

INDULGENCES

STICKY CINNAMON BUN — \$4

Homebaked, cream cheese icing, extra gooey.

FRESH START — \$6

Local seasonal fruit, yogurt, mint, miel de agave, granola.

GRILLED FRENCH TOAST — \$8

Gluten free bread, cinnamon egg batter and fresh vanilla whipped cream.

—*Banana Nut Cajeta*—

—*Berries, Cream Cheese and Chocolate*—

BREAKFAST BETWEEN BREAD — \$7

Whole wheat house baked bread, fried farm egg, grilled panela cheese, tomato, avocado, red onion, fresh basil aioli and applewood bacon served with fresh garden greens.

TRUFFLED EGG YOLK CARPACCIO — \$5

Crispy fried matchstick potatoes, warmed egg yolks, truffle oil.

MIMOSAS

Bloody Mary's

BLOODY CAESARS

only \$4 USD

PRICES IN USD | 16% TAX INCLUDED | TIPS NOT INCLUDED



GOOD MORNING COMBO — \$9

3 farm fresh eggs, crispy hashbrown potatoes, black beans, fresh fruit, toast, and your choice of bacon or homemade italian sausage. Includes small juice or coffee.

MEXICAN FUSION

| *Served with fresh seasonal fruit and choice of tortillas* |

AZTEC EGGS — \$8

Shredded organic chicken, scrambled farm eggs, black Oaxacan mole, refried black beans, regional asadero cheese, cilantro, red onion, sour cream, cotija cheese.

CHILAQUILES — \$8

1 fried farm egg, shredded organic chicken, refried black beans, crispy tortilla chips, red or green sauce, red onion, sour cream, epazote.

MEXI-BENNY — \$9

Corn masa and requeson gordita, poached farm eggs, chorizo, grilled ranchero sauce, avocado, cilantro, cotija cheese, baby arugula.

GRILLED PANELA AND MACHACA — \$9

Farm fresh eggs, regional beef machaca, grilled panela cheese, salsa verde, grilled tomato and avocado.

BAJA MEDITERRANIAN

| *Served with fresh seasonal fruit* |

GRILLED VEGETARIAN FRITTATA — \$8

Fresh farm eggs, grilled eggplant, zucchini, bell pepper, asparagus, mushrooms, spinach, basil, arugula, queso feta, pomodoro sauce.

MEAT LOVERS FRITTATA — \$10

Fresh farm eggs, regional chorizo, applewood bacon, italian sausage, red onion, grilled poblano pepper, avocado, cherry tomato, aged cheddar cheese, arugula and roasted ranchero sauce.

PEROGIE BENNY — \$10

2 poached farm eggs, applewood bacon, grilled tomato, crispy potato chips, caramelized onion, cream cheese, aged cheddar cheese on toasted english muffin, hollandaise sauce and mixed greens.

BLACKSTONE BENNY — \$9

2 poached farm eggs, applewood bacon, grilled tomato on toasted english muffin, hollandaise sauce and mixed greens.

IMPERIAL BENNY — \$10

2 poached farm eggs, grilled shrimp, bacon, chipotle cream cheese on toasted english muffin, hollandaise sauce and mixed greens.

PALEO BENNY — \$20

2 poached farm eggs on a grilled 6oz filet mignon, bacon, tomato, hollandaise sauce, truffle oil and mixed greens.

SHARING POLICY: WE ARE HAPPY TO BRING AN EXTRA PLATE AT NO CHARGE. ALL PLATES SPLIT IN KITCHEN ARE SUBJECT TO EXTRA CHARGE OF \$20 PESOS.

PLACERES

ROLLO DE CANELA — \$60

Hecho en casa, recién horneado, glaseado de queso crema

FRESCO Y SALUDABLE — \$90

Fruta de estación, yogurt, menta, miel de agave, granola

PAN FRANCÉS PARRILLADO — \$120

Pan sin gluten, crema de vainilla, canela
—Cajeta, plátano y nuez—
—Frutos rojos, queso crema y chocolate—

SÁNDWICH SANÍSIMO — \$105

Pan integral, huevo estrellado, queso panela asado, tomate, aguacate, cebolla morada, tocino Applewood con ensalada mixta

CARPACCIO DE HUEVO Y PAPA — \$75

Yemas de huevo, julianas de papa roset frita, aceite de trufa

MIMOSAS

Bloody Mary's

BLOODY CAESARS

a sólo \$60 MXN

PRECIOS EN MXN | 16% IVA INCLUIDO | PROPINA NO INCLUIDA



DESAYUNO BUENOS DÍAS — \$135

Incluye jugo de naranja chico o café, huevos al gusto, pan tostado, fruta, papas y frijoles refritos. Servidos con su elección de salchicha italiana o tocino

FUSIÓN MEXICANA

| Servido con fruta de temporada y tu elección de tortillas |

HUEVOS AZTECAS — \$120

Pollo deshebrado, huevos revueltos, mole negro, frijoles refritos, queso asadero, cilantro, cebolla morada, crema agria, queso cotija

LOS CHILAQUILES — \$120

Un huevo frito, pollo orgánico, frijoles refritos, salsa roja o verde, cebolla, crema agria, epazote

HUEVOS Y MAIZ — \$135

Gordita de maíz con requesón, huevos pochados, chorizo, salsa ranchera, aguacate, cilantro, queso seco, arúgula baby

PANELA Y MACHACA — \$135

Huevos revueltos con machaca de res, panela a la parrilla, salsa verde, guacamole

BAJA MEDITERRANEO

| Servido con fruta de temporada |

FRITTATA VEGETARIANA — \$120

Berenjena, calabacín, pimientos mixtos, espárrago, champiñón, espinacas, albahacas, arúgula, queso feta, salsa pomodora

FRITTATA MIXTA — \$150

Chorizo, tocino, salchicha italiana, cebolla morada, chile poblano, aguacate, tomate, salsa ranchera

BENEDICTINOS UCRANIANOS — \$150

2 huevos pochados sobre pan inglés, tocino Applewood, tomate asado, papas crujientes, cebolla caramelizada, queso crema, queso cheddar, salsa holandesa, lechugas mixtas

BENEDICTINOS PIEDRA NEGRA — \$135

2 huevos pochados, sobre pan inglés, tocino Applewood, tomate asado, salsa holandesa, lechugas mixtas

BENEDICTINOS IMPERIALES — \$150

2 huevos pochados, sobre pan inglés, camarones asadas, tocino, queso crema de chipotle, salsa holandesa, ensalada mixta

BENEDICTINOS PALEO — \$300

2 huevos pochados, sobre filete de res asada, tocino, tomato, salsa holandesa, aceite de trufa, ensalada mixta

PLATILLOS COMPARTIDOS: CON GUSTO PODEMOS PROPORCIONARLE UN PLATO EXTRA SIN NINGÚN COSTO. LOS PLATILLOS SEPARADOS EN COCINA TIENEN UN CARGO EXTRA DE \$20 PESOS.