



Chef Partner - Wendy Lopez
 General Manager - Nicole Peters
 f i Reyes Mezcaleria



Brunch SAT & SUN - 11AM - 3:30PM

Antojitos *starters*

- BRUNCH FUNDIDO *chihuahua queso & local goat cheese, sweet stone fruit compote, grilled flour tortillas* 12
- CEVICHE* *gf citrus cured snapper, red onion, heirloom tomato, cucumber, orange, hearts of palm* 14 + shrimp & octopus 5
- TAMAL *gf masa wrapped slow roasted pork, salsa roja, heirloom tomato* 9
- TUNA TOSTADA* *gf blue fin tuna, guacamole, cucumber, sesame salsa macha, crispy corn tostada, lime oil* 18
- CORN SOUFFLE *sweet corn queso oaxaca, poblano, serrano, salsa verde, crema* 14
- AGUACHILE VERDE *argentine red shrimp, tangerine, red onion, cilantro, tomatillo-serrano agua* 19
- ELOTE *gf grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin* 8
- CHIPS & SALSA *gf 4* | GUACAMOLE *gf 11* + chapulines 2

Platos Fuertes *entrees*

- REYNAS RANCHEROS *gf crispy corn tortillas, black beans, slow cooked pork with chile verde, sunny side eggs, queso fresco, pickled onion* 17
- CHICKEN AL PASTOR TACOS *gf chicken thigh, salsa verde, roasted pearl onion & serrano peppers* 16
- TEQUILA CURED SALMON* *gf tequila cured lox, potato rosti, herbed crema, capers, red onion, heirloom tomato* 15
- BARBACOA BENEDICT *english muffin topped with beef barbacoa, poached eggs, creamy tomatillo sauce* 15
- CRISPY CHICKEN CEMITA *crispy fried chicken milanesa, ham, oaxaca cheese, pickled jalapeno, creamy serrano, sesame bun, seasonal fruit* 18 + egg 2.50
- BLUE MASA PANCAKES *mexican ricotta, poached peaches, spiced agave* 16
- BIG WILL'S BISCUIT SANDWICH *chicken sausage, onion jam, tomato-poblano gravy, crispy yuca* 14
- PORK HASH *carnitas, onion, seasoned potato, roasted poblano, cilantro, salsa fresca* 17 sub mushroom +3
- SONORAN FISH TACOS *cerveza battered & fried snapper, shaved cabbage, creamy serrano aioli, pickled red onion* 16

Sweets

- CHURROS *traditional churros tossed in cinnamon & sugar, served with seasonal fruit compote & caramel* 8
- CONCHA *traditional mexican sweet bread with crunchy pastry topping - available sunday only* 5
- GUERA CAKE *layers of flan & tres leches cake topped with pecan cookie crumble, soaked in three milks* 10

Sides

- CILANTRO RICE *gf 5* FRIED YUCA *gf 6* STEWED BEANS *gf 5* ESQUITES *gf 10*

20% gratuity will be added to all parties of 6 or more

*Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.