

BRUNCH

DESAYUNOS

CEVICHE \$13

fresh Red Snapper, lime & lemon juice, capers, habanero, red onion, cherry tomatoes, olive oil, and pepperoncini; served with chips

AGUACHILE \$10

fresh shrimp cured with lime juice, serranos and tomatillo sauce; topped with red onion, cherry tomatoes and arugula

RED CEVICHE \$13

fresh Red Snapper and Shrimp marinated hibiscus juice, lime, beet juice, tomato mix, and olive oil; topped with red onion and chile habanero

GUACAMOLE \$8.5

avocado, onions, serranos, lime, cilantro, and tomatoes; served with chips

CHIPS & SALSA \$3

homemade chips served with molcajete salsa

POZOLE chico \$6 grande \$11

traditional hominy pork stew; served on the side onions, cilantro, radish, cabbage, jalapeños, and corn tortillas or chips

MENUDO chico \$6 grande \$11

traditional mexican tripe and hominy stew

QUESO FUNDIDO \$9

melted cheese blend topped with chorizo and poblano peppers; served with corn tortillas

MOLLETES \$8

Sliced homemade mexican baguette spread with beans topped with sautéed rajás and cheese
*add chorizo \$1.50

FRUIT BOWL \$9.5

Fresh selection of fruits and yogurt

FRENCH TOAST \$11

Brioche bread stuffed with cream cheese and guava puree topped with guava sauce; served with a cup of fruit

CAZUELITAS DE DESAYUNO \$9.5

Make your own taco skillet (makes about 3 tacos)

- potato, egg, cheese
- chorizo, egg, potato
- bacon, egg, cheese
- beans, egg, potato

HUEVOS BENEDICTINOS \$13

Poached eggs, ham and hollandaise sauce over huitlacoche sopes ; served with potatoes and asparagus

SALMON BENEDICTINOS \$16

Smoked salmon, poached eggs, and avocado topped with hollandaise and chipotle cream sauce over fresh homemade jalapeno mexican baguette; served with potatoes and asparagus

BREAKFAST QUESADILLA \$9

Flour tortilla stuffed with scramble eggs, bacon and mix cheese topped with guacamole, pico de gallo, and oaxaca cheese

HUEVOS ROTOS \$13

Sunny side up eggs, potatoes, caramelized onions, bacon and oaxaca cheese

HUEVOS ROTOS VEGETARIANOS \$12

Sunny side up eggs, potatoes, caramelized onions, red peppers, rajás, pico de gallo, and oaxaca cheese

MIGAS \$10

Scramble eggs with tortilla strips, onions, jalapeno, red bell pepper topped with queso fresco; served with potatoes and beans

CHILAQUILES \$10

Scramble eggs with tortilla strips, onion and red sauce topped with queso fresco; served with beans and potatoes

HUEVOS MOTULENOS \$11

Sunny side up eggs, beans with pork and peas topped with red sauce; served with fried plantains

HUEVOS RANCHEROS \$11

Sunny side up egg over a corn tostada spread with beans topped with red sauce and queso fresco; served with potatoes

HUEVOS DIVORCIADOS \$11

2 sunny side up eggs, one with green sauce and one with red sauce; served with potatoes and beans

At Takoba we harvest our own corn in Aguascalientes, Mexico; We then put our corn through a process called nixtamalization creating our masa.



Nixtamalization is an ancient technique which soaks the dry kernels in calcium hydroxide, then the nixtamal is milled in a molino making a masa.

All of our tortillas and sopes are made fresh daily

SIDES

Bacon \$ 3 Cheese \$1.5 Fruit cup \$4.5 Beans \$2 Potatoes \$2.5 Plantains \$3

BEBIDAS

BLOODY MARY \$7

Infused Monopolowa Vodka, house-made mix, celery cucumber, and olives

MICHELADA \$7.5

House-made michelada mix, lime, salt, and XXLager

MIMOSA

carafe \$8 by the glass \$2.50

Bottle of Champagne and Orange Juice

EL JIMADOR MARGARITA \$9

El Jimador Reposado, Patron Citronage, Lime and Orange; On the rocks or frozen

MANGO HABANERO MARGARITA \$10

El Jimador Reposado, Patron Citronage, Habanero syrup, mango puree and lime

PALOMA \$9

El Jimador Reposado, Fresh Grapefruit juice, Lime and Topo Chico

Non-alcoholic

AGUA FRESCAS \$3

Ask server for flavors

HORCHATA \$3

FRESH SQUEEZED ORANGE JUICE \$4

TOPO CHICO \$3

MEXICAN COKE \$3

SOFT DRINKS \$2.5

Coke, Diet Coke, Sprite, and Dr. Pepper

EQUINOX \$4

House-made Horchata and cold brew coffee

COFFEE \$3