

PUNCHES & SANGRIAS

SINGLE SERVING 10

PITCHERS SERVING 40

LA VIDA ROSA

STRAWBERRY INFUSED BLANCO TEQUILA,
ROSE WINE & ELDERFLOWER

EL CALOR SECO

JALAPEÑO INFUSED TEQUILA, VERMOUTH,
SUGAR CANE & LIME

RELAPSE PUNCH

SMOKY LAPSANG SOUCHONG TEA-KILLA' WITH
LEMON, GRAPEFRUIT & WHISKEY BARREL BITTERS



BUEHOS DIAS SEÑORES & SEÑORAS...

*WHETHER YOU ARE HERE TO FEED
YOUR BEASTLY HANGOVER, OR HAD A
LONG DAY WORKING THE AGAVE FIELDS
OR JUST CANNOT GET ENOUGH OF
OUR DELICIOUS FOOD & DRINK,
WE WELCOME YOU ALL TO ENJOY OUR
SUNDAY BRUNCH HERE AT...*

MAYAHUEL



CERVEZA COCKTAILS

CHELADA

MEXICAN BEER WITH LIME & SALT 7

MICHELADA

SPICY SANGRITA WITH CITRUS & BEER 8

LUNA Y SOL

RASPBERRY TEA-KILLA' WITH LIME, GINGER
& MODELO ESPECIAL 10

EL JIMADOR'S SHIFTY

PINEAPPLE INFUSED MEZCAL WITH LIME, SUGAR CANE &
NEGRA MODELO WITH SPICED SALT RIM 10

BOCA DE VAQUERO

JALAPEÑO TEQUILA, CREMA MEZCAL, LIME & SUGAR CANE
WITH MODELO ESPECIAL & SMOKED SALT RIM 10

CERVEZAS

NEGRA MODELO, MODELO ESPECIAL & PACIFICO 7

NON-ALCOHOL BEVERAGES

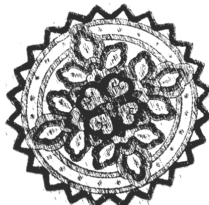
COFFEE 3

ORANGE JUICE 4

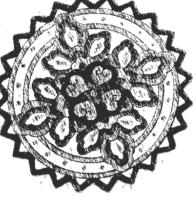
GRAPEFRUIT JUICE 4

JARRITOS TAMARIND SODA 3

VIRGIN MARY 5



GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE



SOPAS

6

CALDO VERDE

WHITE BEANS, CHORIZO & KALE SIMMERED IN RICH CHICKEN BROTH

BLACK BEAN

BRAISED BLACK BEANS IN VEGETABLE BROTH AND FINISHED WITH FRESH PICO DE GALLO & CREMA FRESCA

HUEVOS

14

HUEVOS RANCHEROS

TWO ORGANIC EGGS BAKED WITH CHARRED TOMATO SALSA OVER CHORIZO AND MELTED CHIHUAHUA CHEESE.

RE-SHELLED EGG

SOFT BOILED ORGANIC EGG SERVED CRISPY OVER CHICKPEA AND CHORIZO HASH

CHILAQUILES

TORTILLA CASSEROLE SERVED SIMMERED IN SALSA VERDE WITH CHICKEN, BEANS AND TWO FRIED ORGANIC EGGS

BURRITO

TWO SCRAMBLED ORGANIC EGGS WITH SMOKY CHORIZO, AVOCADO, MONTEREY CHEESE & FRESH PICO DE GALLO

PLATOS

14

TOSTADA VERDE

ROASTED MARKET VEGETABLE, BLACK BEANS, CORN & AVOCADO

PANQUEQUES

WITH FRESH FRUIT & TAMARIND SYRUP OR BERRIES & MAPLE SYRUP

EL RANCHERO

SEARED HANGER STEAK, CRISPY PORK BELLY, RICE, BLACK BEANS, SWEET PLANTAINS AND A FRIED EGG

CARNE ADOVADA

SLOW BRAISED NIEMEN RANCH PORK SIMMERED IN SWEET & SPICY CHILIES, ANCHO & CINNAMON SERVED OVER RICE, BLACK BEANS AND SWEET PLANTAINS

QUESO FUNDIDO

CHIHUAHUA AND COTIJA CHEESE MELTED SERVED WITH WARM TORTILLAS AND CHOICE OF: CHORIZO, TINGA, OR BLACK BEANS

OTROS ANTIJITOS

CHORIZO 3

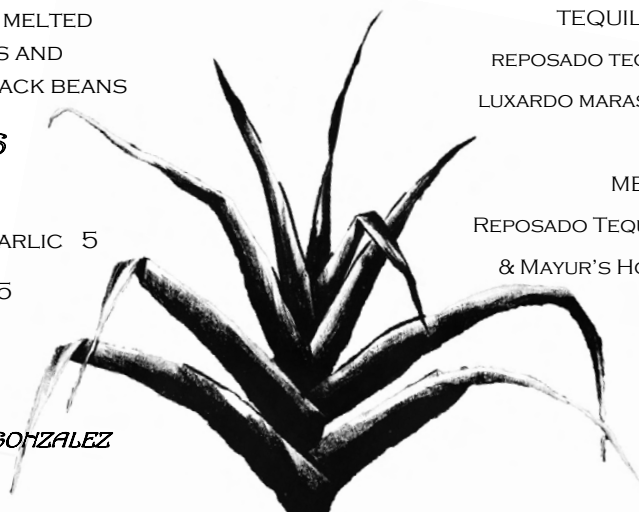
TOSTONES WITH SAFFRON AND GARLIC 5

RICE AND BLACK BEANS 5

SKILLET POTATOES 3



MENU PREPARED BY CHEF LUIS GONZALEZ



COCKTAILS DE LA CASA

CINNSATION

MEZCAL, MULLED APPLE CIDER, LEMON & PEYCHAUD BITTERS 10

BLOODY MARIA

BLANCO TEQUILA WITH LIME, CELERY, TOMATO & SPICES 10

DIVISION BELL

MEZCAL WITH APEROL, LIME & MARASKA 10

SELENA FIZZ

BLANCO TEQUILA, ELDERFLOWER, GRAPEFRUIT & LIME WITH EGG WHITE & SODA & DASH OF ORANGE BITTERS 10

AGRIDLCE ROYALE

BLANCO TEQUILA, LIME, CAMPARI & SPARKLING CAVA 10

SMOKED PALOMINO

AMONTILLADO SHERRY, CREMA MEZCAL, GRAPEFRUIT & LIME WITH A SALTED RIM 10



DHALGREN

BLANCO TEQUILA, TAWNY PORT, LIME & GINGER WITH BITTERS 10

LOOP TONIC

BLANCO TEQUILA, GREEN CHARTREUSE, VERMOUTH & CELERY BITTERS WITH LIME 10

RASPBERRY CHARADE

RASPBERRY TEA-KILLA', LEMON & SPARKLING CAVA 10

SLIGHT DETOUR

A TRIO OF REPOSADO TEQUILA, MEZCAL & JALAPENO TEQUILA WITH CHOCOLATE BITTERS & AGAVE NECTAR 10

TEQUILA GUMPTION

REPOSADO TEQUILA & MEZCAL WITH LUXARDO MARASCHINO & BITTERS 10

MEXICANO

REPOSADO TEQUILA, CARPANO ANTICA & MAYUR'S HOMEMADE PICON 10

