ancestral recipes

BRUNCH

NEW YORK CITY

SATURDAY & SUNDAY
11:00 AM - 3:00 PM

FOR THE TABLE

OFRENDA GUACAMOLE $15.00
Avocado hash, lime juice, onions, jalapeño, pico de gallo.

QUESO FUNDIDO $16.00
Three cheese fondue, avocado, pico de gallo, home made tortilla.
Choice of chorizo, mushrooms or plain.

CHEESE FLAUTAS $17.00
Tropical cheese , salsa verde , queso fresco, mix greens.

ELOTE $8.00
Corn on the cob , goat cheese, chipotle mayo, chile pujuin.

fig. (c)- Mexican Burger

fig. (b)- Queso Fundido

LOS TACOS

2 tacos per order

ALAMBRE $18.00
Grilled sirloin, onions, poblano peppers, Chihuahua cheese, salsa verde, rice and beans on the side.

TACOS DE PESCADO $18.00
Tilapia Baja style, flour tortilla, cabbage slaw, chile guajillo salsa, rice and beans on the side.

LOS HUEVOS

HUEVOS RANCHEROS $15.00
Sunnyside up eggs, corn tostada, black beans, sour cream, salsa ranchera, queso fresco, avocado.

STEAK AND EGGS $23.00
Grilled sirloin, sunny side eggs, house papas with mayo and queso, cilantro chimichurri.

EL BRUNCH

CHILAQUILES $18.00
Tortilla casserole, tomatillo salsa, sunny side up eggs, queso fresco, avocado, sour cream.
Add chicken $4.00

QUESADILLA $15.00
Flour tortilla, chihuahua cheese, epazote, salsa verde, sour cream, pico de gallo.
Add chicken $4.00
Add steak $5.00

ENCHILADAS SUIZAS $17.00
Braised chicken, salsa roja, chihuahua cheese, queso fresco, black beans, avocado.

BREAKFAST BURRITO $18.00
Flour tortilla , scrambled egg, chihuahua cheese, refried beans,pico de gallo.
Add grilled chicken $5.00
Add chorizo $5.00

MEXICAN BURGER $23.00
Angus beef, mozzarella cheese,guacamole,toasted potato bun,onions , comes with Sweet potato fries

PAN DULCE $17.00
Brioche bread, berries relish, caramelized walnuts, dulce de leche.

fig. (f)- Chilaquiles

LOS EXTRAS

PLATANITOS $8.00
Sweet plantains , queso fresco, salsa verde.

RICE & BEANS $8.00
Red rice, queso fresco and black beans.

CAMOTE $8.00
Sweet potato fries, poblano cream salsa.

DRINKS

TRADITIONAL MARGARITA $11.00
Add flavor ..... $2 extra (mango, prickly pear, cucumber, passion fruit)

PITCHER TRADITIONAL MARGARITA $70.00
Add flavor ..... $5 extra (mango, prickly pear, cucumber, passion fruit)

SMOKY JALAPEÑO MARGARITA $13.00
Tequila, lime, agave, orange liquor, liquid fire, smoky salt.

PITCHER SMOKY JALAPEÑO MARGARITA $75.00
Tequila, lime, agave, orange liquor, liquid fire, smoky salt.

PEACH BELLINI $10.00
White peach, sparkling wine peach liqueur.

BLOODY MARIA $12.00
Silver tequila, bloody maria mix.

RED SANGRIA $10.00
Red wine-tequila punch.

PITCHER RED SANGRÍA $58.00

HIBISCUS MIMOSA $10.00
Hibiscus juice, orange bitters, sparkling wine.

BEER $8.00
Modelo Especial, Negra Modelo, Tecate, Pacifico.
Michelada or Chelada $11.00

FRESH JUICE $5.00
Orange, Grapefruit, Tamarind.

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HAPPY HOUR

NEW YORK CITY

EVERYDAY
4:00 PM - 7:00 PM

TRADITIONAL MARGARITA $11.00
Add flavor . . . . . $1 (mango, prickly pear, cucumber,passion fruit)

SMOKY JALAPEÑO MARGARITA $12.00

MEZCAL NOT INCLUDED

ANTOJITOS Y BOTANAS

GUACAMOLE $12.00
Avocado hash, lime juice, onions, jalapeño, pico de gallo.
Add salsas . . . $2.00

NACHOS $12.00
Corn chips, avocado, beans, chihuahua cheese, crema, pico de gallo.
Add chorizo . . . $2.00

QUESADILLA $12.00
Flour tortilla, chihuahua cheese, epazote, salsa verde, sour cream, pico de gallo.
Add chicken . . . $3.00

TACOS DE PESCADO $12.00
Tilapia Baja style, flour tortilla, cabbage slaw, chile guajillo salsa. (2 tacos per order)

TACOS DE POLLO $12.00
Adobo grilled chicken, Morita salsa, onion, cilantro. (2 tacos per order

TACOS DE HONGO $12.00
Roasted mixed mushrooms, epazote, pico de gallo. (2 tacos per order)

ELOTE $6.00
Corn on the cob , cotija cheese, chipotle mayo, chile piquin.

TOSTADA DE CAMARÓN. $12.00
Corn tostada, shrimps, avocado, cucumber, cocktail sauce.

QUESO FUNDIDO. $13.00
Three cheese fondue, avocado, pico de gallo, corn tortillas.
Add Chorizo or Mushroom. . . $3.00

fig. (g)- Totopos

fig. (h)- Guacamole

DRINKS

BEER. $7.00
Modelo Especial, Negra Modelo, Tecate, Pacífico.
Michelada or Chelada $8.50

WINES $8.00
Red & White.

SANGRÍA $8.00
Red

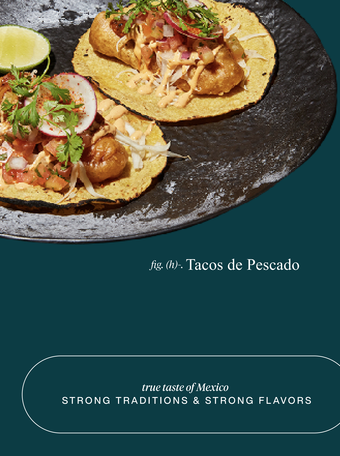

fig. (h)- Tacos de Pescado

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DRINKS

NEW YORK CITY

TRADITIONAL MARGARITA $17.00
Add flavor . . . . . $2 extra (mango, prickly pear, cucumber, passion fruit)

PITCHER TRADITIONAL MARGARITA $85.00
Add flavor . . . . . $5 extra (mango, prickly pear, cucumber, passion fruit)

SMOKY JALAPEÑO MARGARITA $18.00
Tequila, lime, agave, orange liquor, liquid fire, smoky salt.

PITCHER SMOKY JALAPEÑO MARGARITA $90.00
Tequila, lime, agave, orange liquor, liquid fire, smoky salt.

BEER. $9.00
Modelo Especial, Negra Modelo, Tecate, Pacífico.
Michelada or Chelada $11.00

RED SANGRÍA $14.00

PITCHER RED SANGRÍA $65.00

COCKTAILS

Sunset in Oaxaca $18
Rum, berries, lime juice, simple syrup, peach liquor.

Templo $18
Mezcal, cinnamon syrup, banana liqueur, cinnamon, lemon juice, Garnish. Smoked glass with cinnamon.

Campo $18
Choice of Vodka or Gin, cucumber, basil syrup, lime.

Ofrenda's Mezcalita $18
Conejos mezcal, lime juice, Cointreau, tamarind, agave.

Mr. Espresso $20
Cabal reposado Tequila, Licor 43, Mr. Black, coffee shot.

fig. (i)-.
Sunset in Oaxaca

WINES

Red Wine

Malbec. . . . . $14 / $56
Barrica 29, Mendoza, Argentina 2012.

Rioja . . . . . $16 / $64
Hermanos Frías Del Val, Crianza, Spain.

Misión. . . . . $14 / $56
(Blend of Misión, Carignan, Tempranillo)
Monte Xanic, Valle de Guadalupe, Mexico.

White Wine

Albariño. . . . . $14 / $56
Paso de San Mauro, Rias Baixas Galicia, Spain.

Chenin Blanc . . . . . $16 / $58
Monte Xanic, Valle de guadalupe, México.

House White $13

Sparkling

Cava. $12

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DESSERT

NEW YORK CITY

Churros $8.00
Churros with dulce de leche.

Flan $10.00
Flan with seasonal berries and vanilla custard.

El Carajillo. $12.00
Espresso coffee, Licor 43, Mr. Black liquor, orange peel expression.

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LIQUOR

NEW YORK CITY

MEZCAL FLIGHTS

ESPADÍN $25.00

1. Rey Campero - Agave Espadin
Vicente Sanchez Parada from Candelaria Yegole, Oaxaca

2. Nuestra Soledad - Agave Espadin
Rafael Méndez Cruz from San Luis del Rio, Oaxaca

3. Cuish - Agave Espadin
Monterrosa Family from Miahuatlán, Oaxaca

SILVESTRE $30.00

1. Estancia 'Raicilla' - Agave Maximiliana
Alfredo Salvatierra from La Estancia, Jalisco

2. Flor del desierto 'Sotol' Desierto
Gerardo Rueda from Coyame, Chihuahua

3. Lamata - Agave Cenizo
Federico Cruz from Mezquital, Durango

ESPECIALES. $38.00

1. Pal'alma 'Ofrenda - Puebla' - Agave Papalometl
Asunción Matilde from Puebla

2. Siete Misterios - Agave Tobalá
Eleuterio Ogarrio from Sola de Vega, Oaxaca

MEZCAL

$2 ADD MARGARITA

	(1 oz.)	(2 oz.)
Banhez Espadin & Barril	$8	$15
Banhez - Agave Tepeztate	$14	$26
Banhez - Agave Tobalá	$15	$28
Banhez - Chicken and fruits Pechuga	$12	$22
Cuish - Agave Espadin	$10	$18
Cuish - Agave Madrecuishe	$12	$22
Conejos Mezcal	$7	$14
Estancia 'Raicilla' - Agave Maximiliana	$9	$16
Estancia 'Destilado de Pulque'	$9	$16
Estancia 'Raicilla' - Turkey Pechuga	$9	$16
Flor del desierto 'Sotol' Desierto	$9	$16
Flor del desierto 'Sotol' Sierra	$10	$18
Lamata Tamaulipas - Ensamble	$14	$26
Macurichos - Destilado de Cacao	$12	$22
Nuestra Soledad San Luis - Agave Espadin	$9	$16
Nuestra Soledad Zoquitlán - Agave Espadin	$9	$16
Nuestra Soledad Mazatlan - Agave Espadin	$9	$16
Rey Campero - Agave Espadin	$9	$16
Rey Campero - Agave Cuish	$12	$22
Rey Campero - Agave Mexicano	$12	$22
Siete Misterios Olla de Barro Espadin	$13	$24
Siete Misterios Doba-Yej	$8	$14

ESPECIALES

Pal'alma 'Ofrenda - Puebla'	$22	$40
Siete Misterios - Agave Tobalá	$22	$40
Siete Misterios Pechuga	$16	$30

TEQUILA FLIGHTS

BLANCO $16.00
- Casamigos Blanco
- Milagro Blanco

REPOSADO $18.00
- Mijenta Reposado
- Milagro Reposado

AÑEJO $20.00
- Espolón Añejo
- Milagro Añejo

TEQUILA BLANCO

$2 ADD MARGARITA

Amatitella Blanco. $18.00
Casamigos Blanco $17.00
Casa Dragones Blanco $20.00
Casa Noble Blanco $15.00
Clase Azul Plata Blanco $28.00
Centenario Blanco $16.00
Don Julio Blanco $17.00
El Tesoro Blanco $17.00
Espolón Blanco $17.00
Fortaleza Blanco $17.00
Milagro Blanco $16.00
Ocho Plata Blanco $17.00
Pueblo Viejo Blanco $14.00
Siete Leguas Blanco $17.00
Cabal Blanco $17.00

TEQUILA REPOSADO

$2 ADD MARGARITA

Amatitella Reposado $20.00
Casamigos Reposado $19.00
Centenario Reposado $18.00
Clase Azul Reposado $35.00
Don Julio Reposado. $19.00
El Tesoro Reposado $19.00
Espolón Reposado $19.00
Fortaleza Reposado $19.00
Mijenta Reposado $19.00
Milagro Reposado $18.00
Siete Leguas Reposado $19.00
Tequila Ocho Reposado $19.00
Cabal Reposado $19.00

TEQUILA AÑEJO

$2 ADD MARGARITA

Amatitella Añejo $22.00
Casamigos Añejo $20.00
Don Julio Añejo $20.00
El Tesoro Añejo $20.00
Espolón Añejo $20.00
Milagro Añejo. $18.00
Tequila Ocho Añejo $20.00
Cabal Añejo $20.00

TEQUILA SUPREME

$2 ADD MARGARITA

Casa Dragones $20.00
Clase Azul $28.00
Clase Azul Reposado $35.00
Don Julio 1942 . . . . . $35.00

GIN

Bomb Dry Gin $16.00
Bomb Sapphire Gin $17.00
Hendricks $17.00

VODKA

Grey Goose $18.00
Kettle One $16.00
Titos $16.00

BOURBON

Bulliet Bourbon $17
Bulliet 95 Rye $17
Makers Mark Bourbon $17

WHISKY

Jack Daniels Black $16.00
Jonnie Walker Black $16.00
Macallan 12yr Sherry Oak . . $17.00

RUM

Capt Morgan Rum Spiced . $14.00

SODAS

Sodas $3.50
Club Soda, Coke, Diet Coke, Ginger Ale, Sprite, Tonic.

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