

— ANTOJITOS —

Guacamole & Salsa | 12

Fresh-mashed avocado, house salsa, hand-pressed totopos (chips)

Esquites | 8

Sautéed street corn, epazote chile, cotija cheese, cilantro, mayo aioli

— CHEF'S CURATION —

Caesar Salad | 12

Baby gem, pickled onions, mint, paprika breadcrumbs, anchovy dressing, cotija cheese

Hamachi Crudo | 17

Hamachi, crispy quinoa, clementines, ají amarillo leche de Tigre

Croquetas de Pollo | 12

Mexican chicken croquettes, verde aioli, cilantro, serrano pepper

Fire Roasted Carrots | 12

Heirloom carrots, harissa glaze, tahini-labane, sunflower seeds, aromatic herbs

Mole Wings | 14

Spicy housemade mole, toasted coriander, sesame seed, citrus zest

Lamb Ribs | 18

Slow roasted lamb, smoked eggplant puree, tahini, chipotle glazed, lime

— TACOS —

Birria | 7 each

Slow-braised oxtail + beef ribs, Oaxacan cheese, white onion, cilantro, consommé, handmade tortilla

Camarón | 7 each

Gulf shrimp, roasted chile guajillo, cracked black pepper, pickled red onion, chipotle aioli, coleslaw, handmade tortilla

Pescado | 7 each

Curried tempura battered cod, cabbage coleslaw, pickled red onions, salsa verde, handmade tortilla

Vegetal | 7 each

Huitlacoche, avocado, mint, ras el hanout, salsa picante, handmade tortilla

— DULCES —

Coconut Crème Brûlée | 11

Silky coconut custard with a caramelized sugar crust, toasted coconut, fresh orange zest

Mexican Chocolate Mousse | 10

Rich dark chocolate mousse, ancho chile, vanilla mascarpone whipped cream, toasted pistachios, tajin

Churros | 10

Housemade golden fried churros dusted with cinnamon sugar, dulce de leche, dark chocolate sauce

— BRUNCH ADDITIONS —

Tangier Island Oysters | 16

Half dozen oysters on the half shell, habanero mignonette, lime

Papas Bravas | 12

Fingerling potatoes, chorizo crumble, chile arbol
add eggs, any style +\$3

Tostada Ranchera | 17

Purple corn tostada, spicy ground beef chili, black beans, pico de gallo, cotija cheese, sunny side egg

Chilaquiles | 17

Handmade totopos, salsa roja, sour cream, sunny side egg

Dulces de Levantine | 10

variety of sweets

| Barazek (shortbread style cookies), pistachio, shredded coconut |

| Mini Creme Puffs, vanilla mascarpone, whipped creme | Awamat (fried pastry puff), orange blossom honey |



techo palma

Cócteles / Cocktails

— House Signatures —

Bicycle Thief | 14

Tequila, Campari, grapefruit, banana brandy, soda

El Padrino | 16

Mezcal reposado, hazelnut, Ramazzotti, guajillo bitters

Jarritos, Fully Loaded | 15

Blanco tequila, Jarritos mandarin, raspberry hibiscus foam, salt

Horchata F*ck Up | 14

Bourbon, rice, peanut, pandan, oat milk

Akumal | 16

Blanco tequila, smoked pineapple, mango, Ancho Reyes, poblano, honey

Coco Daq | 15

Barbados rum, pandan, fino sherry, shaved coconut, lime

Mr. Pepino | 15

Gin, cucumber, lime leaf cordial, Thai basil, soda

— Margaritas —

El Clásico | 14

Blanco tequila, triple sec, fresh lime, salt

El Avanzado | 17

Casamigos reposado, curacao, fresh lime, salt

El VIP | 19

Oaky Casamigos añejo, orange curacao, fresh lime, salt

Cervezas / Beer

Pacifico

Crisp Mexican lager

8

Modelo Negra

Vienna-style lager — toasted malt richness

8

Corona Light

Light-bodied, easy drinking

7

Corona N/A

Non-alcoholic Mexican lager

6

Monopolio IPA

Citrus-forward IPA with hop bitterness

9

Vinos / Wine

Blanco / White

Galerna Verdejo

Bright Spanish white — citrus, herbal

13

Conundrum Sauvignon Blanc

Tropical fruit-driven, crisp acidity

14

Tinto / Red

Andeluna Malbec

Rich Argentine red — dark fruit, smooth tannin

14

Vandea Garnacha

Medium-bodied Spanish red — berry and spice

13

Rosado & Sparkling

Silver Myn Rosé

Dry — fresh strawberry, floral notes

13

True Colors Sparkling

Crisp — clean mineral finish

14

Veuve Clicquot Brut

Crisp + Structured — citrus, white fruit notes, creamy finish

18 | 85

Sin Alcohol / Mocktails & NA

Horchata PG

Creamy cinnamon-rice refresher

8

Jazzy Jarritos

Citrus-forward soda mocktail

7

Ginger Snap

Ginger-driven spiced refresher

7

— BRUNCH BEVERAGES —

Bottomless is limited to 90 minutes and requires purchase of a food item per person, please drink responsibly

Bottomless Mimosas | 30 per person

Select Orange, Grapefruit or Pineapple Juice

Bottomless Margaritas | 45 per person

Add a Passionfruit, Mango, or Watermelon +\$5

Margarita Pitcher | 55

Add a Passionfruit, Mango, or Watermelon +\$5

Bloody Maria 14 glass | 55 pitcher

Titos Vodka or Jimador Tequila, Spicy Maryland Style Bloody Mary Mix