

# Brunch

---

*Todo el Día*

# Brunch

---

*All Day*



## **4 Tiempos Family Style**

**Coles de Bruselas**

**Chilaquiles Rojos**

**Chamorro Tatemado**

**Buttermilk Pancakes**

550 por persona

Bottomless + 550

## **4 Courses Family Style**

**Brussel Sprouts**

**Red Chilaquiles**

**Charred Shredded Beef**

**Buttermilk Pancakes**

550 per person

Bottomless + 550

# Happy Hour

*Sabado - Domingo*  
*11:30 - 2:30*

# Happy Hour

*Saturday - Sunday*  
*11:30 - 2:30*



Mimosa	100		
French 75	130	Fresh Oysters	260
Apperol Spritz	130	Grilled Oysters	300
Negroni Bianco	200		

All changes to our menu will be respectfully declined.  
Thank you for your understanding.



# Mixtura

Valle de Guadalupe

## Primeros

Ostiones Frescos y Mignonette	280
Ostiones en Mantequilla de Chile Morita	320
Ceviche en Habanero Confitado	450
Carnitas de Collar de Pescado	350

## Segundos

Ensalada Cesar Asada	250
Coles de Bruselas	320
Callos en Mantequilla	450
Almejitas al Vapor	380
Calamares Fritos & Aioli	350
Taco de Pato Confitado (Pza)	180

## Terceros

Risotto de Champiñones	350
Risotto Blanco y Almejitas	380
Pulpo al Grill con Pesto	550
Pesca del Dia	450
Chamorro de Res Tatemado	450
Rib Eye y Frites	990

## Postre

Buttermilk Pancakes	240
Pastel de Queso Quemado	250
Flan de Naranja	220
Chocolate Cake	220

## Firsts

Fresh Oysters and Mignonette
Grilled Oysters in Morita Butter
Ceviche in Habanero Confit
Fish Neck Carnitas

## Seconds

Grilled Cesar Salad
Brussel Sprouts
Butter Sauteed Scallops
Steamed Baby Clams
Fried Calamari and Aioli
Duck Confit Taco

## Thirds

Mushroom Risotto
Risotto Bianco and Baby Clams
Pesto Grilled Octopus
Fish of the Day
Charred Shredded Beef
Rib Eye and Frites

## Dessert

Buttermilk Pancakes
Burnt Cheesecake
Orange Creme Caramel
Chocolate Cake



# Mixtura

Valle de Guadalupe

## Soft Drinks

Agua de Piedra / 650 ml / Non-carbonated	150
Agua de Piedra / 650 ml / Carbonated	150
Topochico / 355 ml / Carbonated	085
Topochico / 750 ml / Carbonated	150
Orange Juice	070
Clamato	085
Coca Cola	070

## Wines by Relieve

Chardonnay / Chenin Blanc	650
Pinot Noir / Malbec	650
Cabernet	800
Merlot	800
Descorche / Corkage Fee	300

## Mimosas, Aperitifs

Mimosa	120
French 75	150
Apperol Spritz	150
Negroni Bianco	220

## Sparkling Wine & Champagne

Micha Micha	150
Moet Chandon Brut Imperial 750 ml	2500
Veuve Clicquot Rose 750 ml	3100

## Clásicos / Classics

Gin Tonic	180
Vodka Tonic	170
Cuba Libre	160
Carajillo	200
Old Fashion	250
Naked and Famous	220
Negroni	220
Mezcalgroni	220

## Designer Cocktails

Paloma Negra	220
Naranja Mecánica	220
Negroni Blanco	250

## Cerveza / Beer

Carta Blanca / Caguamita	065
Grupo Modelo / Coronita	065

## Tequilas & Mezcales

Tequila / Maestro Dobel / Blanco	250
Tequila / Casa Dragones / Blanco	380
Mezcal / Unión / Espadín Tobalá	150
Mezcal / 400 Conejos / Espadín	220
Mezcal / Unión / Espadín Tobalá	250