BRUNCH MENU

10am - 4pm, Friday - Sunday September 5th, 2025



nourishments

v THAI ZUCCHINI BOWL...20

butter lettuces, nuoc cham slaw, avocado, farm egg, almond lemongrass pad thai

*add: bakka salmon...14 pasture raised chicken...10

HUEVOS MESOAMERICANOS...23

farm eggs, black beans, avocado, heirloom corn tortillas, nopales, house salsa *add: akaushi short rib....14

v PHARM KITCHARI...18

our interpretation of Indian comfort food, black lentil curry, beet stained basmati, cilantro coconut chutney, kraut,

sumac pickled onions

*add: hemp seed avocado...5 bakka salmon...14 pasture raised chicken...10

PERUVIAN TACU TACU...28

farm egg, garbanzo and rice saltado, ají aioli, salsa criolla, avocado

*add: short rib...14 bakka salmon...14 mushroom...5

CHICKEN & SWEET POTATO WAFFLES...28

pasture raised chicken thigh, lacto-hot honey, golden milk apple chutney

OAXACAN BARBACOA...60

a family style feast for two, served with: adobo marinated akaushi wagyu beef, nopales, heirloom mesquite corn tortillas, guacamole, house salsas

sweets

v CAMOTE CHOCOLATE BROWNIE...12 chocolate avocado mousse, mesquite gelato

ALMOND APPLE SHORTCAKE...12

seasonal berries, popped amaranth, whipped coconut cream, almond crumble *contains eggs

 MESQUITE BEAN ICE CREAM SANDWICH...12
black tahini mesquite chocolate cookie, mesquite gelato

90 min free parking validation

20% auto gratuity on parties of 5 or more. 3% kitchen fee added to each guest check to ensure competitive compensation.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

amuses

GINGER MEAL STARTER...3

citrus pickled ginger to kindle the digestive fire

V PROBIOTIC PLATE...8

seasonal house ferments, great for gut health

starters

∨ SOUP OF THE DAY...12

rotating summer produce in a traditional Mexican jícara

PERUVIAN CEVICHE...21

* bakka salmon or oyster mushrooms turmeric leche de tigre, sesame, avocado, sweet potato ginger cream

v CHILLED SUMMER BEETS...14

cashew green goddess, pecan dukkah, hemp seed salsa macha

V CILANTRO COCONUT GUACAMOLE...14 hass avocado, coconut chutney, berries,

heirloom mesquite corn tortillas

v PHARM HASH...14

sweet potato, collards, house salsa, cashew crema

v SWEET POTATO WAFFLE...17

seasonal fruit, mesquite maple syrup, popped amaranth

FARM TO TABLE TACOS

2 heirloom mesquite corn tortillas or collard shells

v oyster & button mushroom tacos...16 seasonal fish tacos...18

akaushi beef tacos...20