



**JUICE BAR** We juice daily using all-natural ingredients.

**NEW! WATERMELON WAKE-UP**

Watermelon, pineapple, lime and mint.

**PURPLE HAZE**

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

**KALE TONIC**

Kale, Fuji apple, English cucumber and lemon.

**MORNING MEDITATION**

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

..... **BOOST YOUR JUICE** WITH A WELLNESS SHOT OF ANTIOXIDANT-RICH VITAMINS INCLUDING B3, C, D3 & ZINC .....

SHAREABLE

**MILLION DOLLAR BACON**



Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

ENTRÉES

**BARBACOA QUESADILLA BENEDICT**

Two barbacoa quesadillas prepared quesabirria-style, topped with poached cage-free eggs and covered with our Vera Cruz hollandaise, ranchero sauce and scallions. Served with seasoned black beans topped with housemade pico de gallo.

**HACIENDA HASH**

Chorizo, red bell pepper and potato hash topped with two cage-free eggs any style, Cheddar and Monterey Jack, spicy ketchup, lime crema drizzle, fresh smashed avocado and scallions.

**BLUEBERRY MUFFIN TOP GRIDDLE CAKES**

Three house-baked, butter-griddled blueberry and cinnamon streusel muffin tops, topped with warm mixed berry compote, fresh blueberries, strawberries and blackberries, housemade granola and powdered cinnamon sugar.

BRUNCH COCKTAILS



**POMEGRANATE SUNRISE**

Camarena Tequila, pomegranate, fresh lime and agave nectar.

**VODKA KALE TONIC**

New Amsterdam 5X Distilled Vodka, fresh juiced kale, Fuji apple, English cucumber and lemon.

**MILLION DOLLAR BLOODY MARY**

New Amsterdam 5X Distilled Vodka, Bloody Mary mix and Million Dollar Bacon.

**MIMOSA**

100% cold squeezed orange juice and Barefoot Bubbly Brut Cuvée.

**MORNING GLORY**

New Amsterdam 5X Distilled Vodka, orange, lemon, turmeric, organic ginger and agave nectar.

**CINNAMON TOAST CEREAL MILK**

Rum Haven Coconut Rum, cold brew coffee, oat milk and agave nectar.



**T** IJUANA TREASURE

Food should be fun. Sure, we've all been told "don't play with your food," but that doesn't mean it shouldn't make you smile. And whether you have fun learning about its origin and recipe or you simply have fun eating it, our summertime seasonal Barbacoa Quesadilla Benedict is worth getting excited about. The slow-roasted barbacoa is perfectly tender, the cheese melts into each bite and the tortillas are dredged through our ranchero sauce until they're a brilliant shade of red. Yep, that last part might be where inquiring minds perked up! Saucy, red tortillas don't come standard on any old quesadilla, but our Barbacoa Quesadilla Benedict is cooked **quesabirria-style**. This unique technique originated in Tijuana, Mexico, before migrating up to food carts and food trucks in Southern California and ultimately taking the world by storm. Think of it as a cross between a taco and a quesadilla...if that taco had taken a deep dive into your favorite sauce. It's messy in the most picture-perfect way. We also get a kick out of the fact that "birria" is technically a Spanish term that was originally associated with immaterial objects without quality or value. But now that it's a delicious, mouthwatering treasure, we hope you have fun discovering our seasonal riches!