

Brunch

DON ARTEMIO®

MEXICAN HERITAGE

Signature Drinks

Sabinas \$16

Banhez Mezcal Joven, Clamato, Lime, Cucumber

La Güera Rodríguez \$22

Banhez Mezcal Joven, Pineapple, Lime, Tamarind, Chipotle

Maria Rosé \$18

Herradura Ultra Añejo, Lillet Rosé,
Lemon, Raspberry, Rosé

Cosmo Blanco \$14

Milagro Silver Tequila, White Cranberry Juice, Coconut Water

Carajillo \$15

Licor 43, Fresh Espresso

House Margarita \$14

Cimarron Blanco Tequila, Cointreau, Lime

Hangover Bar

Mimosa (Orange/Grapefruit) \$8

Housemade Bloody Maria \$10

Sparkling Wine

Campo Viejo Brut \$ 9 / \$ 34

Mumm Napa Brut Prestige \$ 14 / \$ 42

G.H. Mumm Champagne Brut \$ 88

Café Mexicano de Chiapas

Americano \$5

Capuccino \$7

Latte \$7

✦ Chile en Nogada Tradicional \$ 52 ✦

Stuffed poblano peppers, pork, beef, seasonal fruits such as peach, apple and pear, raisins, almonds, topped with nogada sauce, walnuts, fresh cheese, and pomegranate.

**Suggested Pairing with
Tattinger Champagne \$ 30 Glass / \$110 Bottle**

Ceviche “El Porvenir”

White fish, Norwegian salmon and house-made tostada. \$19

Cazuela de Chorizo

house-made chorizo, bruleé panela cheese, oregano pickled onion, served with house-made tortillas \$18

Tacos de Lengua

Overnight braised beef tongue, sautéed in salsa verde, tequila cured tomato, onion and cilantro. \$19

Guacamole

Accompanied with heirloom maíz nixtamal tortillas. \$16

Add on:

- Chapulines \$12

- Chicharrón de rib eye \$14

Totopos

Fried tortilla chips, cured nopales, Mexican requesón, serrano salsa, red salsa. \$9

Enfrijoladas

Three corn tortillas filled with scrambled eggs and pico de gallo, dressed in a black bean sauce. \$14

Quesadillas Mexicanas Fritas

Fried corn-based quesadilla, pureed beans, lettuce and cream. \$18

Choice of:

- Salsa verde chicken.

- Julienne poblano, onions.

Bowl's

Bowl de Açai

Frozen Acai bowl, coconut shavings, oaxacan cocoa nibs, goji berries, blueberries, strawberries and banana. \$18

El Bowl

Poached egg, roasted tomato, grilled carrot, spinach, homemade chili hummus, quinoa, fried pecan breaded avocado. \$19

Huevos

Machacado con Huevo

Traditional dry Mexican meat, scrambled eggs and pico de gallo. \$16

Huevos Benedictinos

Two eggs benedict, chipotle hollandaise, prosciutto, green salad, over a brioche toast. \$18

Huevo con Chorizo Don Artemio

Sunny side up eggs on a nixtamal tortilla, covered in a house made chorizo sauce. \$16

Chilaquiles

Chilaquiles de Pato

Confit duck, salsa verde and a chicharrón tetela. \$19

Chilaquiles Rojos con Burrata

Slow cooked tomato sauce, cured Mexican cactus, avocado, burrata cheese. \$19

Add Chicken \$8

Add Filet Mignon \$20

Add Egg \$4

Dulces

Torreja de brioche con salsa de gloria.

French toast, gloria sauce, berries mexican vanilla ice-cream. \$18

Canasta de Pan

Fresh made conchas or buñuelos de viento. \$5 each

Tres Leches del Desierto

Deconstructed Tres Leches dessert, amonite shell ice cream. \$16

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. If you have allergies, please alert us as not all ingredients are listed. Some items will have limited availability.