

## snacks & SHARES

### GUACAMOLE — 9

Avocado, onion, cilantro, lime, house tortilla chips

### FIESTA GUACAMOLE — 11

Avocado, onion, mango, tomato, cilantro, candied pepitas, habanero pepper, house tortilla chips

### SHRIMP CEVICHE — 18

Cooked shrimp, chimichurri, tomato, avocado, mango, radish, citrus dressing, chile de arbol, house tortilla chips

### COCONUT

#### CALAMARI — 14

Coconut crust, toasted sesame seeds, dried orange peel, chipotle caesar

### CARNE ASADA FRIES\* — 18

Fries, queso, asada steak, pico de gallo, crema, guacamole, guajillo salsa

### SALSA TRIO — 7

Salsa roja, salsa borracha, salsa verde, house tortilla chips

### BRUSSEL SPROUT

#### NACHOS\* — 18

Crispy brussel sprouts, street corn queso, mexican cheese blend, roasted corn, jalapeño, pickled red onion, fried egg, crema

# PERCH

CANTINA

brunch served: Saturday + Sunday 9:30am-2:00pm

### HAND ROLLED CHICKEN FLAUTAS — 14

Flour tortilla, shredded chicken, queso fresco, pickled red onion, guacamole, crema

### CARNITAS TETELAS — 16

Masa, braised pork, cheese blend, black bean puree, lettuce, queso fresco, pico de gallo, crema, salsa

## TACOS

### & bowls

Choice of two or three tacos on home-made corn tortillas, black beans & spanish rice  
\*Make any 3 plate taco a bowl with black beans, spanish rice, guacamole, chosen taco filling

### CHICKEN TINGA — 18 | 22

Achiote marinated and grilled chicken thigh, pico de gallo, cabbage, crema, queso fresco, salsa roja

### CARNITAS — 18 | 22

Slow roasted pork, coca-cola chile reduction, cheese blend, avocado salsa, pico de gallo, crema

### ASADA STEAK — 18 | 22

Beer, citrus, soy sauce, chipotle, onion, garlic, salsa verde

### BRUSSEL SPROUT — 16 | 20

Crispy brussel sprouts, black bean spread, pickled red onion, pepitas, chipotle aioli, queso fresco

## brunch ENTREES

### AVOCADO TOAST\* — 18

Avocado, fried egg, roasted pepper dressing, spring mix, pickled red onion, queso fresco, pepitas

### HUEVOS RANCHEROS\* — 23

Corn tortillas, black bean puree, birria beef, fried eggs, chimichurri, crema, queso fresco, guajillo salsa

### CHILAQUILES\* — 18

Tortilla chips, black beans, eggs, cheese blend, queso fresco, pico de gallo, salsa verde, crema, cilantro

### CARNITAS HASH\* — 21

Braised pork carnitas, caramelized peppers and onions, brussel sprouts, poached eggs, corn, chipotle hollandaise sauce, hashbrowns

### BIRRIA BENEDICT\* — 22

Toasted english muffin, birria braised beef, poached eggs, chipotle hollandaise sauce, cilantro, hashbrowns

### BREAKFAST BURRITO\* — 18

Flour tortilla, choice of protein, egg, hashbrowns, cheese blend, guajillo salsa, pepper relish, crema

**Choose one:** carnitas, asada steak, birria or chicken tinga

### CHURRO FRENCH TOAST — 17

Brioche, caramelized bananas, crushed churro crunch, dulce de leche sauce

### FRITTATA\* — 16

Egg, pepper relish, guajillo salsa, crema, queso fresco, cilantro, avocado, hashbrowns

### BREAKFAST TACOS\* — 16 | 20

Chorizo, scrambled eggs, iceberg lettuce, queso fresco, pico de gallo, jalapeño ranch

### QUESABURGER\* — 18

6oz smashed beef patty, tajin seasoned, Tecate griddled onion, griddled queso, pickled jalapeño, chipotle caesar, brioche bun, fries

add fried egg +3.5 | add avocado +4.5

### TJ CHICKEN CAESAR — 19

Chopped romaine, candied pepitas, cotija, chipotle caesar dressing, grilled chicken tinga

### MEXICAN CHOP — 21

Chopped romaine, chicken tinga, black beans, roasted corn, avocado, tomato, mango, crispy tortillas, mango cilantro lime vinaigrette

### SPLIT PLATE + 4

## drinks &

## DESSERT

### CHURRO CAKE — 12

Churro cake, apricot whipped cream, strawberry compote, dulce de leche sauce, churro crumble

### BROWNIE — 13

Chocolate brownie, cinnamon, coffee ice cream, dulce de leche sauce

### AGUA FRESCA CHEESECAKE — 12

3 cheesecake bites, strawberry compote, hibiscus gel, tamarind gel, cinnamon crumble

### SEASONAL PANNA COTTA — 13

Ask your server about our seasonal offering

### BOTTOMLESS MIMOSAS — 22

orange juice, champagne  
(2 hour limit w/ brunch purchase only)

### “bloody mary”

### THE MARIA FELIX — 12

House mix, tequila, lemon, lime, salted rim

### “michelada”

### THE DOLORES DEL RÍO — 10

House mix, lime, Ancho Verde Chili Liqueur, Mexican lager

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

**PAYMENT NOTICE:** FOR THE CONVENIENCE OF CARD PAYMENTS, A FEE OF 2.99% WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS

**\*CONSUMER ADVISORY:** THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**FOOD ALLERGY NOTICE:** PLEASE BE ADVISED FOODS PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOY BEANS, NUTS, SESAME SEEDS, FISH & SHELLFISH



# WINE

## white / rosé - 6 oz / 9 oz / btl

HOUSE WHITE | 10 | 15 | 38

HOUSE ROSÉ | 10 | 15 | 38

MATUA SAUVIGNON BLANC | 10 | 15 | 38

MERCER CHARDONNAY | 10 | 15 | 38

BARNARD GRIFFIN ROSÉ | 10 | 15 | 38

## red - 6 oz / 9 oz / btl

HOUSE RED | 11 | 16.5 | 42

MERCER CABERNET SAUVIGNON | 11 | 16.5 | 42

ANELARE CABERNET SAUVIGNON | 15 | 22.5 | 58

FIDELITAS 4040 RED MOUNTAIN BLEND | 16 | 24 | 62



# TEQUILA + MEZCAL

## featured tequila from Jalisco:

LALO BLANCO | 16

CASA DRAGONES BLANCO | 32

MIJENTA BLANCO, REPOSADO | 15 | 17

TEQUILA OCHO PLATA, REPOSADO | 22 | 25

PASOTE BLANCO, REPOSADO, AÑEJO, STILL | 15 | 18 | 22 | 21

FORTALEZA BLANCO, REPOSADO, AÑEJO, STILL | 18 | 21 | 25 | 24

DON FULANO BLANCO, REPOSADO, AÑEJO, STILL | 15 | 18 | 23 | 22

CLASE AZUL PLATA, REPOSADO, GOLD, AÑEJO, EXTRA AÑEJO | 42 | 55 | 85 | 175 | 500

## featured Mezcal:

AMARAS JOVEN ESPADÍN, SAN JUAN DEL RIO, OAXACA | 14

BOZAL SACRIFICIO BORREGO, MATATLÁN, OAXACA | 30

CLASE AZUL CENIZO, DURANGO | 99

LA LUNA CUPREATA ETUCUARO, MICHOACAN | 13

NACIONAL MEZCAL "1931" TOBALA SANTIAGO MATATLÁN, OAXACA | 44

# MARGARITAS

*crafted to bring the fiesta to your table!*

## THE RITA HAYWORTH — 16

Corazón reposado tequila, lime, Cointreau, citrus salt, sparkles

## HOUSE MARGARITA — 11

Tequila, triple sec, lime

## CADILLAC MARGARITA — 13

Grand Marnier float

## “the firewater margarita”

### AGUARDIENTE — 13

Spicy with Firewater Bitters, Ancho Reyes Chili Liqueur, Tajin rim

## SKINNY MARGARITA — 12

Lunazul tequila, lime, 1/2 sweet

## CUCUMBER MARGARITA — 12

Tequila, fresh cucumber, lime

## MANGO MARGARITA — 12

Tequila, mango, lime

## COCORITA — 13

Tequila, cream of coconut, pineapple juice, lime juice, triple sec

## MEZCAL MARGARITA — 16

Mezcal, Cointreau, lime

## SEÑORA DAISY — 15

Jaja reposado tequila, lemon, Cointreau, demerara, soda

# brunch COCKTAILS

## “bloody mary”

### THE MARIA FELIX — 12

House mix, tequila, lemon, lime, salted rim

## “michelada”

### THE DOLORES DEL RÍO — 10

House mix, lime, Ancho Verde Chili Liqueur, Mexican lager

## “espresso martini”

### THE IMMORTAL

### PEDRO INFANTE — 13

Tequila, Mr. Black Espresso Liqueur, espresso, coffee beans

## MIMOSA — 10

orange juice, champagne

## “bellini”

### LA CAMPANA — 13

Luxardo Apricot Liqueur, peach, champagne, sparkles

### CITRUS BLOOM — 13

Vodka, dry vermouth, St. Germain, Cointreau, Aperol, house bubbles

### BOTTOMLESS MIMOSAS — 22

orange juice, champagne (2 hour limit w/ brunch purchase only)

# NON-ALCOHOLIC

## NOJITO — 8

Lime, mint, sparkling water

## SEASONAL AGUA FRESCA — 8

Ask your server about our current flavor

## VIRGIN MARGARITA — 8

Zero-proof tequila, orange juice, lime

## FLAVORED LEMONADE — 5.5

Choice of mango, guava, white peach, cucumber

# BEER

## MILLER LIGHT — 6

## WHITECLAW — 6

## CORONA — 6

## ATHLETIC NA — 6

## PBR — 6

*10 rotating taps* - please ask your server for the current selection & pricing