



Ahi Tuna Ceviche* 12.50

Sushi grade ahi tuna, mango, pico de gallo, coconut milk, lime, tortilla chips

BR Nachos 12.25

Soft egg*, chipotle-cheese sauce, pork pinto beans, smoked kale, tomato, onion, cilantro, guacamole

Guacamole and Chips (made to order) 10

Avocado, tomato, onion, cilantro, chile serrano, lime

Tamale 5.25

Organic corn masa, roasted pork, tomatillo avocado salsa, crema fresca, cilantro, radish

Salsa and Chips 5.75

Roasted tomatillo or 3 Chile-Tomato or Habanero

Beef Broth 5

Slow roasted beef broth scented with Mexican dried chiles, roasted vegetables and mushrooms. Served in a cup as a drink

Dessert

Mexican Hot Chocolate 5.00

House made with dark chocolate, cream, milk, cinnamon, cloves, vanilla

Tres Leches Cake 3 milk-soaked sponge cake **4.50**

Salads

Kale Caesar* 10.50

Kale, green cabbage, avocado, kalamata olive, cotija cheese, hard cooked egg

Kale 11 Green kale, red radish, queso fresco, red grape, green cabbage, candied pecan, carrot, celery, onion, parsley, cilantro, lemon, EVOO

Romaine 10.50 Roasted bell pepper, kalamata olives, green cabbage, ricotta cheese, parsley, cilantro, oregano, celery, carrot, onion, avocado, lime, red wine vinegar, EVOO

Add Protein to Your Green

Achiote Pork **4**/ Chicken Tinga **4**/ Beef **5**

Crispy Fish **8**/ Shrimp **6**

Bowls (slow cooked meat in broth)

Pozole Verde 12.50 Pork shoulder, roasted tomatillo, chile serrano, hominy, radish, cilantro, green cabbage, onion, lime, queso fresco, corn tortilla chips

Pozole Rojo 12.50 Slow roasted beef shoulder, red chile-beef broth, avocado, cabbage, onion, lime, queso fresco, tortilla chip

Sides

Vegetarian Black Beans 4

Onion, bell pepper, garlic, herbs

Pinto Beans pork shoulder, herbs **4**

Cilantro Poblano Rice 3.75

Sweet Plantains 4.50

Tacos: Handmade organic corn tortillas

Achiote Pork 4.75

Pork shoulder slow roasted in banana leaf, citrus pickled onion, cilantro, habanero salsa

Shrimp and Chorizo 4.99

House made chorizo, tomatillo-avocado salsa, pico de gallo

Smoked Beef Brisket 4.99

Thinly sliced beef, chimichurri, romaine lettuce, crema fresca, pico de gallo, cotija cheese

Chicken Tinga 4.75

Pulled roasted chicken, chile chipotle-tomato sauce, lettuce, cilantro, crema fresca

Carne Asada 4.99

Seared beef, house marinade, onions, 3-chile salsa, cilantro

Black Rooster Asada 4.99

Seared beef, apple wood smoked bacon, Oaxaca cheese, pickled chile poblano

Crispy Fish 4.99

Wild Atlantic cod, pickled red cabbage, avocado, radish, mayonnaise, cilantro

Vegetarian 4.00

Mushrooms, onion, zucchini, epazote, cilantro, crema fresca

Smoked Greens 4.20

Kale, mushroom, plantain, onion, ricotta cheese, cilantro

Pork Belly 4.75 Fried to deliciousness, tomatillo-avocado salsa, shaved onion, radish, cilantro

*Florida law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions