



BRUNCH
7am -11 am

LITE BITES

STEEL CUT OATMEAL(V*)12
chia & flax seed agave | seasonal fruit

PAN CON AGUACATE (V)16
*avocado | chia | flax seed | pea shoot | tomato | radish chipotle flakes
poached egg*

PEQUIN PARFAIT BIONICO (V)12
*diced seasonal fruit | coconut | granola | pecans | house yogurt blend
hot honey*

SEASONAL FRUIT PLATE (V*)18
tajin | lime honey

SEAFOOD POZOLE18
clam | halibut | shrimp | heirloom hominy

HUEVOS

CRAB BENEDICT32
herb crab salad | sliced tomato | poblano hollandaise

CARNE ASADA CON HUEVOS38
marinated beef flank | 2 eggs any style | charred salsa | potatoes

HUEVOS RANCHEROS28 (V)
*salsa ranchera | refried beans | queso fresco | red onion | crema |
tortillas*

SMOTHERED OMELET24 (V)
chihuahua cheese | salsa verde | linguica sausage

CHILAQUILES28
*totopos | salsa roja | onion | avocado | crema | 2 eggs any style | queso
cotija*

3 HUEVOS22
potatoes | choice of bacon or sausage

FRIED CHICKEN & CHURROS32
fried egg | mole blanco | fresh churros

ENSALADAS

WATERMELON TOMATILLO SALAD(V)16
tomatillo | watermelon | mint dressing | marinated queso fresco

AVOCADO CITRUS SALAD(V*)18
*orange | grapefruit | avocado | pea tendrils | heirloom tomato
pepitas | citrus vinaigrette*

BAJA CAESAR (V)16
*baby romaine | red onion | queso fresco | egg | tortilla strips
cilantro pepita dressing*

TACOS

ROASTED TRI TIP STEAK14
orange pequin salsa | avocado salsa | pickled onion | cilantro

MARINATED BAJA CHICKEN14
guava salsa | jicama slaw | avocado

SWORDFISH AL PASTOR TACOS16
*gooseberry salsa borracha | onion | cilantro | pineapple | popping
candy*

SHRIMP TACOS18
poblano sofrito | melted chihuahua cheese | brussels slaw

VEGGIE TACO OF THE MONTH (V)14

FROM THE COMAL

CHURRO PANCAKES (V)18
cinnamon sugar | dulce de leche syrup

TRES LECHES FRENCH TOAST (V)18
salted caramel | whipped cream

TORTA BURGER22
*house blend beef patty | pequin sauce | fried egg | bacon
grilled panela cheese*

POSTRES

CHURROS IN A CLOUD (V)14
guava, chocolate rose and dulce de leche dipping sauces

CAFE HOGADA (V)10
*pequin single origin special roast | mexican chocolate ice cream
piloncillo syrup*

FIRST THINGS FIRST

SPEARHEAD FRESHLY BREWED COFFEE6
Regular / Decaf

SPECIALTY COFFEE

Americano7

Cappuccino7

Café Latte7

HOT BREWED TEA6
earl grey, English breakfast, mint, green, chamomile

FRUIT JUICE6
cranberry pineapple

FRESH SQUEEZED JUICE6
orange, grapefruit, apple cider

HAPPY OCCASIONS

SHELLEY'S BLOODY MARY15
Absolut, Bloody Mary mix, olive, lime

MIMOSA16
orange, cranberry, grapefruit

LA MARCA PROSECCO14

BAILEYS COFFEE16
Bailey's Irish Cream, Spearhead coffee

IRISH COFFEE16
choice of sprit, Spearhead coffee

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs.

An 18% gratuity charge will be added for parties of 6 or more.