

I X C H E L

BRUNCH MENU

TOTOPOS AND OUR FRESH HOMEMADE SAUCE UPON ARRIVAL!

Most items are Gluten Free! Make sure to inform your server if you or anyone in your party has any allergies or intolerances

RITUAL DE GUACAMOLE | GUACAMOLE RITUAL 19

Fresh, made to order hass avocado, tomato, diced jalapeno peppers, red onions, cilantro and a hint of lemon

PARA EMPEZAR

BIÓNICOS DEL CENOTE 18

A delightful creamy layer of yogurt with hints of honey and cinnamon, topped with a vibrant mix of fresh, seasonal fruits and crunchy housemade granola

GORDITAS 16

Handmade crispy corn dough cakes (2), stuffed with pressed steak or chicken, lettuce, crema and queso fresco

☉ MOLLETES 16

A delicious open-faced crispy, crusty bolillo bread slathered with refried beans, topped with a veil of Oaxaca cheese, pico de gallo and a drizzle of crema. **Eggs, chorizo or bacon add 4.**

PIRÁMIDES 19

Corn dough tetelas stuffed with refried black beans, topped with queso fresco, crema, red onions, sliced avocado.

DEL HORNO A LA MESA MKT

☉ Indulge in our freshly baked bread, a delightful array of sweet and savory pastries, each a taste of authentic Mexican tradition

BISCUIT

CUERNITOS

CONCHAS

(Chocolate, vanilla)

OJO DE BUEY

DONUTS

PUERQUITOS

CANASTA

CONO

TRADITIONAL MEXICAN DELIGHTS

HUEVOS MOTULEÑOS 21

Crispy tortillas (2) topped with refried beans, sunny side up eggs on a red sauce with ham, green peas, topped with queso fresco and sweet plantains.

HUEVOS RANCHEROS 21

Lightly fried corn tortillas (2) topped with our signature salsa, fried eggs, sprinkle of fresh cilantro, served with refried beans

OMELETTE MAYA 28

A three-egg omelet brimming with tender skirt steak strips, sautéed rajas poblanos, tomato, poblano onions, chihuahua cheese and green sauce. Served with home fries

☉ GRINGA DE HUEVO 22

A delicious warm, folded tortilla filled with scrambled eggs, melted chihuahua-Oaxaca cheese and chorizo. Served with our homemade fresh salsa

HUEVOS A LA MEXICANA 23

Start your day with our classic huevos, a vibrant dish of scrambled eggs sautéed with onions, tomatoes and jalapeño, served with your choice of rice, beans or tortillas

☉ IXCHEL POACHED EGGS 21

A delicate and flavorful perfectly cooked white and rich, runny yolk, over a fresh baked biscuit, tomato slice, avocado topped with ranchera sauce and a drizzle of crema. (2 eggs)

CHILAQUILES 22

Crispy corn tortilla chips smothered in a flavorful salsa (red or green), topped with sunny side up eggs, drizzled with crema, queso fresco, onions and cilantro.

Steak, chicken, or chorizo add 7

SOPES RANCHEROS 19

Two thick handmade corn shells topped with black refried beans, sunny side up eggs, salsa ranchera and a drizzle of crema. **Steak, chicken, or mexican chorizo add 6**

K'IN TACOS 28

Perfectly grilled skirt steak strips, fried eggs our house green salsa, sautéed onions, queso fresco and cilantro

TAMALES DE LA RIVIERA 23

Two steamed corn husk-wrapped bundle of flavor, filled with your choice of chicken in green sauce or pork in adobo red sauce. Topped with queso fresco and crema

ENFRIJOLADAS 24

Two delicious rolled stuffed chicken enchiladas dipped in a savory black bean sauce topped with a veil of melted Oaxaca cheese, red onions sliced avocado, crema and sweet plantains

☉ BURRITO DE LOS DIOS 23

A delicious warm flour tortilla filled with your choice of steak, chicken, marinated pork or birria, rice, black beans, chihuahua cheese, served with guacamole, pico and our homemade salsa. **Also available as a bowl**

☉ TORTA MAYA 22

A hearty and flavorful crusty roll filled with our delicious, juicy grilled pork loin, fried egg, mayonnaise, lettuce, tomatoe, onions, avocado, jalapeño and grilled cheese. Served with patatas

DULZURAS MAYAS

☉ WAFFLES 19

Indulge in our freshly light and airy waffles topped with a vibrant medley of berries and banana, a drizzle of powder sugar and a dollop of homemade whipped cream

☉ PANCAKES DEL CIELO 18

Traditional fluffy and golden mexican hot cakes, topped with your choice of cajeta, condensed milk, homemade jelly or fresh fruit

☉ LA DIOSA FRENCH TOAST 19

Fluffy brioche loaves (3) custard-dipped in our homemade tres leches pan-fried to golden perfection topped with fresh berries and a dusting of powder sugar

KA'KUXTAL MAYAS

OMELETTE SELVÁTICO 25

Light and fluffy omelette, filled with farm-fresh sautéed onions, mushrooms, tomatoes, peppers, zucchini, squash, spinach and a blend of Oaxaca-Chihuahua cheese, topped with green sauce and a hint of queso fresco. Served with home fries

TACOS MADRE SELVA 3 pcs 23

Garden-fresh sautéed zucchini, onions, mushrooms and bell peppers, on soft corn tortilla. **Lightly spicy**

AHUACA TOAST 18

Freshly smashed avocado on a toasted sourdough bread with a drizzle of sunflower oil, sprinkle of sesame-pumpkin seeds, dried onion and garlic, topped with baby arugula and sliced medley tomatoes

OFRENDAS

BACON 8

Four pieces of rich, thick and crispy bacon.

SWEET PLANTAINS 10

Fried plantains topped with crema and queso fresco.

FRUIT CUP 11

A mixture of fresh seasonal fruit.

RICE 6

BEANS 6

TORTILLAS 4

*This item may be cooked to your liking, serving raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

** this food is served raw or undercooked, or contains, or may contain, raw or undercooked ingredients. ☉ Contains gluten 🥜 Contains nuts

IXCHEL

BRUNCH MENU

NÉCTARES DE LA DIOSA LUNA

MIMOSAS 12

All Mimosas are crafted with prosecco.

MELON

Midori Melon Liqueur, Pierde Almas Mezcal

LYCHEE

Siempre Silver, Sweet Vermouth

MANGO

Don Julio Blanco

GRAPEFRUIT

21 Seeds Grapefruit Hibiscus

CUCUMBER & MINT

Ketel One Cucumber & Mint

CUCUMBER & JALAPEÑO

21 Seeds Cucumber & Jalapeño

ANISETTE

Xtabentún

RASPBERRY

Don Julio Reposado

BLACKBERRY

Don Julio Añejo

STRAWBERRY

Don Julio Primavera

GUAVA

Patron Silver

ROSE

Tequila Rose, Don Julio Rosado

TAMARIND

Centenario Reposado

HIBISCUS

Don Julio 70

PINEAPPLE

Union Espadin Mezcal

ORANGE

Don Julio Blanco

WATERMELON

Tromba Silver

POMEGRANATE

Patron Reposado

PASSIONFRUIT

Tromba Reposado

PINEAPPLE & COCONUT

Malibu

JUGOS FRESCOS 10

VOY A BRONCEARME

Orange and carrot

VAMPIRO

Beet, carrot, orange

VERDE

Orange, spinach, celery, pineapple, cucumber

EL PODEROSO

Tomato, celery, carrot, lime

MAÑANA DOMINICAL

Orange, banana, honey

AGUAS FRESCAS 8

JAMAICA

HORCHATA

TAMARINDO

BEBIDAS SAGRADAS

AMERICANO 4

ESPRESSO Single/Double 4/6

HERBAL TEA 4

HIBISCUS TEA 5

TE ANCESTRAL 5

Mint, lemongrass, ginger

CARAJILLO IXCHEL 16

Cold brew espresso shot or hot cappuccino with a shot of Licor 43, Bailey's Irish Cream, and Kahlúa.

CAPPUCCINO 7

CHOCOLATE ABUELITA 9

CAFÉ IXCHEL 15

American coffee with Xtabentún

BOTTOMLESS MIMOSAS 29 per Person

MELON

MANGO

GRAPEFRUIT

CUCUMBER

ANISETTE

RASPBERRY

BLACKBERRY

STRAWBERRY

GUAVA

ROSÉ

PINEAPPLE

ORANGE

SIGNATURE COCKTAILS

BLOODY MARÍA 16

Don Julio Blanco, Clamato, Hot Sauce

CANTARITO 17

Tromba Plata, Lime Juice, Orange Juice, Jarritos Toronja, Grapefruit Juice

AGUA DE RANCHO 16

Patron Silver, Jarritos Toronja, Lime Juice

MAYAN DAWN 18

Tromba Reposado, Raspberries, Naranja Liqueur, Lime Juice

MAYAN DUSK 18

Tromba Añejo, Blackberries, Naranja Liqueur, Lime Juice

IXCHEL MOJITARITA 17

Don Julio Blanco, Mint, Lime, Mango Puree

IXCHEL MULE 17

Patron Ahumado Silver, Mint, Lime, Ginger Beer

MEXICAN SHANDY 15

Monopolio Clara, 7-up, Lime Juice

RED OR WHITE SANGRÍA 15

TROPICAL SNAKEBITE 17

Tromba Plata, Narano Bitter Orange Liqueur, Mango, Pineapple, Jalapeño

MUSA ITZIA 18

A New Day Rosé Elderflower Liqueur, Lime and hint of Jalapeño

CERVEZAS 8

CORONA // CORONA LIGHT // MODELO // MONOPOLIO NEGRA // MONOPOLIO CLARA // PACÍFICO

VICTORIA // LAGUNITA DAYTIME // SAMUEL ADAMS (SEASONAL) // BLUE MOON // MONOPOLIO IPA

VINO BLANCO GLASS / BOTTLE

SAUVIGNON BLANC

Monte Xanic, Baja California, México

66 (Bottle Only)

Nobilo, Marlborough, New Zealand 8 / 28

CHARDONNAY

Monte Xanic Calixa, Baja California, México

66 (Bottle Only)

Bonterra, Mendocino County, California 10 / 30

PINOT GRIGIO

Santa Cristina, Tuscany, Italy 11 / 33

Torresella, Venezia, Italy 80 / 35

VINO ROSADO GLASS / BOTTLE

ROSE

Monte Xanic, Baja California, México

69 (Bottle Only)

Juliette, Provence, France 9 / 27

A new Day Sonoma, California 14/43

VINO TINTO GLASS / BOTTLE

CABERNET SAUVIGNON

Monte Xanic, Baja California, México

90 (Bottle Only)

Arboleda, Aconcagua Valley, Chile

64 (Bottle Only)

The Charmer, Valle Central, Chile 10 / 28

PINOT NOIR

Natura, Coquimbo, Chile 10 / 30

MALBEC "18"

Valle Central Chile 12 / 36

MERLOT

Somona, California 12 / 36

SYRAH

Monte Xanic Calixa, Baja California, México

60 (Bottle Only)

Montes Alpha, Valle Central, Chile 13 / 39

GARNACHA

Campo Viejo, Rioja, Spain 9 / 27

SOFT DRINKS / JUICES 4

ORANGE Juice

APPLE Juice

POMEGRANATE Juice

PINEAPPLE Juice

CRANBERRY Juice

GRAPEFRUIT Juice

GINGER Beer

LEMONADE

SWEETENED Iced Tea

GINGER ALE®

COKE®

DIET COKE®

7-UP®