BRUNCH MENU
available 10am – 3pm

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

FLAN BATTERED FRENCH TOAST  15
Fresh Berries, Mandarin Orange,
Candied Pepitas, Citrus Whipped Cream

MOJO WINGS  16
Mojo Marinated, Jerk Seasoned, Grilled Pineapple
& Mint Yogurt Crema

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  17
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 Ranger Creek SA Lager

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, Jalapeño, 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

SOUTHSIDE TEXACOLA 3
TOPO CHICO 4
MEXICAN COKE 4
BIG RED 4
BUJE LEMONADE 4

CAFE

COFFEE 3
ESPRESSO 4
CAPPUCCINO 5
LATTE 5

FLORA & FORTITUDE CBD COLD BREW 9
DESAYUNO
available 7am – 10 am

BASKET OF GRIDDLED FLOUR TORTILLAS  6
Blackberry Butter & Local Honey

TOASTED JO’S BANANA BREAD  8
Peanut Butter, Sliced Banana, Honey

BERRIES, BANANA & SEASONAL FRUIT  9
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 Bread or Flour Tortillas, Seasonal Fruit

A LA CARTE

TOASTED BREAD 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