

Lower Mills + South End

WEEKEND BRUNCH

SATURDAY & SUNDAY 11AM-4PM

AVOCADO TOSTADA*

two fried corn tortillas, guacamole, roasted tomatoes, pickled red onions, avocado, crushed red pepper, pepitas, fried egg 12.

OCTOPUS QUESADILLA

chihuahua cheese, pineapple salsa, onions, garlic, pico de gallo, jalapeño crema, flour tortilla, side of guacamole 15.

YDT NACHOS

chihuahua and cheddar cheese, refried beans, chunky salsa roja, sour cream, pico de gallo, pickled onions, jalapeños 12.

BREAKFAST BURRITO

flour tortilla, chihuahua cheese, scrambled eggs, sweet plantains, black beans, pineapple pico de gallo, bacon, side of salsa roja 12'.

BANANA FRENCH TOAST fresh bananas, tequila caramel sauce, cream cheese icing, cinnamon almonds 11.

HUEVOS RANCHEROS*

two sunny side up eggs, corn tortillas, cotija cheese, refried black beans, salsa ranchera, red pickled onions, avocado, jalapeños, cilantro 14.



nacho add ons: +2 two sunny side-up eggs —+3 carnitas or tinga, +4 carne asada

<u>CRAFT COCK TAILS</u>

WAKING UP IN TIJUANA

roasted pecan + butter washed espolon reposado, st.george coffee, banana, cold brew, cinnamon, salt, mole bitters 12.

TOMATILLO MICHELADA

modelo especial lager, house-made michelada 8.

Our corn tortillas are made in our kitchen every morning.

Most dishes on our menu are either gluten-free or have a gluten-free option available.

Please inform us if you have any allergies or aversions. Regar = VEGAN

+ = CONTAIN NUTS

BEST OF BOSTON

* These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.