milk

"MOON PHASE JUICES"

- NEW MOON..... \$ 7
Berries, Plum, Beet, Clove
- WAXING MOON..... \$ 7
Pineapple, Carrot, Parsley, Cardamom
- FULL MOON..... \$ 7
Mango, Green Apple, Red Apple, Coconut
- WAINING MOON..... \$ 7
Spinach, Honeydew Melon, Cucumber, Green Apple, Orange and Celery

SPECIALTY COFFEES AND TEA SELECTION

- ESPRESSO..... \$ 6
- DOUBLE ESPRESSO..... \$ 10
- LATTE..... \$ 6
- CAPUCCINO..... \$ 6
- MACCHIATO..... \$ 6
- TEA SELECTION..... \$ 5

Prices are Quoted in US Dollars and are Subject to 15% Service Charge and 16% Federal Tax