



MESOMAYA

BRUNCH MENU | SATURDAY & SUNDAY UNTIL 3PM

BRUNCH MENU



HUEVOS BORRACHOS

choice of brisket or chorizo, tossed with scrambled eggs, corn hash, poblano peppers, onions, potatoes, served with house white rice, black beans, pickled red onions, a side of habanero salsa & freshly made corn tortillas

BRISKET 17.00 • **CHORIZO** 16.00

CHILAQUILES TRADICIONALES* 15.00

roasted white chicken, sautéed onions, serrano peppers, tomatoes, black beans, served on a bed of crispy tortilla strips, topped with two sunny side up eggs, a blend of chihuahua style cheese & queso fresco, your choice of tomatillo salsa (verde) or red guajillo salsa (rojos)



CROQUE SEÑOR* 15.00

sliced ham, chihuahua style cheese & avocado sandwich, made with mexican pan dulce, topped with two sunny side up eggs & roasted tomato broth

CHORIZO MIGAS 16.00

eggs scrambled with sautéed pork chorizo, tortilla strips, onions, tomatoes, serrano peppers, queso fresco and crema mexicana

SKINNY HUEVOS 15.00

egg whites scrambled with fresh spinach, mushrooms, tomatoes, avocado, queso fresco
add grilled salmon +5.00



MEXICAN TOAST 15.00

egg battered mexican pan dulce, vanilla cream cheese, strawberries, blueberries, caramelized bananas, drizzled with piloncillo cinnamon syrup



BRUNCH TACOS 15.00

2 tacos per order

served on flour tortilla with black beans and papas de rancho

POTATO EGG AND CHEESE

CHORIZO EGG AND CHEESE

BACON EGG AND CHEESE

ADICIONALES

FRUTA FRESCA 7.00

SWEET PLANTAINS 9.25

ELOTE CON CREMA 8.00

SWEET CORN TAMAL 7.00

CHARRED BRUSSELS SPROUTS 9.25



CHEF NICO'S SPECIALTIES

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions please be aware that our normal kitchen operations involve shared cooking & preparation areas, including common fryer oil, containing milk, egg, fish, crustacean shellfish, tree nuts, wheat & peanuts.



MESOMAYA

BRUNCH MENU | SATURDAY & SUNDAY UNTIL 3PM

BEBIDAS

BUENAS MAÑANAS ESPECIALES 3.00

choice of mimosa, bloody mary or house sangria
saturday and sunday, until 3pm only

MARGARITAS



AVOCADO 15.00

patron silver tequila, muddled avocado, pineapple, lime, cointreau



DE LA CASA 10.50

tequila 100% blue agave, lime juice, orange liqueur, frozen or rocks, [available to go](#)

TOP SHELF 17.00

socorro tequila reposado, lime, cointreau, grated lime zest, rocks or frozen

STRAWBERRY 15.50

tequila ocho plata, st germain, lime, agave nectar, strawberries, salted rim

“SKINNY” LA FLACA 14.75

dulce vida blanco, triple sec, lime juice, agave nectar, on the rocks

SERRANO BERRY 14.75

lalo blanco, muddled strawberry, serrano pepper, triple sec, lime



CUCUMBER 14.75

tres agaves blanco, cucumber, lime juices, sugar cane, triple sec,

JALAPEÑO 14.50

corralejo blanco tequila, lime, pineapple juice, agave, jalapeño liqueur, rocks or frozen



REMOLINO SWIRL 14.00

our signature house made sangria swirled with our classic frozen margarita, [available to go](#)

COCKTAILS



OAXACA 16.00

400 conejos espadin mezcal, cointreau orange liqueur, fresh lime juice, orange zest



PINEAPPLE HABANERO 14.75

cuervo traditional blanco, muddled pineapple & roasted habanero, lime juice, cointreau, lime & chile rim
[add mezcal float 2](#)

MEXICAN MARTINI 15.00

lalo tequila blanco, hand-shaken, fresh lime juice, cointreau

SUEÑO DE NOVELA 15.50

herradura tequila blanco, lime juice, passion fruit, chile morita syrup

PALOMA 15.00

socorro reposado tequila, lime & grapefruit juice, splash of sparkling, tajin rim, rocks or frozen

MANGO SANGRITA 14.50

housemade mango sangrita, swirled with our classic frozen margarita, [available to go](#)



CHEF NICO'S SPECIALTIES

MM2/25