



# BRUNCH

**“BERRY GOOD” FRENCH TOAST** **\$220**

Fresh baked brioche with a vibrant red berry swirl, topped with fresh berries and crunchy candied nuts. Served with real maple syrup!

**BREAKFAST SANDWICH** **\$210**

Fresh baked bread, citrus-infused butter, house-cured bacon, a perfectly fried egg and melted cheese. Simple, rich and absolutely satisfying!

**TRADITIONAL CHILAQUILES** **\$210**

A beloved family recipe! Crispy tortilla chips topped with two perfectly fried eggs, a creamy cilantro-lime sauce and sprinkled with fresh cheese crumbles—simple, comforting, and full of flavor!



***Make it Vegan!*** Change eggs for fresh sautéed veggies, cheese for roasted pumpkin seeds. **\$200**

**BISTRO CHILAQUILES** **\$240**

A bold take on a Mexican classic! Crispy tortilla chips layered with slow-roasted pork belly bits in a rich roasted peanut and red chili sauce, topped with a fried egg, thinly sliced red onions and crumbled fresh cheese for the perfect balance of flavor and texture.

**ENFRIJOLADAS** **\$215**

House-made to order blue tortillas generously stuffed with fluffy scrambled eggs, Yucatan smoked chorizo and melted cheese, topped with creamy white chipotle beans and crumbled fresh cheese.



***Make it Vegan!*** Swap the filling for sautéed seasonal veggies for a delicious plant-based twist! **\$205**

# BRUNCH



## EGGS SHAKSHUKA

**\$210**

Two beautifully fried eggs nestled in a rich, fire-roasted tomato and red pepper sauce, served with our freshly baked house bread. Finger licking worthy!

## STEAK & EGGS

**\$320**

Prime Picaña steak perfectly grilled and 2 eggs to your liking (cheese scrambled or fried) served with breakfast potatoes.

## CROQUE MONSIEUR

**\$220**

House-baked brioche bread layered with premium smoked ham, blend of 4 cheeses - manchego, emmental, gouda and parmesan - topped with a rich and creamy sauce for the perfect savory combo!

***Excusemoi, make it a MADAM!*** Top it with sweet caramelized onions and a perfectly fried egg.. Absolutely irresistible!

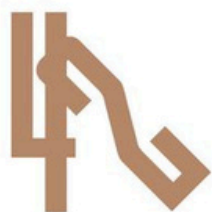


## OUR COFFEE -



*Organic and local sourced directly from the producer - an indigenous women owned coop from the state of Chiapas, Mx.*

- Medium roast fresh brew (up to 2 refills) **\$50**
- French Press, 10 oz **\$65**
- Foamy Frappe **\$80**
- Bulletproof **\$90**



# COFFEE & BISTRO

BEVERAGES & TREATS



## HOT BEVERAGES

Espresso	\$60
Americano	\$60
Capuccino	\$75
Latte	\$75
Moka	\$75
Chai	\$75
Tea	\$70



## CHILLED BEVERAGES

Iced Coffee	\$95
Chai	\$95
Cold Brew	\$95
Juice orange/green	\$110
Iced tea	\$75
Soda pop/water	\$40



## TREATS

Banana frozen yogurt	\$170	Smoothies	\$110
Ice cream	\$100	Sweet Breads & Pastry	\$__

## ALCOHOLIC BEVERAGES

Cafe Maya	\$160	Mimosa	\$160
Baileys Espresso	\$160	Bloody Mary	\$160
Wine	by label	Mojito	\$160
Cocktails	by label	Margarita	\$160