

COCKTAILS

MARGARITA CLASSICA 11/38 pitcher
tequila, lime, agave

MARGARITA FRESA 12/40 pitcher
tequila, agave, lime, strawberry

PALOMA 12/40 pitcher
tequila, grapefruit, lime, soda, agave

OAXACAN OLD FASHIONED 12
tequila, mezcal, agave, angostura bitters, orange bitters

DE FLORES! 12/40 pitcher
mezcal, orange, lemon, curacao

CERVEZA DE BARRIL MEXICANA
Pacífico 5

Modelo Negra 5

CERVEZA DE BARRIL LOCAL

Little sumpin' ale 7

lucky 13 red ale 7

VINO

ESPUMOSO

Rose of Pinot, Valdivieso, Chile, NV 12 | 48

Domaine Carneros, Carneros, Sonoma NV 16 | 64

Roederer Estate, Anderson Valley, NV 52

Rosé Brut Malbec, Alma Negra, Argentina, NV 52

BLANCO

Semillon, Torre de Tierra, Mexico 15 | 60

Chardonnay, Casa Madero, Mexico 14 | 56

ROJO

Zinfandel, Edmeades, Mendocino, CA 12 | 48

Pinot, E.Max Reserva, Chile 13 | 52

SODAS 5 MexicanCoke, Jarritos, Sprite,
TopoChico

AGUAFRESCA of the day 5

FLORES

BRUNCH BEVERAGE

Coffee regular or decaf 4

De la olla sweetened fresh mexican coffee 4

Hot tea 3

Vida Fuerza 6

Cold brew espresso coffee, coconut milk, cinnamon

Fresh orange juice or grapefruit 5

BRUNCH

PEQUENOS

TOTOPOS 3

chips and molcajete salsa

GUACAMOLE 12

tomato, red onion, cilantro, cotija, tortilla chips, 3 salsas

ESQUITE 8

sautéed corn, crema, red onions, tomato, lime, and cotija

ENSALADA FLORES 11

chopped gem lettuce, black beans, crispy tortilla, lime-jalapeño dressing

add carne asada \$4 carnitas \$3 chicken adobo \$4

ENSALADA VERDE 12

gem lettuce, avocado, jicama, cucumber, radish, jalapeño dressing

add carne asada \$4 carnitas \$3 chicken adobo \$4

CEVICHE MIXTO CAMPECHANO *14

ono, shrimp, squid, avocado, tomato, red onion, roasted tomato agua de chile

SOPES DE FRIJOL 8

masa dumplings, black bean, gem lettuce, red onion, jicama, queso fresco, avocado

EMPANADAS DE RAJAS 10

Poblano pepper, onion, Oaxaca cheese, cabbage slaw, avocado-tomatillo salsa

CHEESE QUESADILLA 10

corn tortilla, oaxaca cheese, avocado-tomatillo salsa
add carne asada \$4 carnitas \$3 tinga \$3 mushroom \$3

POZOLE VERDE 12

chicken and tomatillo soup, hominy, cabbage, radishes, oregano, lime

TACOS served with escabeche and salsa

1 for 5 | 3 for 14 | 6 for 27

CARNITAS slow-roasted pork

ASADA beef

CHICKEN TINGA braised, shredded chicken

VEGETARIANO squash, poblano, crimini, onions

AVOCADO

PESCADO fried cod +1

BOWLS

served with rice, beans, pico de gallo, avocado and queso fresco add 2 eggs to any bowl \$3

CARNITAS slow-roasted pork 13

ASADA steak 14

VEGETARIANO 12

POLLO ADOBADO marinated grilled chicken 13

HUEVOS/EGGS

PANCAKE DE ELOTE 9/13

corn pancake, maple crema, powdered sugar

CHILAQUILES 13

crispy tortilla, salsa roja, sunny-side up eggs, pickled onion, crema, pico de gallo
add carnitas \$3

CARNE ASADA 17

marinated steak, two sunny eggs, rice, beans, pico de gallo, queso fresco, tortillas

HUEVOS RANCHEROS 13

beans, poached eggs, corn pico de gallo, tortilla, cheese avocado. add carnitas \$3

POSTRES

CHURROS 9

house made fritters, caramel dipping sauce

TRES LECHES 9

sweet coconut milk-soaked cake, almonds, cajeta ice cream

Consuming raw or undercooked food may increase the risk of foodborne illness. Due to California's severe drought, we will refill water only upon request. Thank you for helping us conserve.