

DESAYUNO

BREAKFAST ON THE CANAL

8 - 11:30 a.m.

FRUIT PLATE melons, seasonal berries, grapes, yogurt 14

APPLE-GUAVA EMPANADAS Granny Smith apple and guava jam turnover, powdered sugar 10

CHURROS crisp Mexican crullers, canela-sugar, cajeta 10

YOGURT AND GRANOLA housemade toasted granola, apricots, cranberries, toasted almonds, coconut, organic yogurt, seasonal berries, honey, served with Mexican wedding cookies 13

ORANGE-CANELA PANCAKES cinnamon-orange zest batter, Vermont maple syrup, choice of applewood smoked bacon or Aidell's chicken-apple sausage 14

CANONITA DUTCH BABY PANCAKE* cinnamon-orange batter baked in skillet with mixed berries, topped with raspberry mascarpone, coffee whipped cream, candied pecans 14

SHORT RIB BENEDICT* two open face buttermilk biscuits topped with short rib, crispy shoestring potatoes, poached eggs, pasilla chile hollandaise sauce, chives 14

CARNITAS SOPES BENEDICT* two sopos topped with pork carnitas, crispy shoestring potatoes, poached eggs, pasilla hollandaise sauce, chives 14

BREAKFAST BURRITO scrambled eggs, housemade chorizo, ranchero potatoes, guacamole, black beans, Monterey Jack cheese, pico de gallo, crema, choice of guajillo salsa or salsa verde 14

STEAK AND EGGS* 6-oz grilled skirt steak, two eggs, black beans, roasted serrano peppers, caramelized onions, housemade corn tortillas 20

LEVANTATE ENCHILADAS* two cheese and green chile enchiladas, two eggs, pico de gallo, ranchero potatoes, black beans 13

GARDEN EGG WHITE OMELETTE sautéed mushrooms and spinach, Monterey Jack and asadero cheeses, pico de gallo, avocado, poblano cream sauce, ranchero potatoes 14

CARNITAS OMELETTE pico de gallo, Monterey Jack and asadero cheeses, guajillo sauce, micro greens, ranchero potatoes 13

CAÑONITA OMELETTE red, yellow and poblano chiles, red onions, Monterey Jack cheese, ranchero potatoes 12

HUEVOS BLT* scrambled eggs, applewood smoked bacon, roasted poblano mayonnaise, lettuce, pico de gallo, guacamole, toasted brioche, ranchero potatoes 13

CLASSICO* two eggs, ranchero potatoes, toast, choice of applewood smoked bacon or Aidell's chicken-apple sausage 14

BISCUITS AND GRAVY* housemade buttermilk biscuits, pork gravy, Aidell's chicken-apple sausage, two eggs your way 14

BRAISED SHORT RIB CHILAQUILES* housemade corn tortilla chips, Monterey Jack and asadero cheeses, eggs, salsa roja, Mexican crema, pico de gallo 14

CHORIZO CON HUEVOS TACOS three tacos, housemade chorizo, scrambled eggs, guacamole, queso fresco, asadero cheese potatoes 13

ROASTED SALMON HASH SKILLET* honey glazed salmon sautéed with potatoes, peppers, green onions, two eggs your way, buttermilk biscuit 15

HUEVOS RANCHEROS* two eggs, Monterey Jack quesadilla, black beans, ranchero potatoes, ranchero salsa 13

eggs prepared your way | egg whites only add \$2

ACOMPAÑANTES

TWO FARM FRESH EGGS* 5

RANCHERO POTATOES 5

AIDELL'S CHICKEN APPLE SAUSAGE 5

APPLEWOOD SMOKED BACON 5

ORANGE-CANELA PANCAKE 5

SHOESTRING POTATOES 5

SEASONAL FRUIT CUP 5

ASADERO CHEESE POTATOES 6

NIÑOS *for children 12 and under*

CLASSICO* two eggs, Applewood smoked bacon, ranchero potatoes, toast 10

ORANGE-CANELA PANCAKES Applewood smoked bacon, Vermont maple syrup 8

CHEESE OMELETTE Monterey Jack and asadero cheeses, toast 8

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



BEBIDAS

MIMOSA 11

BLOODY MARY 10

FRESH FRUIT JUICE 5.5

ESPRESSO 4

JARRITOS Pineapple, Mandarin, Grapefruit 5.25

AGUAS FRESCAS Blackberry, Horchata, Lemonade, Limeade, Mango, Strawberry, Prickly Pear, Raspberry, Watermelon 5

FLAVORED ICED TEAS Ginger, Peach, Blueberry 5.5

TWININGS HOT TEA SELECTIONS 4

BOTTLED WATER San Pellegrino sparkling or Acqua Panna still 500ml 5 | 1L 7.75

RED BULL regular or sugar-free 5

CREATE-YOUR-OWN COCKTAILS

available Saturday and Sunday

BLOODY MARY BAR traditional and non-traditional garnishes vodka choice: *House* 8 | *Premium* 10 | *Top Shelf* 12

BOTTOMLESS MIMOSA BAR 19



CAÑONITA[®]
MEXICO CITY SOUL FOOD