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# VIDA CANTINA

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Brunch Menu Saturday and Sunday 10am-2pm

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## Cantina Starters

### Seared Albacore Tostada

Albacore Tuna, Mango Lime Crema, Avocado Mousse, Red Radish, Pickled Fresno, Cilantro, Pickled red onion 10.00

### Shrimp Aguachile

Shrimp, Pickled Red Onion, Yucca Chips, Red Radish, Cilantro (Vegan Option Available) 16.00

### Esquite Salad

Baby Kale, Cilantro Green Goddess, Charred Corn, Fennel, Cojita Cheese, Pickled Red Onion, Toasted Pepitas 10.00

### Watermelon and Jicama Salad

Watermelon, Jicama, Chamoy Vinaigrette, Tahin Spiced peanuts, Queso fresco, Cilantro 14.00

## Brunch Brunch Brunch

### Dulce De Leche French Toast

Cajeta, Mexican Chocolate Whipped Cream, Berries 14.00

### Chilaquiles

Salsa Roja, House made Chorizo, Fried Egg 15.00

### Vida Cantina Eggs Benedict

Grit Cakes, Pork Belly, Aji Amarillo Hollandaise, Poached Egg and Crispy Potatoes 16.00

### Shrimp and Grits

Shrimp Al La Diabla, Pork Belly, Pickled Onion, Radish, and Cilantro 20.00

### Breakfast Tostadas

Conhinta, Avocado, Guajinco, Fresh Salsa, Pickled Onion, Cilantro and Eggs 16.00

### Steak and Eggs

Two eggs, Marinated Flat Iron Steak, Chimichurri, Crispy Potatoes 30.00



## Sides

2 Eggs	5.00
Crispy Potatoes	5.00
Corn Tortillas	3.00
Cilantro Lime Rice	5.00
Lentils	5.00
Pinto Beans	5.00
Watermelon	5.00
Pork Belly	7.00

## DRINKS

Soft Drinks	4.00
Coke, Diet Coke, Lemonade, Sprite, Iced Tea	
Flights	35.00
Mezcal- Mal de Amor-Banhez-Rey Campo	
Tequilla- Fortaleza Blanco, Reposado, Anejo	
Mimosa Flight	20.00
Mimosa	7.00
Paloma	7.00
Margarita	7.00
Michelada	5.00
Gabby Rose Sangria	8.00
Gabby Rose, Spiced Rum and Tropical Juices	
House Vino	7.00
Red, White and Rose	

