



MESOMAYA

BRUNCH MENU | SATURDAY & SUNDAY 10AM-3PM

BRUNCH MENU

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



HUEVOS BORRACHOS 12

choice of brisket or chorizo, tossed with scrambled eggs, corn hash, poblano peppers, onions, potatoes, served with house white rice black beans, pickled red onions, a side of habanero salsa & freshly made corn tortillas

CHILAQUILES TRADICIONALES* 12

roasted white chicken, sauteed onions, serrano peppers, tomatoes, black beans, served on a bed of crispy tortilla strips, topped with two sunny side up eggs, a blend of chihuahua cheese & queso fresco, your choice of tomatillo salsa (verde) or red guajillo salsa (rojos)



CROQUE SEÑOR* 12

sliced ham, chihuahua cheese & avocado sandwich, made with mexican pan dulce, topped with two sunny side up eggs & a roasted tomato broth



HUEVOS MOTULEÑOS 12

crispy blue corn tortilla, jamon selecto, two eggs sunnyside up, platano macho, black beans, queso fresco, tomato broth, fresh avocado

SKINNY EGGS 11

egg whites scrambled with fresh spinach, mushrooms, tomatoes, avocado, queso fresco
add grilled salmon 4



MEXICAN TOAST 12

egg battered mexican pan dulce, vanilla cream cheese, strawberries, blueberries, caramelized bananas, drizzled with piloncillo cinnamon syrup

ADICIONALES

FRESH FRUTA 4

SWEET PLANTAINS 4

ELOTE CON CREMA 5

SWEET CORN TAMAL 4

CHARRED BRUSSELS SPROUTS 5



CHEF NICO'S SPECIALTIES

A FIREBIRD RESTAURANT GROUP CONCEPT

LW0816



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BEBIDAS

BUENAS MAÑANAS ESPECIALES 3

choice of mimosa, bloody mary or house sangria
saturday and sunday, 11am - 3pm only

MARGARITAS



AVOCADO 12

fresh muddled avocado, freshly squeezed
pineapple & lime juices, triple sec &
casa noble crystal

TOP SHELF 12

freshly squeezed lime juice, simple syrup,
cointreau, herradura reposado tequila with
freshly grated lime zest, frozen or rocks

LA FLACA 10

amatitlan tequila blanco, triple sec,
freshly squeezed lime juice,
splenda, on the rocks



SERRANO BERRY 9

fresh muddled strawberry & serrano pepper,
ambhar tequila blanco, with fresh lime juice

REMOLINO SWIRL 8

homemade sangria swirled with
frozen house margarita

DE LA CASA 8

traditional margarita, frozen or on the rocks
with fresh lime juice, oaxacan sea salt,
prepared in-house

MANGO SANGRITA 9

fresh housemade mango sangrita, with
frozen house margarita & tajin salted rim



CUCUMBER 9

freshly squeezed cucumber & lime juices,
simple syrup & blue nectar tequila blanco

COCKTAILS



EL VIEJO 13

milagro barrel select reposado tequila,
orange zest, luxardo maraschino cherry,
angostura bitters, piloncillo syrup



MEXICAN MARTINI 12

fresh squeezed lime juice, cointreau,
avión silver tequila

MEXICAN MULE 12

exotico reposado, fresh lime juice,
ginger beer, mint



LA NOVELA 12

el jimador blanco, fresh squeezed lime &
orange juices, passion fruit, chile morita syrup,
muddled serrano

HAND-SHAKEN PINA COLADA 10

don q white & coconut rums, creme de coco,
fresh-squeezed pineapple & lime juices

MOJITO 9

traditional cuban mojito with don q rum

SANGRIA ROJA 6/25

by the glass or by the pitcher



HOUSE SPECIALTIES

A FIREBIRD RESTAURANT GROUP CONCEPT

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