



# T'ZUNUN

## Weekend Brunch

### SAVORY:

- CHILAQUILES** 17  
Choice of: Salsa Roja or Salsa Verde  
Eggs Any Style, Tortilla Squares, Shredded Chicken, Crema, Queso Freso, Red Onions
- BREAKFAST TACOS** 15  
Scrambled Eggs, Hand Made Corn Tortillas, Red Onions, Cilantro, Salsa Roja, Choice of: Bacon, Chicken, Chorizo
- HUEVOS RANCHEROS** 16  
Cage Free Eggs Any Style, Corn Tortilla, White Bean Mash, Salsa Roja, Queso Fresco, Avocado, Potatoes Side
- CARNITAS HASH** 18  
Breakfast Potatoes, Pork Carnitas, Salsa Verde, Monterrey Jack Cheese, Two Eggs Any Style
- STEAK & EGGS** 25  
8oz NY Steak, Eggs Any Style, Breakfast Potatoes, Chimichurri
- EGG WHITE FRITTATA** 16  
Egg whites, corn, burrata cheese, tomato, spinach, salsa verde cruda, side ciabatta bread
- HUEVOS AHOGADOS** 16  
Poached eggs in salsa ranchera, avocado, queso fresco, side ciabatta bread

### OMELETS:

- MERCADITO OMELET** 16  
Egg Whites, Spinach, Mushroom, Zucchini, Tomato, Goat Cheese, Avocado, Breakfast Potatoes
- MEXICAN OMELET** 18  
Eggs, Chorizo, Onions, Jalapeños, Jack Cheese, Avocado, Monterey Jack Cheese, Breakfast Potatoes
- DEL MAR OMELET** 20  
Eggs, Monterey Jack Cheese, Prawns, Peppers, Onion, Avocado, Breakfast Potatoes

### BENEDICTS:

- CHORIZO BENEDICT** 18  
English Muffin, Chorizo, Peppers, Onion, Poached Eggs, Avocado, Hollandaise, Breakfast Potatoes
- BIRRIA BENEDICT** 20  
English Muffin, Beef Birria, Poached Eggs, Hollandaise, Pickles Onions, Breakfast Potatoes
- EL TRADICIONAL** 17  
English Muffin, Canadian Bacon, Poached Eggs, Hollandaise, Breakfast Potatoes

### SWEETS:

- DULCE DE LECHE FRENCH TOAST** 14  
Brioche, Cinnamon Toast Crunch, Fresh Berries, Whipped Cream, Cajeta
- BUTTERMILK PANCAKES** 14  
Fresh Berries, Powdered Sugar, Maple Syrup

### SIDES:

- Two Eggs 6
- Breakfast Potatoes 4
- Bacon 7
- Chicken Apple Sausage 8
- Black Beans 5
- White Rice 5
- Hand Made Tortillas (3) 5
- Tostadas (3) 4
- House Made Salsa 1 (Habanero, Verde, or Roja)
- Guacamole 3
- Yuca Chips 6
- Potato Chips 6
- French Fries 6
- Sweet Potato Fries 6

## drinks

### MIMOSAS:

- MIMOSAS AROUND KIT** 22  
Sparkling Wine Bottle & One Choice Of Juice: Orange, Grapefruit, Cranberry  
Lemoncello +4
- MIMOSA** 5  
Orange Juice & Sparkling Wine  
Special pricing available Saturday & Sunday Brunch only\*

### SPARKLING WINE:

- ROEDERER ESTATE**  
Brut 62
- CHANDON BRUT**  
Bottle 40
- LE GRAND COURTAGE**  
Brut Rose  
France 10
- SEGURA VIUDAS**  
Brut 10

### BRUNCH COCKTAILS:

- XILA TONIC** 15  
Xila Aperitif, Rhubarb Bitters, Fever-Tree Mediterranean Tonic
- MEXICAN 75** 15  
Butterfly Pea Infused Tequila. Lemon, Agave, Sparkling Wine
- NIXTA CARAJILLO** 16  
Nixta Corn Liqueur, Cantera Negra Coffee Liqueur, Cold Brew Coffee, House Salt Rim
- BLOODY MARY** 14  
Vodka, Bloody Mary Mix, Tajin Spice, Olives, Celery, Lime
- BLOODY MARIA** 14  
Tequila, Bloody Mary Mix, Tajin Spice, Olives, Celery, Lime
- MICHELADA** 12  
Beer Choice, Michelada Mix, Tajin Rim, Lime
- FRESH SQUEEZED JUICE** 7  
Orange, Grapefruit

BRUNCH MENU SERVED SATURDAY & SUNDAY: 10 AM - 2 PM

SOME ENTREES MAY CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS WHICH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS | NOT ALL INGREDIENTS ARE LISTED | NOTIFY A SERVER OF ALL ALLERGIES | 20 % GRATUITY 6+ | OUR MENUS ARE UPDATED DAILY, PRICING AND ENTREES ARE SUBJECT TO CHANGE DAILY AS REFLECTED ABOVE | FOLLOW US ON INSTAGRAM FOR UPDATES & SPECIALS.

TAPAS:

**GUACAMOLE** 13  
Organic Avocado, Red Onions, Tomato, Lime, Serrano Peppers, Herbs, Tostadas

**CHICHARRONES** 13  
Fried Pork Rinds, Chili Powder, Lime, Avocado Puree

**MEXICAN STREET CORN RIBS** 13  
Roasted Corn Ribs, Mayo, Cotija Cheese, Chili Powder

**ROASTED BRUSSELS SPROUTS** 14  
Roasted Brussels Sprouts Candied, Walnuts, Bacon, Citrus Chipotle Salsa

**EMPANADAS** 14  
House Made Empanadas (2), Served in Your Choice of:  
Beef, side salsa verde  
Chorizo & Potato, side salsa roja  
Corn & Cheese, side salsa cruda

**CALAMARI**  
Wild Caught Battered Calamari, Roasted Pepper Aioli Dip 15  
Add Jalapeños +1

CRUDO:

**AHI TUNA CRUDO** 22  
Sahimi Grade Ahi Tuna, Mango, Avocado, Cucumbers, Aji Amarillo Aioli, Fried Tempura Leeks, Sesame Deeds, Yuka Chips

**CEVICHE MIXTO** 18  
Shrimp, Pulpo and Fish Ceviche, Mango, Red Onion, Cucumbers, Tomato, Serrano, Lime Citrus, Tortilla Chips

OYSTERS:

**STEAMBOAT**  
Totten Inlet, WA  
Dozen 26 | Half 15

**KUSSHI**  
BRITISH COLUMBIA, CANADA  
DOZEN: 39 / HALF: 23

SOUP

CUP 7 | Bowl 12

**TZUNUN CHICKEN SOUP**  
Chicken, Mixed Seasonal Vegetables, California Pepper Chicken Broth

GREENS:

ADD CHICKEN + 8 | STEAK +11  
PRAWNS+9 | SALMON +12

**T'ZUNUN SALAD** 15  
Mixed Greens, Pears, Grapefruit, Queso Fresco, Lemon Vinaigrette, Strawberries

**POBLANO SALAD** 15  
Romaine, Queso Fresco, Cherry Tomatoes, Tortilla Crisps, Roasted Poblano Pepper Dressing

**CLASSIC CAESAR** 14  
Romaine, Parmesan, House-Made Croutons, House-Made Caesar, Tomato

**HARVEST SPINACH SALAD** 15  
Roasted Sweet Potatoes, Candied Walnuts, Cranberries, Goat Cheese, Ancho Chile Vinaigrette

TACOS

OUR TORTILLAS ARE HAND MADE AT T'ZUNUN WITH GLUTEN FREE, NON-GMO HEIRLOOM CORN, SOURCED BY TRADITIONAL FARMERS IN MEXICO, PROVIDED TO T'ZUNUN BY MASIENDA | THREE TACOS SERVED PER ORDER

**WILD MUSHROOMS** 16  
Organic Mixed Grilled Wild Mushroom Tacos, Fried Leeks, Melted Cheese, Side of Salsa Verde

**CHICKEN AL PASTOR** 17  
Free Range Chicken Tacos, White Corn Masa, Adobo Paste, Pineapple, Onion, Cilantro, Salsa Roja

**SKIRT STEAK** 18  
All Natural USDA Skirt Steak Tacos, Poblano peppers, Bacon, Queso Fresco, Side Salsa Verde

**BAJA STYLE FISH** 18  
Beer Battered Fish of the Day Tacos, Chipotle Salsa, Coleslaw

**ROASTED CHICKEN TAQUITOS** 16  
Shredded Roasted Chicken, Tomatoes & Onion Stuffed Crispy Taquitos, Salsa Verde, Cherry Tomatoes, Lettuce, Crema, Queso Fresco

**BEEF PICADILLO TAQUITOS** 18  
Slow Cooked Shredded Beef Stuffed Crispy Taquitos, Salsa Roja, Lettuce, Cherry Tomatoes, Cream, Queso Fresco

TORTAS & BURGERS:

SERVED WITH YOUR CHOICE OF: FRENCH FRIES, SWEET POTATO FRIES, HOUSE MADE CHIPS, HOUSE SALAD

**CHICANO BURGER** 18  
Angus Beef, Grilled Onions, Grilled Jalapeños, Bacon, Cheddar Cheese, 1000 Island

**CHICKEN MILANESA TORTA** 17  
Free Range Hand Breaded Chicken, Mexican Telera Roll, Tomato, Iceberg Lettuce, Red Onions, Chorizo, Poblanos, Oaxaca Cheese

**TUNA MELT** 17  
Confit Albacore Tuna, Lettuce, Tomato, Avocado, Monterey Jack, Sliced Sourdough

T'ZUNUN SPECIALTIES:

**ARROZ A LA TUMBADA** 29  
Halibut, Mussels, Clams, Calamari, Prawns, Spanish Rice, Tomato Broth

**MOLE NEGRO** 26  
Airline Chicken, Mole Negro, Fingerling Potatoes

**PORTOBELLO MUSHROOM MOLE ROJO** 20  
Roasted Portobello Mushroom, White Rice, Seasonal Vegetables, Mole Rojo

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