



BRUNCH MENU

available 10am – 2pm

PLATOS

TEQUILA GRAPEFRUIT BRÛLÉE 12

*512 Tequila Reposado, Sugar & Mint
Served with Yogurt, Fresh Berries, House Made Granola*

CASUELA SHAKSHUKA 12

*2 Poached Eggs, Refried Black Beans, Spicy Shakshuka Sauce,
Yellow Corn Tostada*

FIDEO LOCO 12

*2 Poached Eggs, Sopa de Fideo, Pinto Beans, Chorizo, Bacon,
Chicharrón Crumble, Pico de Gallo, Cilantro, Queso Fresco,
Chile Toreado, Fresh Griddled Tortillas*

CAMOTE PANCAKES 15

*House Made Toasted Marshmallow Fluff, Candied Pecans,
Warm Leche Quemada served with a side of bacon*

BOLILLO FRENCH TOAST 15

*Flan Custard, Fresh Berries, Mandarin Orange,
Candied Pepitas, Citrus Whipped Cream*

HIBISCUS MOJO MARINATED WINGS 16

*Chorizo Refried Black Beans, Pickled Red Onions, Fresh Cilantro,
Queso Fresco, Fresh Griddled Tortillas*

CUBAN HASH AND EGGS 16

*2 Fried Eggs, Cuban Style Pulled Pork, Roasted Potato,
Sweet Pepper Sofrito, Diced Ham, Dijon Aioli, Swiss Cheese,
Diced Escabèche*

TEJAS CRAB CAKE BENEDICT 16

*2 Fried Eggs, 2 Jalapeno Bacon Crab Cakes, Chorizo,
Havana Hollandaise, Arugula Salad*



BEBIDAS

HAVANA BUL 6

Alamo Pilsner, Ginger Beer, Fresh Lime Juice

MICHELADA CUBANA 6

Our take on the San Antonio favorite using Tejas Clara

BACON BLOODY MARY 9

Bacon Infused Enchanted Rock Vodka with House Bloody Mix

YAUPON 75 9

Waterloo Yaupon Gin, Agave, Lemon, Grapefruit, Sparkling Rose

BRUJA BLANCA 10

Sauvignon Blanc, St. Germain, Pineapple, Jalapeno, Cilantro, Cava

HAVANA SUNRISE 10

Strawberry, Orange, Bacardi, Cava

ESPRESSO OLD FASHIONED 10

Espresso, Cream de Cocoa, Breckenridge Bourbon & Orange Bitters

MIMOSA TRES VECES 35

*Choice of Segura Viudas Brut Champagne or Sparkling Rose
served with Pineapple, Orange & Grapefruit Juice*

NON-ALCOHOLIC

TOPO CHICO 3

MEXICAN COKE 4

MEXICAN BIG RED 4

ORANGE JUICE 4

GRAPEFRUIT JUICE 4

CAFE

COFFEE 3

ESPRESSO 4

CAPPUCCINO 5

LATTE 5

INTELLEGENTSIA COLD BREW 5



DESAYUNO

available 7:00 am – 11:00 am

BASKET OF GRIDDLED FLOUR TORTILLAS 6

Blackberry Butter & Local Honey

TOASTED JO'S BANANA BREAD 6

Peanut Butter, Sliced Banana, Honey

BERRIES, BANANA & SEASONAL FRUIT 8

Topped with Honey

add Havana Granola 2 or Organic Yogurt 2

OATMEAL 10

*With choice of Local Honey, Toasted Almonds, Roasted Coconut,
Maple Syrup, 2% Milk or Soy Milk*

PLATOS

SWEET PLANTAIN GRIDDLE CAKES 12

Mexican Crema, Blueberries, Maple Syrup

HAVANA BREAKFAST TORTA 14

*Scrambled Eggs, Chorizo, Serrano Peppers, Cilantro & Harissa Aioli,
served with Refried Black Beans & Queso Fresco*

CUBANO CON HUEVO 14

*Achiote Roasted Pork Shoulder, Griddled Ham, Swiss Cheese & Fried Egg,
served with Pickles & Home Fries*

AVOCADO, BACON, & QUESO BLANCO OMELETTE 14

Mixed Green Salad with Lemon Vinaigrette

add Home Fries 1

HUEVOS & CHORIZO 16

Fried Plantains, Refried Black Beans, Flour Tortillas

BREAKFAST AMERICANO 16

*2 Eggs any way, Home Fries, Bacon or Chorizo, Toasted Bolillo
or Flour Tortillas, Seasonal Fruit*

A LA CARTE

TOASTED BOLILLO W/ BLACKBERRY BUTTER 2

REFRIED BLACK BEANS 3

HOME FRIES 4

2 FRESH FARM EGGS ANY WAY 4

BACON 4

CHORIZO 5

FRIED PLANTAINS W/ QUESO FRESCO 6