

snacks & SHARES

GUACAMOLE — 9

Avocado, onion, cilantro, lime, house tortilla chips

GUACAMOLE NOGADA — 11

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

AVOCADO TOAST* — 18

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

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

HAND ROLLED CHICKEN FLAUTAS — 14

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

BRUSSEL SPROUT NACHOS* — 18

Crispy brussel sprouts, street corn queso, mexican cheese blend, roasted corn, jalapeño, pickled red onion, fried egg, crema
- 1/2 order (no fried egg) | 12

SALSA TRIO — 7

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

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 — 19 | 23

Beer, citrus, soy sauce, chipotle, onion, garlic, corn, pickled red onion, salsa verde

BRUSSEL SPROUT — 16 | 20

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

PERCH CANTINA

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

brunch ENTREES

STEAK + EGGS* — 26

6oz hand-cut steak, two eggs, hashbrowns, herb butter

HUEVOS RANCHEROS* — 24

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* — 22

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* — 19

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, seasonal fruit, crushed churro crunch, dulce de leche sauce

SHAKSHUKA* — 16

Egg, red sauce, queso fresco, tortilla strips, cilantro, served with toast

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

GOUDA BURGER* — 19

6oz smashed beef patty, house seasoning, smoked gouda, bacon jam, lettuce, tomato, aioli, brioche bun, fries
add fried egg +3.5 | add avocado +4.5

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

BROWNIE — 13

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

CHURRO CAKE — 12

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

FLAN — 12

Flan, seasonal compote, cinamon crumble, tuile wafer

BOTTOMLESS MIMOSAS— 22

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

BLOODY MARIA — 12

House mix, tequila, lemon, lime, salted rim

MICHELADA — 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

FIREWATER MARGARITA — 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 MARIA — 12

House mix, tequila, lemon, lime, salted rim

MICHELADA — 10

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

ESPRESSO

MARTINI — 14

Vodka, Fever Tree espresso, simple syrup

MIMOSA — 10

orange juice, champagne

BELLINI — 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

LIQUID DEATH — 6

Sparkling water

FLAVORED RED BULL— 8

Choice of: raspberry, strawberry, mango

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