

Brunch Plates



Chilaquiles \$12

Tortilla Chips tossed in green tomatillo sauce, topped with black beans, asadero cheese, pickled red onions, crema, cotija & two eggs

Add carnitas or chicken +\$2

Huevos Divorciados \$12

Two sunny side up eggs on corn tortillas, one topped with ranchero salsa, one topped with salsa verde, crema and cotija. Choice of black or charro beans

Breakfast Burrito \$11

Eggs, fried yuca, bacon, asadero cheese, rajas & pico de gallo in a flour tortilla

Smothered in red or green sauce +\$1

Breakfast Torta \$10

chorizo or bacon with scrambled eggs, cheese mix, pico de gallo & a side of yuca fries

Pancake Plate \$9

3 fresh-made pancakes with grilled pineapple, whipped cream & maple syrup.

Add 2 fried eggs \$2

Side of bacon \$3

Mojo Morning Plate \$10

Two eggs, bacon, charro or black beans, pico de gallo, cotija & three corn tortillas

Grapefruit Brulee \$8

Topped with agave crema, jicama, cranberry & pepitas

Featured Cocktails

Mimosa \$6

Orange, Passion Fruit or Grapefruit

\$15 Bottomless (orange only)

Tequila Sangria \$8

Red wine, tequila blanco, triple sec, brandy, strawberry, lemon, lime, demerara

Mojo Sunrise \$10

Lunazul blanco, Aperol, OJ, grapefruit, orange bitters & maple syrup

Mayahuel \$12

Del Maguey Vida mezcal, Yellow Chartreuse, dry vermouth, agave, orange, torched rosemary

Elote Smash \$11

Vago Elote Mezcal, pineapple, fresh mint, agave

Peach Reposado

Margarita \$9

Espolon reposado tequila, Palisade peach puree, lemon juice, agave

Smoky Peach \$10

Sombra mezcal, Palisade peach puree, mint syrup, lemon juice

Mexican Coffee \$9

Espolon reposado tequila, Richardo's coffee liqueur & - hot coffee topped with whipped cream

Rotating IPA Tap \$6

Ask your server about our current selection!