

TACOS & TOASTS

AVOCADO TOAST (*) * 16

Smashed avocado, shaved radish, cilantro, & poached eggs

MUSHROOM TOAST

Epazote mushrooms, cashew crema, garlic breadcrumbs

MIGUEL'S BREAKFAST TACO

Scrambled eggs, tortillas, feta, avocado & KP Jali Jam

SLOPPY RIZO TACO ®

Impossible chorizo, pickled red onions, radish

BOWLS & PLATES

BREKKIE BOWL* 15

Quinoa, black beans, halloumi, roasted tomatoes poached eggs & pepitas

SAG HASH*

Tater tots, poached eggs, green beans, tomato, corn & crispy shallots

HUEVOS RANCHEROS ® * 17

Poached eggs, black beans, corn tortilla, salsa verde & feta cheese

STEAK AND EGGS* 22

Grilled steak, scrambled eggs, toast & pipian verde

KHILAQUILES (P) 16

Poached eggs, avocado, tortilla, corn, pickled onion, & awesome salsa + Shrimp 7

+ Steak 6

+ Impossible chorizo 6

BREAKFAST QUESADILLA (P)

Cheesy eggs & black beans

+ Impossible chorizo 6

+ Sliced avocado 5

+ Steak 6

SCRAMBLE ©

Whole eggs or just whites + 2

Served with toast & coconut black beans

CHOOSE TWO

15

6

6

Corn Shrimp
Cheese Bacon

Rice Impossible chorizo
Pickled red onion Roasted tomatoes
Avocado Feta cheese
Green beans Epazote mushroom

FRUITS, SEEDS N OATS

COCONUT POWER OATS

Steel cuts oats, coconut milk, dried apricots, chia seeds & mango salsa

FRESH FRUIT BOWL ®

- + Greek yogurt 4
- + House granola 4

TREATS

B'BREAD (P) 10

Toasted spelt, banana & coconut bread, almond butter, fresh bananas & honey

PANCAKES 13

Chocolate chip pancakes, maple syrup

FRENCH TOAST 13

Brioche French toast, strawberries & honey butter

FLAN MEXICANO 13

Toasted almonds

TRES LECHES (P) 13

Warm chocolate tres leches cake

EXTRA & SIDES

+ BACON	5	+ POACHED EGG	3
+ IMPOSSIBLE CHORIZO	6	+ COCONUT BLACK BEANS	5
+ ROASTED TOMATOES	4	+ SLICED AVOCADO	5
+ SHRIMP	7	+ GREEN RICE	5
+ HALLOUMI	6	+ TATER TOTS	6

12

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

Before placing your order, please inform your server if anyone in your party has a food allergy.

FYI - Our black beans are vegan! Slowly cooked in coconut milk, herbs and spices.

Chefs signature dishes, a must try!