

# DESAYUNOS

Frijoles are the staple of a good Mexican breakfast. We serve:

*frijoles puercos*- mayacoba beans pureed in lard & chorizo

*frijoles negros*- black beans pureed with roasted poblano peppers

<b>BUENOS DIAS</b>	fresh fruit plate + house baked conchita bread + cafe or jugo de naranja	<b>\$7</b>
<b>QUESO FRESCO</b>	chunk of queso fresco, fresh corn tortillas, choice of frijoles	<b>\$4</b>
<b>ATUN CON PIÑA</b>	ahi tuna, pineapple, spicy crema de aguacate, sesame on a fresh tostada	<b>\$6</b>

**Additions: fried egg +\$1 / chorizo +\$2 / jamon +\$2 / or cochinita pibil +\$4**

<b>MOLLETES</b>	toasted pan telera, butter, choice of frijoles, melted queso chihuahua, pico de gallo, sliced avocado	<b>\$7</b>
<b>CHILAQUILES</b>	skillet of house totopos, warm salsa verde, queso fresco, crema, pickled onion, fried egg, frijoles puercos	<b>\$8</b>
<b>HUEVOS RANCHEROS</b>	two fried eggs over fresh tostadas with salsa ranchera, crema, queso cotija, and your choice of frijoles	<b>\$10</b>
<b>VOLCAN DE COCHINITA</b>	skillet of frijoles puercos, two fried eggs, and cochinita pibil piled high with pickled onions and a side of fresh corn tortillas	<b>\$13</b>
<b>TOMASA</b>	skillet of frijoles negros, carne asada, two fried eggs, queso fresco, house pickled jalapeños, avocado and a side of fresh corn tortillas	<b>\$15</b>

## TACOS

**side of sliced avocado \$2 / side of frijoles \$2**

<b>A LA MEXICANA</b>	Scrambled egg with tomatoes, onion, serrano, cilantro	<b>\$3</b>
<b>CON CHORIZO</b>	Scrambled egg with Mexican chorizo, queso cotija	<b>\$3</b>
<b>CON JAMON</b>	Scrambled egg with jamon, sliced avocado	<b>\$3</b>
<b>COCHINITA PIBIL</b>	Our specialty of tender pork in achiote & bitter oranges	<b>\$3.5</b>
<b>QUESADILLAS</b>	Served on our handmade flour tortillas. Choose any taco filling from above.	<b>\$7</b>
<b>TORTAS</b>	Any taco filling from above served on toasted telera bread with avocado, mayonesa, salsa ranchera	<b>\$12</b>

*Our eggs come from Little Gunpowder Farms heritage breed free range chickens.*

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

# COCTELES

<b>MIMOSA CLÁSICO</b>	fresh jugo de naranja, salt, sparkling cava	\$8
<b>LO SAGRADO</b>	fresh pineapple, limon, oloroso sherry, sparkling cava	\$9
<b>ORO DE TONTOS</b>	fresh grapefruit, ocho reposado, madeira, ginger, basque cider	\$9
<b>SANGRE DE KAHLO</b>	celery infused el buho mezcal, salsa ranchera, tamarindo, limon, clamato, serrano, sal de gusano	\$9
<b>EL CHAPO</b>	cold brew coffee, mexican amargo-vallet, mezcal, leche evaporada, mole bitters, grasshopper salt	\$10
<b>MARGARITA</b>	<b>add house tres chiles shrub for heat + \$1</b> <b>add raw cilantro honey for vitamins + \$1</b>	\$10
<b>MEZCALITA</b>	<b>add house tres chiles shrub for heat + \$1</b>	\$10
<b>MICHELADA</b>	salsa valentina, jugo maggi, leche sinaloense, whole lime sal de gusano, and your choice of: Cerveza Victora or Negra Modelo	\$8
<b>BEBIDAS</b>		
<b>CAFE</b>	single origin by passenger	\$3 per bowl
<b>ICED COLD BREW</b>		\$3.5
<b>JUGO DE NARANJA</b>	fresh o.j. squeezed in house	\$2.5
<b>AGUAS FRESCAS</b>	flor de jamaica or piña	\$2.5
<b>EL CURANDERO</b>	topo chico, limon, house tres chiles shrub, chile salt	\$4
<b>SIDRA</b>	cup o' fermented basque cider	\$4
<b>TEPACHE</b>	house fermented pineapple	\$4
<b>CERVEZAS</b>		
<b>HOUSE DRAFT</b> <i>available only at Clavel</i>		\$6.5
<b>TECATE / PACIFICO</b>		\$3
<b>VICTORIA / NEGRA MODELO</b>		\$4
<b>CARTA BLANCA</b> 32. oz Caguama		\$6

