

MON - THU 11AM - 9:30PM
FRI 11AM - 10:30PM
SAT 10AM - 10:30PM
(BRUNCH UNTIL 3PM)
SUN 10AM - 9:30PM
(BRUNCH UNTIL 3PM)



BRUNCH MENU
INKED 01-27
V - VEGETARIAN

BRUNCH COCKTAILS

- SATURDAY MARTINI** Soho Lychee liqueur, orange juice, fresh citrus, agave nectar *10*

SUNDAY MARTINI Soho Lychee liqueur, Peruvian Chicha Morada syrup, fresh citrus, grapefruit juice *10*

MIRIAM'S FLIGHT Lunetta Prosecco Mimosas: Guava, Passion Fruit, Tamarind *13*
- DESPIERTA/ WAKE UP (BLOODY MARY)** Tito's Vodka, tomato juice,fresh lime juice, Veracruz rim *12*

SHANNON'S MILK PUNCH bourbon, brown sugar, vanilla extract, whole milk *13*

EL BATEY, SOSUA (PINA COLADA) Brugal white and dark rum, fresh pineapple, cream of coconut milk *13*

PARA COMPARTIR (SHARE)

- GUACAMOLE CONOCIDO** Avocado, lime juice, sea salt *10.95*

QUESO VERDE Queso dip with Poblano, fresh spinach, roasted corn *10.95*

DUO VERDE Guacamole, queso verde *12.95*
- CEVICHE PUNTA CANA** Tiger shrimp, baby octopus, avocado, cucumber, pico de gallo *15.95*

QUESADILLAS VEGETARIANAS V Oaxaca cheese, sautéed baby spinach, mushrooms, spinach flour tortilla, *11.95 (Add Chicken +4, Shrimp +7, Steak +7, Salmon +8)*

BRUNCH

- BREAKFAST BRISKET ENCHILADAS** Dos over easy eggs, queso fresco, guajillo sauce, casa de campo salad *13.00*

CARNE ASADA CON HUEVOS Grilled skirt steak, dos over easy eggs, chimichurri breakfast potatoes *19.00*

OMELET Onions, mushrooms, bell peppers, spinach, jalapenos, mozzarella. Choice of breakfast potatoes or Casa de campo salad *12.00*

BREAKFAST TACOS Bacon, potatoes & scrambled eggs or vegan chorizo with breakfast potatoes, flour or corn tortillas *13.00*

CHILAQUILES Shredded chicken, dos over easy eggs, sour cream, queso fresco, crispy tortillas, salsa verde *12.00*
- HUEVOS “LOS COMPADRES”** Over easy eggs, with tomatillo sauce, red sauce, avocado sliced, served over Chimichurri breakfast potatoes, black beans *12.00*

CRÈME BRULE FRENCH TOAST Delicious French toast with berries, vanilla cream, cajeta sauce *12.00*

OATMEAL Berries, golden raisins, apples Green Smith *8.00*

AVOCADO TOAST Sourdough toast, poached egg, mashed avocado, cherries tomatoes served with arugula salad *10.00* (add bacon 1.00)

HAMBURGUESA CON HUEVOS 6 oz hamburger patty, guacamole, tomatoes, iceberg lettuce, sunny side up egg, brioche bun, chimichurri breakfast potatoes *13.00*

SOPAS *cup 4.95 bowl 8.95*

- DE LA OLLA SOUP** V White and black beans, tomatoes, cilantro, topped with crispy spinach
- CALDO DE POLLO** Chile morita broth with shredded chicken, chick peas, roasted corn, fingerling potatoes

ENSALADAS *10.95*

add Chicken +4, Shrimp +7, Steak +7, Salmon +8

- PUNTA MITA SALAD** Spring mix, fresh berries, granny smith apples, blue cheese, basil balsamic vinaigrette

CASA DE CAMPO Spring mix, crispy bacon, avocado, cilantro, tomato, queso fresco, roasted corn, spicy ranch vinagrette
- MIRIAM'S SALAD** baby spinach, black beans, blue cheese, dry cranberry, roasted pecans, boiled egg, basil balsamic vinaigrette

TACOS

all served with rice and jicama salad

- BRISKET TACOS** Slow cooked shredded brisket, Oaxaca cheese, crispy jalapenos, cilantro, onion, pulla sauce *12.95*

TACOS DE FILETE Grilled tenderloin, sautéed mixed peppers, grilled white onions, radish, chimichurri sauce *13.95*
- POLLO PIBIL** Chicken pibil, shredded lettuce, red onions, roasted pineapple, Yucatán slaw *12.95*

TACOS DEL PACIFICO Diablo shrimp, roasted onion, poblanos peppers, roasted pineapple *13.95*

ENCHILADAS

- BRISKET** Tomatillo sauce, topped with Oaxaca cheese, roasted pineapple, red rice, black beans *12.95*

CHICKEN Shredded chicken, choice of tomatillo sauce or queso verde, red rice, black beans *12.95*
- POBLANAS** Shredded chicken, mole poblano, marinated red onions, sesame seeds, white cilantro rice, black beans *13.95*

OAXACA-CHEDDAR CHEESE Chile con carne sauce, red rice, black beans *12.95*

ENTRADA

- SALMON A LA ISLA** Sautéed salmon on a coconut sauce, seasonal vegetables, cilantro-quinoa white rice *22.95*

PESCADO A LA VERACRUZANA Crispy Whole Red Snapper, Veracruz sauce, rice, seasonal vegetables *26.95*
- CABRITO A LA DIABLA** Guajillo braised goat, cilantro white rice, roasted peppers, sweet plantains *23.95*

PUERCO ROJO CON NOPALES Slow cooked pork, guajillo sauce, sautéed nopal cactus, poblano, red bell pepper, cilantro white rice *17.95*

A TU GUSTO *6.95*

POSTRES *8.00*

- YUCCA FRIES**

SWEET PLANTAINS

MEXICAN STREET CORN (ESQUITES)

CHIMICHURRI BREAKFAST POTATOES
- APPLEWOOD BACON**

DOS HUEVOS (\$4)
- PASTEL DE BODA** Tres leches cake filled with raspberry, caramel, milk sauce

PUDDIN DE PAN Mexican style bread pudding, caramel sauce, vanilla ice cream

COCONUT CRÈME BRULEE rich coconut custard base topped with a texturally contrasting layer of hardened caramelized sugar, garnish with strawberry and Malibu coconut sauce

CHOCOLATE ABUELITA CAKE Chocolate cake, hint of cinnamon, abuelita chocolate, chile ancho, house coffee, with vanilla cream

SEASONAL SORBET

Have your picture taken with
Miriam for the wall.

If you are not in love with any item on your plate, please tell us now, so we can make you happy.