



MESOMAYA

BRUNCH MENU | SATURDAY & SUNDAY UNTIL 3PM

BRUNCH MENU

 **HUEVOS BORRACHOS** 12.50

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

CHILAQUILES TRADICIONALES* 12.25

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 cheese & queso fresco, your choice of tomatillo salsa (verde) or red guajillo salsa (rojos)

 **CROQUE SEÑOR*** 12.25

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

 **HUEVOS MOTULEÑOS*** 12.50

crispy blue corn tortilla, jamón selecto, two eggs sunny side up, plátano macho, black beans, queso fresco, tomato broth, fresh avocado

AVOCADO BREAKFAST TORTA 14.00

open faced toasted mexican bolillo with smashed avocado, scrambled eggs, cherry tomatoes, basil, olive oil, fresh cracked black pepper with a bowl of fresh fruit

CHORIZO MIGAS 13.00

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

SKINNY HUEVOS 13.00

egg whites scrambled with fresh spinach, mushrooms, tomatoes, avocado, queso fresco add grilled salmon 4

 **MEXICAN TOAST** 13.00

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

 **BRUNCH TACOS** 12.50

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 5.00

SWEET PLANTAINS 4.00

ELOTE CON CREMA 5.00

SWEET CORN TAMAL 4.00

CHARRED BRUSSELS SPROUTS 5.00

 **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.

MM09/21



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BEBIDAS

BUENAS MAÑANAS ESPECIALES 3.00
choice of mimosa, bloody mary or house sangria
saturday and sunday, until 3pm only

MARGARITAS

 **AVOCADO 12.75**

fresh muddled avocado, freshly squeezed pineapple & lime juices, cointreau, casa noble tequila blanco

 **DE LA CASA 9.00**

la mission tequila 100% blue agave, freshly squeezed lime juice, orange liqueur, prepared in-house, frozen or rocks, [available to go](#)

TOP SHELF 15.00

freshly squeezed lime juice, simple syrup, cointreau, hornitos tequila reposado with freshly grated lime zest, frozen or rocks

“SKINNY” LA FLACA 12.00

organic dulce vida tequila blanco, triple sec, freshly squeezed lime juice, agave nectar, on the rocks

SERRANO BERRY 12.00

fresh muddled strawberry & serrano pepper, triple sec, soccoro tequila blanco, fresh lime juice

REMOLINO SWIRL 10.50

homemade sangria swirled with frozen house margarita, [available to go](#)

MANGO SANGRITA 11.25

fresh housemade mango sangrita, with frozen house margarita & tajin salted rim, [available to go](#)

 **CUCUMBER 12.00**

freshly squeezed cucumber & lime juices, simple syrup, triple sec, herradura blanco

COCKTAILS

 **OAXACA 13.00**

mezcal joven, sombra, cointreau orange liqueur, fresh lime juice, sugar syrup, orange zest

EL CHAMAN 13.00

sombra mezcal, fresh lime juice, pomegranate, simple syrup, & tajin chile rim

 **PINEAPPLE HABANERO 12.00**

freshly-muddled pineapple & roasted habañoero, mi campo reposado, fresh lime juice, cointreau, with a lime & chile rim • add mezcal float 2

MEXICAN MARTINI 13.50

hand-shaken, fresh lime juice, cointreau, avion silver tequila

 **LA NOVELA 13.00**

el jimador tequila blanco, fresh lime & orange juices, passion fruit, chile morita syrup, muddled serrano

EL VIEJO 14.00

herradura tequila añejo, luxardo maraschino cherry, angostura bitters, piloncillo syrup

BOURBON MARGARITA 15.00

woodford reserve, el jimador tequila reposado, cointreau, agave nectar & fresh lime juice with an orange peel

 **HOUSE SPECIALTIES**

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