

PLAYA

DESALMUERZO (DESAYUNO + ALMUERZO) "BRUNCH"

Sat & Sun 1030am-230pm

Ensaladas

Add Grilled Chicken or Steak \$6 | Shrimp/Mahi Mahi \$8

Summer Salad | 14

Gem Lettuce, Mixed Greens, Watermelon Radish, Asparagus, Snap Peas, Spiced Pumpkin Seed Brittle, Panela Cheese, Tomatillo Vinaigrette

Chopped | 15

Romaine, Bacon, Snap Peas, Corn, Cranberry Beans, Pico de Gallo, Avocado, Cilantro, Creamy Poblano-Cotija Dressing

Tacos

Grilled Mahi Mahi | 15

Guajillo-Citrus Marinade, Chile de Arbol Salsa, Avocado-Poblano Crema, Mexi-Slaw, Cilantro

Carnitas | 14

Carnitas, Avocado-Salsa Verde, Escabeche Veggies & Jalapeno, Cilantro

Antojitos

Guacamole | 11

Avocado, Garlic, Onion, Cilantro, Serrano, Epazote, Lime

Salsas & House-made Chips | 5

Tomatillo Salsa Verde, Fire-Roasted Tomato Chipotle, Habanero

Tostadas con Jaiba | 12

Dungeness Crab, Celery, Red Fresno Pepper, Fennel, Snap Peas, Habanero Aioli, Cilantro, Cucumber, Citrus, Radish, Habanero Ash

Fresh Catch Ceviche* | 16

Catch of the day, Citrus Marinade, Snap Peas, Cucumber, Tomatillo, Serrano, Red Onion, Watermelon Radish, Avocado, Cilantro

Queso Fundido | 11

House-made Chorizo Verde, Oaxaca & Monterey Cheese, Roasted Poblano Pepper, Cilantro

Seasonal Fruit Bowl | 12

Seasonal Fruit, Greek Yogurt, Honey, Cranberry Grannola, Mint

Desalmuerzo

Caballero Pobre aka "French Toast" | 14

Brioche Challah from *Panorama*, Seasonal Fruit bruleed with Mezcal Syrup, Cajeta Drizzle, Cinammon, Powdered Sugar, Whipped Cream, Mint

Huarache a la Mexicana | 14

Two Eggs Scrambled with Tomato, Onion, Jalapeno. Served Over a Black Bean-Corn Tortilla & Oaxaca Cheese, Topped with Salsa Ranchera & Cilantro

Papadzules | 15

Eggwhites, Spinach, Poblano Pepper & Onion Sauteed with Tomato-Guajillo Salsa, Stuffed into Hand-Made Tortillas with Queso Oaxaca. Served over Pipian Mole, Topped with Guajillo Salsa, Sliced Hard-Boiled Eggs, Spring Onion, Roasted Pumpkin Seeds, Epazote

Chilaquiles | 15

Crispy Tortilla Chips, Tomatillo Salsa Verde, Charred Jalapeno, Oaxaca Cheese, Avocado-Poblano Crema, Pickled Red Onion, Cotija Cheese, Eggs Sunny-side Up, Cilantro

Sopes Benedictos | 16

Crispy, Pinched Corn Tortilla Served Over Avocado Crema, Topped with Black Bean Puree, Carnitas, Poached Eggs, Chipotle Hollandaise, Slivered Red Fresno Pepper, Cilantro

Machaca Tacos | 14

Scrambled Eggs with Carnitas, Red Onion & Jalapeno, Topped with Salsa Ranchera, Avocado, Cilantro

Enfrijoladas | 15

Scrambled Eggs & Cheese Stuffed into Hand-Made Tortillas, Topped with Black Bean Sauce, House-Made Chorizo Verde, Crema Fresca, Cotija Cheese, Radish, Cilantro

Huevos Motulenos | 17

Lightly Crisped Corn Tortillas Topped with Queso Oaxaca, Pureed Black Beans, Grilled Smoked Ham, Bacon, Tomatillo Salsa Verde, Sunny-Side Up Eggs, Drizzle of Guajillo Salsa, Cilantro

Huevos Rancheros | 16

Frijoles Puercos Negros, Crispy Guajillo-Corn Tortillas Topped with Roasted Tomato-Chipotle Salsa, Sunny-Side Up Eggs, Salsa Verde Cruda, Pico de Gallo, Avocado & Cilantro

Guarniciones - Sides

Breakfast Potatoes | 7

Grilled Asparagus | 9

Hand-made Tortillas(4) | 2.50

Applewood Smoked Bacon | 8

Grilled Smoked Ham | 8

Black Beans | 6

Cilantro Rice | 6

1 Egg | 2.50

"Peques" - for the kids

Fiesta Box | 10

Eggs, Chicken or Carnitas, Cilantro Rice, Black Beans, Tortillas (2), House-made Chocolate Chip Cookie

Kids Taco | 8

Grilled Mahi Mahi or Steak. Served with Black Beans & Cilantro Rice

Cheese Quesadilla | 7

Served with Black Beans & Cilantro Rice

French Toast-titos | 7

Brioche Challah, Fresh Fruit, Cajeta Drizzle, Cinammon, Whipped Cream, Mint

DUE TO THE REDUCED CAPACITY, PLEASE OBSERVE THE FOLLOWING TIME LIMIT WHEN DINING WITH US.

2 - 4 GUESTS 1.5 HRS | 5-10 GUESTS 2.5 HRS

FOR YOUR SAFETY & THAT OF THE STAFF, FACE COVERINGS ARE REQUIRED WHEN VENTURING FROM YOUR TABLE AND/OR WALKING THROUGH THE RESTAURANT.

THANK YOU. YOUR COOPERATION IS GREATLY APPRECIATED.

A 3% fee has been added to offset employee cost of living and medical benefits fees.

Corkage: \$25 per bottle - 2 Bottle Maximum

*Contains raw or undercooked ingredients gConsuming rare and undercooked food may result in possible food borne illness (State mandated statement)