

# BRUNCH

## Saturday & Sunday

12:00 PM to 2:00 PM



### Chilaquiles Al Gusto 18.99

Indulge in our Chilaquiles: crispy tortilla chips drenched in Your favorite sauce: green or ranchera, flavorful. Choice your protein: Grilled chicken, grilled steak or two sunny-side-up eggs. Topped with fresh cheese, sour cream, avocado, red pickled onions and cilantro. A rich and satisfying brunch favorite!

### Bistek De Rancho 19.99

Savor our Bistec de Rancho: a tender grilled steak topped with two sunny-side-up eggs, served with crispy home fries and fresh avocado slices. A hearty and satisfying brunch delight!



### Huevos Divorciados 15.99

two sunny-side-up eggs over corn tortillas, dressed with red, green, or both sauces ("divorced style"), finished with queso fresco, refried beans and a touch of cilantro.



### Mayan Morning Bowl 16.99

A vibrant brunch bowl layered with a fried egg, Braised Shredded Beef simmered in a rich tomato and chili sauce, black beans, pico de gallo, fresh avocado, and grilled jalapeno, all served over a bed of cilantro-lime rice. Finished with chipotle crema & queso fresco.

(Add steak, Grilled chicken, or Al Pastor for the ultimate Maya-style upgrade.) +3.00





# DRINKS

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- Bottomless Mimosas \$20.00\*  
Bottomless Margaritas \$20.00\*  
Popsicle Mimosa \$10.99  
Bloody Maria \$9.99  
Popsicle Margarita \$12.99
- (up to 2 hours)  
(up to 2 hours)



# Mayan Morning

- Cafe De Olla \$4.50  
Tea Selection \$4.50  
Choco-Milk \$3.99  
Sparkling Water \$9.99  
Natural Spring Water \$9.99  
Mayan Detox Juice \$8.99  
Orange Juice \$4.99
- Tea Green Tea · Chamomile · Earl Grey · Peppermint · Hibiscus  
San Pellegrino  
Acqua Panna  
Orange, Pineapple, Nopal & Lime



*\*Please see brunch rules and regulations*  
*\*To ensure fun for all, bottomless drinks must be enjoyed by the whole table*