



BRUNCH MENU

www.mesaaztecany.com
91 Wyckoff Ave, Brooklyn N.Y
(347) 378 - 2838

Available Friday, Saturday & Sunday

Last Seating for Bottomless Brunch is 3:30PM

APPETIZERS

Guacamole 13.

fresh made guacamole, served with chips and salsa

Add: Chapulines 5.

Flautas de Pollo 10.

crispy corn tortilla, lettuce, cotija cheese, salsa verde, pico de gallo, sour cream

Flautas de Camarón 13.

crispy corn tortilla, lettuce, cotija cheese, chipotle mayo

Elote Asado OR Esquite V 9.

mayonnaise, cotija cheese, chile piquin, lime

also available in vegan

Queso Fündido 12.

melted mustard cheese, poblano peppers, pico de gallo, served with warm corn tortillas

Add: Mushrooms 2. | Chorizo 3. | Shrimp 4. | Chapulines 5.

Chicken Wings 15.

seven chicken wings, served with blue cheese dip

Buffalo 🌶️ | Diablo 🌶️🌶️🌶️🌶️ | Serrano Mango 🌶️🌶️ | OR Garlic Tamarind

Tostadas 12.

refried beans, lettuce, cheese, sour cream, avocado

Chicken Tinga, Carnitas, OR Al Pastor

Fried Calamari 15.

crispy fried calamari with pickled jalapeños, served with chipotle mayonnaise dip

BRUNCH ENTREES

Avocado Toast N 17.

two toasts, fresh avocado mash, eggs over easy, bacon, pepper flakes, mini greens

Huevos a la Mexicana 18.

scrambled eggs with tomato, jalapeño, onion, cilantro, served with corn tortillas, rice and refried beans

Huevos con Chorizo 18.

scrambled eggs with Mexican pork sausage, served with corn tortillas, rice and refried beans

Huevos Rancheros 18.

two sunny side up eggs over corn tortillas, black beans, salsa ranchera, cotija cheese, served with home fries

Huevos Azteca 20.

two poached eggs over english muffin, chorizo, topped with a chipotle hollandaise sauce, side of home fries

Spinach Omelette 18.

baby spinach, queso Oaxaca, served with home fries

Steak & Eggs 25.

grilled steak, two eggs any style, served with home fries

Chilaquiles 18.

crispy corn tortillas soaked in your choice of **Güajillo** OR **Tomatillo** sauce, topped with onions, sour cream, cotija cheese, served with two eggs sunny side up

Add: Chorizo 4. | Chicken 6. | Carnitas 6. | Steak 7. | Seitan 5. | Chipotle Chorizo 5. | Tofu 5.

also available in vegan

Breakfast Burrito 20.

scrambled eggs with chorizo, rice, black beans, cheese, topped with salsa verde, sour cream, side salad

also available in vegan

Scrambled Tofu VG 20.

scrambled tofu, with vegan chorizo, corn, tomato, peppers, served with rice, black beans, corn tortillas

Pancakes 18.

topped with a blackberry & hibiscus marmalade, fresh seasonal fruit, syrup

Mexican Style French Toast N 18.

fair bread, soaked in a bourbon cinnamon mixture, fresh seasonal fruits, syrup

Churro Waffles 18.

crunchy waffles, fresh seasonal fruits, syrup

** A 4% convenience fee will be added when using credit cards * 20% gratuity will be added to parties of four and more * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
RW= Raw - V = Vegetarian - VG = Vegan (Dairy Free & Meatless) - N = Nuts - 🌶️ = Spicy
*Any Additional Sides Will Be Extra**

BRUNCH COCKTAILS

Espresso Martini 14.
Vodka, Kahlua, espresso

Carajillo 14.
Licor 43, espresso

Mimosa 13.
Prosecco, orange juice

Bellini 13.
Prosecco, peach nectar

Aperol Spritz 13.
Aperol, Prosecco, topo-chico

Burro Loco 14.
Peloton de la Muerte Mezcal, ginger syrup,
lime juice, grapefruit jarrito

Classic Margarita 12./19.
Tequila, triple sec, lime juice, simple syrup

Frozen Margarita 10./17.
Tequila, triple sec, lime juice, sour mix

Mezcal Margarita 13./21.
Peloton de la Muerte Mezcal, lime juice, agave

Bloody Mary 12.
Vodka **OR** Tequila, house Bloody Mary mix

Sangria 9./17.
Red, White **OR** Seasonal

Michelada 9.
Monopolio lager, house michelada mix

COFFEE & BEVERAGES

Hot **OR Iced Coffee** 4.

Hot Tea 4.
Chamomile, Lemon ginger,
Green tea, **OR** English Breakfast

Juices 5.
Orange, Pineapple, **OR** Cranberry

Mexican Coke 4.

Agua Fresca 5.
Horchata, Tamarindo, Passion fruit,
OR Hibiscus

Jarrito Sodas 4.
Lime, Mandarin, Grapefruit **OR** Tamarind

Topo-Chico 4.
Mineral water

BOTTOMLESS BRUNCH

* \$30 Per Person, Must Be 21 Years Old, With A Valid ID

* Each Participant Must Purchase A Brunch Entree In Order To Participate

* We Reserve The Right To Discontinue Drinks To Any Patron, Please Drink Responsibly

* 20% Gratuity Will Be Added To Tables With **BOTTOMLESS BRUNCH**



CHOOSE FROM THE FOLLOWING:

**Frozen Margarita, Frozen Sangria, Mimosa, Bellini, Red Sangria ,
White Sangria, Bloody Mary, Estrella Jalisco Can, Tecate Can**

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