

ACRE BRUNCH

Brunch includes a choice of two cocktails per person
Beer, Bellini, Mimosa, Bloody Mary, Margarita or Mezcalita

TO START

CHEDDAR BISCUITS
Honey Butter

SEASONAL FRUIT PLATE
Mint from the Garden / Dried Coconut

ACRE BOWL
Dates / Banana / Hibiscus
Berries / Homemade Granola

FROM OUR FARM

ROASTED FARM EGGPLANT SPREAD
Flatbread / Candied Pumpkin Seeds

HEIRLOOM TOMATOES FROM THE ORCHARD
Basil Oil / Cherry Vinegar / Smoked Tomato Dip

CATCH OF THE DAY CEVICHE
Daily Fresh Catch / Mango Dressing / Fermented Chili Pepper Oil
Cucumber / Tiger Sauce / Bacon

EGGSPERIENCE

CHEESY SCRAMBLED EGGS
English Muffin / Avocado / Sour Cream / Bacon

HUEVOS RANCHEROS
Corn Tortilla / Avocado / Beans / Onion / Cilantro / Sour Cream / Cotija Cheese

MAIN

BAJA FISH TACOS
Tempura / Avocado / Coleslaw

FRIED CHICKEN
Dried Chilli Glaze / Ranch Dressing

CHEF'S FAVORITE TACOS
Suckling Pig / Avocado / Pickled Onion

GRILLED OCTOPUS
Smashed Potatoes / Chintextle Sauce

DESSERT

SEASONAL PALETAS

FRENCH TOAST
Vanilla Cream / Berries / Maple Syrup

HOMEMADE SORBETS

The price per person is \$1200 mx , kids under 12 year \$600 mx

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES WHEN YOU ORDER

Tax and Service not included