

Brunch

DRINKS SPECIALS

SAT & SUN | 11am - 3:30pm

cafecito martini 15
tequila reposado, coffee liqueur,
cold brew concentrate, piloncillo

bloody maria 12
tequila or mezcal, house made morita bloody mix,
lemon, cebollitas

mimosa 12
los monteros cava brut, freshly squeezed orange juice

bottomless mimosas 30
los monteros cava brut, freshly squeezed orange juice

AL NATURAL

jugo de naranja 6
freshly squeezed orange juice
add tequila, mezcal or rum +6 per oz

Brunch


Botanas


CHIPS & SALSA

single 4 | trio 10

served with tortilla chips **G**

gluten-free chips available upon request

molcajete tomato, jalapeño, tomatillo, árbol, onion, garlic 

verde fresca serrano, cucumber, tomatillo, onion, garlic, cilantro 


habanero habaneros, tomato, tomatillos, garlic, onion 


GUACAMOLE

single 16 | dos guacamoles 19 | molcajete 29

served with tortilla chips **G**

gluten-free chips available upon request

tradicional pico de gallo (tomato, onion, cilantro), roasted jalapeños 


piña pico de tomatillo, habanero, pineapple 

QUESO FUNDIDO

tres quesos (oaxaca, chihuahua, gouda)


served with hand pressed tortillas

rajas poblanas roasted poblano, grilled onion, queso fresco, crema  **18**

chorizo house-made mexican sausage  **19**

AVOCADO TOAST

sourdough, avocado, tomato, seasonal fruit,

mixed greens, radish, quinoa, matcha  **6**

QUESADILLAS



blue corn, frijoles enchilados, crema, queso fresco

camarón tiger shrimp, tres quesos, chipotle, mango,

guac-salsa, cilantro   **G** **28**


veggie

oyster mushroom blend, tres quesos, baby spinach,


morita, red onion, avocado, cabbage   **G** **27**

Ceviches


served with choice of homemade crackers, regular or gluten free chips **G**

* **aguachile rojo** chile piquín leche de tigre, tiger shrimp, cucumber, tomato, avocado, red onion, jicama, cilantro 

single 16 | molcajete 29

* **maracuyá** passion fruit leche de tigre, fresh stripped bass, jicama, tomatillo, fresno, red onion, avocado, cilantro 

single 22 | molcajete 39

* **tepache** ahi tuna, fermented pineapple leche de tigre, red onion, jicama, cilantro, avocado 

single 22 | molcajete 39

* **ceviche trío** tasting of aguachile rojo, maracuyá and tepache **39**

Tres Tacos

three hand-pressed corn tortilla tacos with choice of one filling



bibb lettuce wrap available upon request

asada skirt steak, destilado de agave marinade, sal quemada, salsa verde, onion, cilantro **29**

barbacoa short rib, adobo, maguey, pulla + consome salsa, pickled onion, cilantro **29**

camarón tiger shrimp, habanero aioli, napa cabbage, avocado, pico de gallo slaw   **26**

cesina steak, melted queso, avocado, taquera roja, cilantro  **23**

pulpo spanish octopus, frijoles enchilados, salsa matcha, carrot, poblano aioli, red + napa cabbage, garlic crumbs, rabanitos   **28**

queso asado grilled cheese, beans, molcajete salsa, pico de nopales, rabanitos   **18**

Sabrosa

DULCE DE LECHE TOAST

brioche bread, piloncillo syrup, whipped cream, pineapple, candied pecans, mint 🥛🥥🌿🍷 14

* BUENOS DÍAS OMELETTE

pico de gallo, montchevre, molcajete salsa, green bell peppers, onions, baby spinach, cilantro, citrus vinaigrette 🥛🥥 16 | chorizo +2
served with roasted crispy potatoes

* LOS BENEDICT

poached eggs, pico de gallo, house made corn bread, smoked chile habanero hollandaise 🌶️🍷🥛🥥 and choice of:

steak skirt steak 28

rajas poblanas roasted poblano, grilled onion, queso fresco, crema 🥛🌿 18

carnitas oven roasted carnitas 🥛 19

QUESA-BIRRIAS

beef birria, tres quesos, consomé, salsa de árbol, red onion, cilantro, rabanitos 🥛 19

* STEAK SKILLET

skirt steak, habanero chimichurri sauce, poblano, grilled veggies, oven roasted potatoes 🍷 29
served with hand pressed tortillas | egg +2

CARNITAS

* CON HUEVO FRITO SKILLET

oven roasted carnitas, poblano, crispy potatoes, fried egg, grilled green pepper & onions, scallions 🥛🥥🌶️ 19

served with hand pressed tortillas

* DESAYUNO LA JOSIE

skirt steak, eggs, crispy tortillas, black beans, molcajete salsa, queso fresco 🥛 29
served with hand pressed tortillas

CHILAQUILES

serrano salsa verde or guajillo, arbol salsa roja crema, queso, refried beans, red onion, cilantro 🥛🍷 16
egg +2 | avocado +2 | steak +8
gluten-free tortilla available upon request

* DESAYUNO SANDWICH

LOS CABOS

fried egg, pork belly, crispy bacon, sun dried tomato, avocado spread, baby spinach, red onion, habanero ranch, brioche bread 🥛🥥🍷 16

CHICKEN MILANESA SANDWICH

crispy chicken, texas pullman toast, avocado, tres quesos, spicy pickles, pico de gallo, napa cabbage, habanero aioli slaw 🥛🥥🍷🍷 16

Brunchy Burritos

chorizo con papas crispy potatoes, grilled veggies, bacon, runny egg, scallions, avocado, queso, refried beans, salsa de arbol on the side 🥛🥥🍷 18

baja california beer battered "barramundi" chipotle aioli, red onion, jicama, tomato, cilantro, napa cabbage, avocado, pickled carrots, jalapeños. baja guajillo salsa on the side 🐟🥛🥥🍷 24

mexico city alambre grilled skirt steak 29 | grilled chicken 19
black beans, poblano and bell peppers, red onion, tomato, avocado, crispy bacon, tres quesos. morita salsa on the side 🥛🍷

sides

crispy potatoes

rosemary marinated crispy potatoes 🌿🍷 4

mac y queso

mac, roasted poblano crema, roasted corn, manchego cheese, breadcrumbs 🥛🌿🍷 9

elote mexicano

steamed corn off the cob, mayo, cotija cheese, chili piquin powder 🥛🌿🍷 8

arroz mexicano

tomato, onion, garlic 🍷 5

beans

pasilla enchilado black beans 🍷 4

arroz + frijoles

rice & beans 🍷 4

cebollitas

green onions, adobo, lime, salt 🍷 4

chiles toreados

jalapeño, pickled onion 🍷 4

hongos con huitlacoche

oyster mushroom blend, serrano + huitlacoche salsa, fresno, red onion, spinach 🌿 9

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items are spicy and/or may contain food allergens, please look out for the designated symbols and let us know about any food allergies in your party before placing your order. 20% automatic gratuity added to parties of 6 and orders placed after 10pm. 3% surcharge fee added to all guest checks,

🥛 dairy

🥜 nuts

🌿 vegetarian

🍷 contains gluten

🐟 shellfish

🌶️ spicy

🍷 vegan

🌱 sesame seeds

🥚 egg

🐟 fish

🍷 soy