



COLD PRESSED			SMOOTHIE		
FRESH JUICES \$160 (PB, GF) Orange, grapefruit, carrot and papaya			VITAMIN \$200 (PB, GF) Soursop, banana, avocado, coconut cream, chia seeds		
GREEN ENERGY \$170 (PB, GF) Nopal, cucumber, parsley, kale, lemon, ginger, green apple and pineapple			TROPICAL \$200 (PB, GF) Coconut water, pineapple, passion fruit, mamey		
ANTI-INFLAMMATORY \$170 (PB, GF) Carrot, fermented turmeric honey, ginger, tangerine			MORNING GLOW \$190 (PB, GF) Agave inulin, wheat grass, cilantro, ginger, orange, matcha		
ANTIOXIDANT \$170 (PB, GF) Organic beetroot, berries, apple, celery					
PROBIOTIC SHOT \$90 (PB, GF) Golden powder, ginger, orange					
SWEET TREATS			GRAINS & SEEDS		
MEXICAN SPICED FRENCH TOAST \$380 (V) Xoconostle, Chinantla vanilla cream 1 OZ			ORGANIC OATS \$280 (V, TN, GF) Almond milk, toasted cashews, local banana, coconut sugar, banana flour and cranberries		
OUR PANCAKE \$420 (V, TN, GF) Ramon flour, agave honey, lemon Verbena, butter 1 OZ, macerated strawberries			CHIA PUDDING \$300 (PB, TN, GF) Macadamia, dried papaya, coconut, maple		
PAN DULCE \$120 (V, TN) House made artisan breads			COCO-PINEAPPLE PARFAIT \$310 (PB, TN, GF, DP) *Optional greek yogurt (V, TN, GF) Vegan coconut yogurt, compressed pineapple, toasted coconut, artisan granola, hemp seeds		
SWEET REGIONAL PAPAYA \$375 (V, TN, GF) Nixtamalized, sucila goat cheese, pecans					
WELLNESS AWAKE			FULL MORNING		
SEASONAL TROPICAL FRUIT \$360 (V, TN) Granola, yogurt 1 OZ			THE CONTINENTAL \$470 (V, TN) Tropical sliced fruit, artisan bread, choice of grain and seeds		
EGG WHITE FRITTATA 4 OZ \$440 (V, GF) Aged mexican cheese 1 OZ, jocoque 1 OZ, pumpkin seeds, quelites			EGGS YOUR WAY 6 OZ \$465 (GF) Two eggs 2 OZ, potatoes, organic greens, beans 1 OZ, bacon 1 OZ and sausage 1 OZ		
AVOCADO TOAST 5 OZ \$460 (V, TN) Multigrain bread, macadamia nut cream 1 OZ, brassica leaves, chipotle olive oil			<div>BRISA'S BENNY 6 oz \$520 (GF) Two poached eggs 2 OZ, pibil criollo pork 1 OZ, habanero chili hollandaise sauce 1 OZ, gorditas, salad, roasted verdolaga</div>		
Add poached eggs 2 OZ \$100 Add smoked salmon 3 OZ \$290					
<div>MAYAN SHAKSHUKA 4 OZ \$450 (V, TN) Baked eggs 2 OZ, chiltomate sauce, chickpea, pickled onion, cilantro, chaya, goat cheese 1 OZ</div>			FRENCH SOFT SCRAMBLED \$690 (V) Seasonal truffle, huitlacoche, chives, brioche		
RANCHERO EGGS 5 OZ \$495 (GF) Two fried eggs 2 OZ, crispy fried tortilla, turkey ham 1 OZ, onion, cilantro, local beans and pasilla chili			BREAKFAST TLAYUDA 2 OZ \$490 (GF) Oaxaca cheese 1 OZ, chorizo 1 OZ, avocado 1 OZ, onion, tomatillo sauce Add fried egg 2 OZ \$100		
SIDES					
3 OZ					
APPLEWOOD SMOKED BACON	\$200	(GF)	GT	Gluten	C Crustaceans
BREAKFAST SAUSAGE	\$190	(GF)	PN	Peanuts	DP Dairy Products
Turkey (GT)			TN	Tree Nuts	V Vegerarian
AVOCADO	\$210	(PB, GF)	F	Fish	PB Plant Based
POTATOES FROM LOS MOCHIS	\$180	(V, DP)			
REFRIED BEANS	\$150	(PB, GF)			
SMOKED SALMON	\$290	(GF)			
Consuming raw or undercooked products increase the risk of foodborne illness, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included, payables at the exchange rate of the day. The products with a * are not included in the All Inclusive Plan.					
Childrens 5 years old and under, dine for free with the purchase of an adult meal from the regular menu. Children ages 6 to 12 years old, enjoy 50% off on regular menu selections.					
<div> Our coffee, seafood, and local products come from sustainable sources, respecting the environment and supporting local communities.</div>					