



BRUNCH MENU

➤ MORNING FARE

CHILAQUILES 16.95 gf

red OR green

refried beans / cotija / sour cream / avocado / red onion / cilantro / two eggs of your style

ADD: chicken 8, shrimp 8 or birria 8

LONGANIZA SOPE BENEDICT 16.95 gf

masa sope / refried bean / pork longaniza / poached eggs / salsa verde / panela cheese / cilantro / breakfast potatoes

SMOKED SALMON BENEDICT 16.95

focaccia / avocado / smoked salmon / poached eggs / hollandaise / breakfast potatoes

ENCHILADAS DIVORCIADAS (2) 16.95

shredded chicken / queso fresco / creamy salsa verde / smokey red salsa / lime crema / red onions / one egg your style

SPICY SAUSAGE HASH 16.95

spicy sausage / bell peppers / caramelized onions / breakfast potatoes / cheddar cheese / two eggs your style / cilantro crema / sourdough

STEAK & EGGS 24.95

Certified Black Angus skirt steak / two eggs your style / breakfast potatoes / sourdough

CHICKEN & WAFFLE 16.95

double battered buttermilk marinated chicken / Belgian waffle / applewood smoked bacon / powdered sugar

BREAKFAST BURGER 16.95

brioche bun / wagyu patty / American cheese / applewood smoked bacon / caramelized onions / chipotle aioli / spring mix / sunnyside egg / breakfast potatoes

CROISSANT EGG SANDWICH 14.95

artisanal croissant / spring mix / chipotle aioli / two over easy eggs / American cheese / avocado / applewood smoked bacon

AMERICAN BREAKFAST 14.95

two eggs your style / French toast / breakfast potatoes / choice of applewood smoked bacon OR sausage

KIDS BREAKFAST 10.95

scrambled eggs / mini pancakes (3) / applewood smoked bacon

➤ OMELETTES

BIRRIA OMELETTE 17.95

mozzarella cheese / beef birria / cilantro / red onions / guacamole / green crema / pickle onions / birria broth / refried beans / breakfast potatoes

MEAT LOVER OMELETTE 17.95

applewood smoked bacon / sausage / caramelized onions / tomatoes / bell peppers / spinach / zucchini / mozzarella / guacamole / sourdough / breakfast potatoes

GARDEN OMELETTE 15.95 veg

tomatoes / bell peppers / caramelized onions / zucchini / spinach / mozzarella / guacamole / sourdough / breakfast potatoes

➤ SWEET TOOTH

TRES LECHES PANCAKES 14.95 veg

buttermilk pancakes / whipped cream / fresh berries / tres leches glaze / milk crumble / powder sugar

CHURRO FRENCH TOAST 14.95 veg

brioche toast / cinnamon / whipped cream / fresh berries / powdered sugar

HORCHATA & STRAWBERRY WAFFLES 14.95 veg

Belgian waffles / horchata ice cream / strawberries / powdered sugar

➤ LUNCH

HOUSE CAESAR SALAD 14.50 veg

artisan romaine / parmesan / focaccia croutons / lemon

POACHED PEAR SALAD 14.50

mix greens / poached pear / strawberries / blue cheese / candy walnuts / champagne honey vinaigrette

CEVICHE SURF & TURF 19.95

shrimp / rockfish / grilled skirt steak / Persian cucumber / pineapple / red onions / avocado / cilantro / tostadas

CALAMARI FRITO 16.95

crispy calamari / shrimp / arrabiata sauce / lemon

BOOM BOOM SHRIMP 16.95

sweet chili sauce / fried rice crispies / chives / sriracha aioli

WAGYU BURGER 22.95

two 4 oz patties / brioche bun / American cheese / applewood smoked bacon / arugula / red onion / tomato / pickle / house sauce / herb fries

SUB: truffle fries 3

ADD: bacon jam 3

BIRRIA NACHOS 22.95

corn tortilla chips / beef birria / cilantro / red onion / chihuahua cheese sauce / cilantro crema / radish / cotija

SPECIALTY FRIED CHICKEN 28.95

buttermilk chicken / beer cheese macaroni / signature cornbread / jalapeño ranch / pickles

AHI TUNA MELT 16.95

ahi tuna tataki / sourdough / dill aioli / tomatoes / mustard / American cheese / mozzarella / baby arugula / side salad

➤ SIDES \$4.95 ➤

HASHBROWN (2)

BREAKFAST POTATOES

APPLEWOOD SMOKED BACON (4)

CHORIZO

SAUSAGE (4)

REFRIED BEANS

MEXICAN RICE

FRENCH FRIES

FRESH FRUIT

PANCAKE (1)

FRENCH TOAST (1)

PEARL SUGAR WAFFLE (1)

AVOCADO (1)

SIDE SALAD

TWO EGGS YOUR STYLE (2)



SHAKE & MUDDLE

*All gluten free, vegetarian, and vegan items are prepared in an environment where there is gluten, meats, and non-vegan products. Please notify your server if you have any allergies or special dietary needs.

Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses.

FROM THE BAR

Each cocktail is tasty, with surprisingly complex flavors – and would be a fine addition to any eatery item.

➤ SPECIALTY COCKTAILS • 14.50 each

BANG BANG MARTINI

Ketel One, Licor 43 / Mr Black & cold brew

BERRY THE RABBITS

El Silencio Mezcal / muddled berries / pineapple / lemon

BLACK CADILLAC

Altos Plata / Grand Marnier / chili agave / lime

CHULICAN CANDY

Altos Plata / fresh muddled watermelon

CODIGO MEZCAL MULE

Código Artesanal Mezcal / ginger syrup / lime

CORTEZ WAY

1800 Coconut / coconut / lime

GHOST OF JALISCO

Ghost Tequila / Orange Liqueur / lime / chili agave

HORCHATA WHITE RUSSIAN

Vanilla Vodka / Licor 43 Horchata / Mr Black

JUNGLE LOVE

Hibiscus Infused Rum / Chambord / pineapple / lime

THE MEZCALOMA

El Silencio Mezcal / grapefruit / splash of soda

PAALAM PUNCH

Especia Spiced Rum / pineapple / blue curacao / lime

PAPI PIERI'S MARTINI

Hendricks Gin / St Germain / grapefruit

PHILIPPINE BREEZE

Especia Spiced Rum / passion fruit syrup / ginger root syrup / lime

RASPBERRY LEMON DROP

Grey Goose Citron / Giffard Framboise / lemon

RING OF FIRE

Effen Cucumber Vodka / chili agave / muddled cucumber / jalapeño

PINCHE TITO'S

Tito's Vodka / raspberry purée / lemon / sugar rim

S&M MARGARITA

available in lychee / mango / passion fruit / pineapple / raspberry

S&M MOJITO

Tanduay Silver Rum / lime / muddled mint / berries

S&M BLOODY MARY

house bloody Mary mix / Tito's vodka

SWEET DREAMS

Wild Roots Gin / lychee purée

➤ MIMOSA FLIGHT • 25



Includes a full bottle of sparkling wine

and

a selection of fresh fruit juices



➤ DRAFT BEERS

(MAKE IT A MICHELADA + \$3)

PACIFICO	8
MODELO - ESPECIAL	8
BALLAST POINT - SCULPIN IPA	9
STONE BREWING - TANGERINE EXPRESS HAZY IPA	8
CORONADO BREWING - SALTY CREW BLONDE ALE	8
MODERN TIMES - OATMEAL COFFEE STOUT	9

➤ TEQUILA FLIGHTS

CASA DEL SOL TEQUILA	29
CODIGO TEQUILA	49
CLASE AZUL TEQUILA	89

➤ HOUSE WINES..... \$10 GLASS / \$38 BTL

➤ CAFFEINE & JUICES 4.50

coffee / cafe de olla / hot tea / iced tea / orange juice / apple juice / cranberry juice / chocolate milk

➤ SOFT DRINKS 3.50

Coke / Diet Coke / Sprite / Dr. Pepper / Lemonade / Shirley Temple / Mexican Coke + \$1.50

➤ AGUA FRESCA 3.50

JAMAICA
HORCHATA

➤ WATER

SPARKLING WATER 1L	6.50
BOTTLED WATER 1L	6

SHAKE & MUDDLE

All eatery and libations are made to order - we thank you for your patience.

*No split bills for parties of (6) or more + add service charge of 20% to parties of (6) or more

*10% Military Discount - Military ID required to receive discount

