

LOS CONEJOS BRUNCH

AHI TUNA TOSTADA | \$15

AHI TUNA (CRUDO), SALSA MACHA, TAMARIND, GRAPEFRUIT, LIME, PICKLED RED ONION, CILANTRO, AVOCADO*

BREAKFAST TACOS | \$14

SCRAMBLED EGGS, POTATOES, SALSA VERDE & ROJO
CHOICE OF: SAUSAGE, BACON, CHORIZO, CALABACITAS

TACOS DE LA CASA | TWO PER ORDER \$12

GRILLED SHRIMP

PICO VERDE, AVOCADO, GRILLED PINEAPPLE, CILANTRO-LIME CREMA

BEEF BIRRIA

PICO DE GALLO, QUESO OAXACA, CONSOMMEE

AL PASTOR PORK OR JACKFRUIT

GRILLED PINEAPPLE, CILANTRO, PICKLED RED ONION

AGUA CHILE VERDE | \$17

SERRANO, PEQUIN CHILE, CHILTEPIN CHILE, FRESH KEY LIME JUICE, AVOCADO, CILANTRO, SHRIMP (CRUDO)*

CHILAQUILES | \$14

QUESO COTIJA, JALAPENO CREMA, CILANTRO, PICKLED RED ONION, TWO EGGS YOUR CHOICE
CHOICE OF: GREEN SERRANO SALSA OR RED GUAJILLO SALSA

SONORAN DOG | \$14

BACON WRAPPED 1/4 ALL BEEF HOTDOG, PINTO BEANS, GUACAMOLE, JALAPENO CREMA, PICO DE GALLO, HOUSE-CUT FRIES

CHURROS | FOR TWO \$10 | FOR FOUR \$18

SERVED WITH WARM OAXACAN CHOCOLATE

CAFE DE OLLA

ZENDO COFFEE BREWED IN A TRADITIONAL CLAY POT WITH OAXACAN CHOCOLATE, PILONCILLO & WARM SPICES

\$7 | ADD MEZCAL \$14

PLAZA GARIBALDI

GRANADA VALLET AMARO, MANGO LIQUEUR, FLUFFY FRESH OJ | \$12

SONORA SPRITZ

KILINGA BACANORA, HIBISCUS, GRAPEFRUIT, APEROL, CAVA | \$14