



ALETEO

BREAKFAST MENU

CESTA DE PAN DULCE 14

Conchas | Orejas | Donas
Empanadas | Sea Salt
Cajeta Butter | Fruit Preserves

AGAVE PARFAIT 14

Greek Yogurt | House Granola
Aloe | Chia Seed | Chaya Herb Oil

FRUITERIA 12

Passion Fruit | Berries | Melon
Pineapple | Tajin | Lime

BREAKFAST TLAYUDA* 19

Sunny Side Egg | Avocado
Chorizo | Tomato | Queso Oaxaca
Crispy Tortilla

TACOS MOTULEÑOS* 19

Pork Belly | Black Bean Puree
Tomato | Pea Tendrils | Maduro
Aioli | Heirloom Corn Tortilla

DESAYUNO ALETEO* 24

Scrambled Eggs | Oaxaca Cheese
Spiced Home Fries | Morita Aioli
Vande Rose Farms Bacon or House
Chorizo | House Flour Tortillas

HEARTH FIRED HUEVOS

AHOGADOS* 26

Queso Fresco | House Chorizo
Habanero | Pickled Onions
Epazote Crema | Corn Tortillas

BENEDICT AL PASTOR* 25

Poached Eggs | Chicharron Sope | Achiote
Hollandaise | Artisan Greens

BLUE CORN CHILAQUILES* 23

Lechon | Salsa Verde | Cotija Cheese
Sunny Side Egg | Cilantro & Serrano Aioli

ABUELITA WAFFLES 21

Cajeta | Macerated Strawberry
Spiced Almonds | Vermont Maple

GRIDDLE OMELET* 22

Fire Roasted Pepper
Herbed Queso Fresco | Garden Salsa
Artisan Greens | Sorrel



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BRUNCH COCKTAILS

HOUSE BLOODY MARY 18

Tequila | Vodka | Mezcal

MICHELADA 18

Chamoy & Tajin Rim with Sesame
Seeds | Lime Juice | House Bloody Mix

Choice of Beer:

- Dos Equis
- Corona Extra
- Pacifico Clara

LA BRUJA QUEMADA 17

Mezcal | Espresso | Chocolate Liqueur
Agave | Ancho Chile Powder
Orange Bitters

BLOOD ORANGE MIMOSA 16

Blood Orange | Poema, Cava Brut

SOL DE MONTE ALBAN 17

Mezcal | Fresh Orange Juice | Lime
Cointreau | Chipotle

MANGO DIABLO 18

Reposado Tequila | House-Made Mango
Sorbet | Cointreau | Chamoy & Chili

CHOCOLATE AZTECA 16

Mezcal Joven | Coffee Liqueur
Coconut Milk | Agave | Cinnamon
Mexican Chocolate

COFFEE SELECTIONS

AMERICANO 6

ESPRESSO 6

MACCHIATO 7

LATTE 7

CAPPUCCINO 7

MATCHA 8

RARE TEA CO

ENGLISH BREAKFAST 7

EARI GREY 7

WILD ROOIBOS 7

WHOLE PEPPERMINT LEAF 7

LEMON VERBENA 7

ELDERBERRY HIBISCUS 7

JUICES

APPLE JUICE 8

ORANGE JUICE 8

GRAPEFRUIT JUICE 8

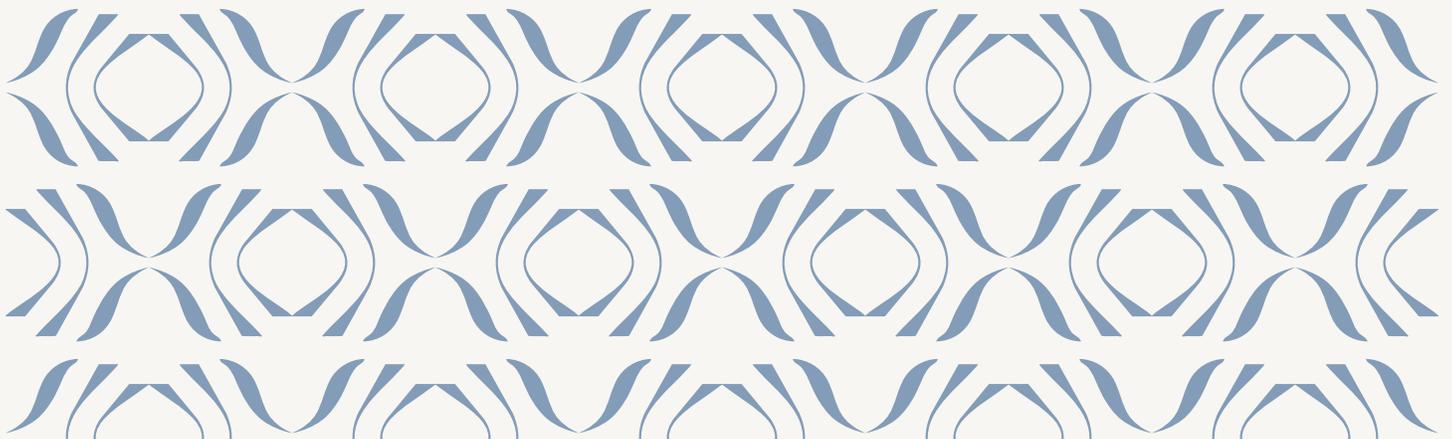
WATERMELON MINT

AGUA FRESCA 12

GREEN JUICE 12

Kale | Apple | Celery

Ginger | Lemon



HOUSE DIPS

GUACAMOLE ALETEO 17
Coriander | Vidalia Onion | Jalapeno | Lime

SIKIL PAK VERDE 18
Pepitas | Cilantro | Habanero

FIRE ROASTED RED PEPPER 19
Pomegranate | Queso Fresco | Pecans
Smoked Jalapeno

Served with House Made Tortilla Crisps & Chicharrón's

STARTERS

MINI BOLILLOS 15
Artisan Butter | Yucatecan Sea Salt
Aerated Queso

FRIED CARROT MOLE 19
Sweet Corn Mousse | Chicatana Ants | Sorrel

BABY BACK RIBS AL PASTOR 22
Pineapple Chili Glaze | Mango Salsa | Sesame

CAESAR SALAD 18
Crisp Romaine | Cheese Croutons
Boquerones | Cured Egg Yolk

Salad Add-Ons
+Chicken Breast 12 | +Jumbo Shrimp 26 | +8oz Steak* 32

SIGNATURE SALSAS

TRIO OF SALSAS 15
Select 3 from our Signature Salsas

VERDE
Tomatillo | Roasted Garlic | Serrano
Cilantro | Avocado

ROJA
Roasted Tomato | Habanero | Red Onion
Garlic | Agave

BLANCA
Whipped Garlic | Coriander | Apple Cider Vinegar

MACHA
Ancho | Arbol | Peanut | Oregano | Sesame

HABANERO
Coriander | Carrot | Honey

ENTREES

DRY AGED CRESENT
FARMS DUCK*49
Roasted Breast | Confit Leg | Beet

BEEF RIB MOLE 54
Grilled Allium | Salsa Verde | Smoked Sea Salt

COCHINITA PIBIL 44
Black Bean | Radish | Coriander

OCTOPUS MAYA 59
Bone Marrow | Salsa Macha | Wild Greens

BLACK GARLIC SKIRT STEAK*42
Salsa Blanca | Grilled Green Onions | Corn

HEARTH FIRED HALF CHICKEN 39
Achiote | Scotch Bonnet | Spiced Potato

GRILLED WHOLE SEA BREAM*37
Aji Amarillo | Red Cabbage | Chile Oil | Lime

SEARED SEA SCALLOPS*46
Sweet Corn | Chorizo Seco | Marcona
Almond | Cauliflower

RAW & CURED*

AGUACHILE AMARILLO 21
Citrus Cured Amberjack | Aji Amarillo
Sunflower | Avocado

SCALLOP CEVICHE 23
Avocado | Red Onion | Maíz Nixtamal
Coriander | Lime

GULF CATCH CEVICHE 20
Red Snapper | Shrimp | Coconut Leche de Tigre
Sofrito | Wild Garlic

YELLOW FIN TUNA 22
Barrel Aged Shoyu | Yuzu | Citrus | Garlic Crisps

OYSTERS MIGNONETTE 26
Coriander | Pepino | Horseradish | Serrano

TOSTADA STEAK TARTARE 22
Shallot | Caper | Egg Yolk Sauce

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SPECIALTY COCKTAILS

OAXACA OLD FASHIONED 19
Añejo Tequila | Mezcal | Agave
Chocolate Bitters

SMOKED PINEAPPLE
MARGARITA 18
Reposado Tequila | Roasted Pineapple
Fresh Lime | Ancho Chile

TAMARINDO SOUR 17
Raicilla | Tamarind | Lemon
Agave | Aquafaba

VELVET CACAO 17
Charanda | Espresso
Cacao | Cinnamon

SIERRA NEGRONI 17
Mezcal | Sweet Vermouth | Mexican Amaro

SMOKE & HONEY 18
Mezcal | Lavender-Honey Syrup
Ginger Juice | Lemon | Bee Pollen Tincture

NEBULA 16
Sotol | Butterfly Pea Flower Tea
Ginger | Lime | Agave

OAXACAN SUNSET 18
Reposado Tequila | Blood Orange
Vanilla Bean | Lime | Saline

MONARCH MANHATTAN 19
Kentucky Rye | Carpano Vermouth
Angostura Bitters

SPICED LYCHEE MARTINI 16
Premium Vodka | Lychee | Lemon | Orange Bitters

CENOTE VERDE 18
Premium Gin | Cointreau | Cucumber & Mint
Lime | Soda

MOJITO SIN PECADO 15
Mint | Prickly Pear | Lime Juice | Soda

PALOMA SANTIFICADA 15
Pink Peppercorn | Rosemary Syrup
Lime Grapefruit | Soda

LA GRANADA PERFECTA 16
N/A Aperitif | Pomegranate | Lemon
Grapefruit | Zero-Proof Prosecco

MOCKTAILS

WINE BY THE GLASS

SPARKLING/CHAMPAGNE 6OZ BTL

Poema, Cava Brut, Penedès, Spain 14 65

Moët & Chandon, Imperial Brut,
Champagne, France 32 128

Peri Bigogno - Talento Rose Brut,
Lombardy DOC, Italy 23 92

Bisol Jeio, Prosecco,
Valdobbiadene Superiore
DOCG, Italy 15 60

WHITES

Granbazán Albariño Rías Baixas
Etiqueta Ámbar, Spain 19 76

Concha Y Toro Terrunyo Sauv Blanc
Casablanca, Aconcagua, Chile 17 68

Aveleda Fonte Vinho Verde, Portugal 13 52

Mer Soleil Chardonnay, California 14 56

Saldo, Chenin Blanc, California 19 76

Borgo Palazzi, Pinot Grigio,
Delle Venezie DOC, Italy 12 48

REDS

Lapostolle, Apalta Red , Central
Valley, Chile 15 60

Querceto di Castellina 'L' Aura',
Riserva Chianti Classico DOCG, Italy 19 76

Casa Madero, Cabernet Sauvignon,
Valle de Parras, Mexico 16 64

Casa Madero, Tempranillo Blend,
Valle de Parras, México 16 64

Falasco, Los Haroldos , Reserva
Cabernet Franc, Mendoza, Argentina 18 70

Masseria Altemura, 'Sasseo',
Primitivo Salento IGT, Italy 12 45

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