



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 \$187 (PB, GF) Nopal, cucumber, parsley, kale, lemon, ginger, green apple and pineapple		TROPICAL \$224 (PB, GF) Coconut water, pineapple, passion fruit, mamey	
ANTI-INFLAMMATORY \$180 (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 \$422 (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 \$450 (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 \$132 (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 \$378 (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 \$512 (GF) Two eggs 2 OZ, potatoes, organic greens, beans 1 OZ, bacon 1 OZ and sausage 1 OZ	
AVOCADO TOAST 5 OZ \$501 (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 \$305			
<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 \$545 (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 \$120	
SIDES			
3 OZ			
APPLEWOOD SMOKED BACON	\$220 (GF)	GT	Gluten
BREAKFAST SAUSAGE	\$190 (GF)	PN	Peanuts
Turkey (GT)		TN	Tree Nuts
AVOCADO	\$221 (PB, GF)	F	Fish
POTATOES FROM LOS MOCHIS	\$180 (V, DP)	C	Crustaceans
REFRIED BEANS	\$150 (PB, GF)	DP	Dairy Products
SMOKED SALMON	\$305 (GF)	V	Vegerarian
		PB	Plant Based
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>			