

Pop-Up Vegan Brunch Cafe Presents:

¡DÍA DE LOS MUERTOS!

...es muy fantástico!

Savory:

Potatoes Maravilla

*Herb roasted potatoes with green onion, marigold flowers,
and grilled bell pepper & corn medley*

Smoked Burritos del Sepulcro

*Hickory-smoked jackfruit, cilantro lime rice, refried black beans,
avocado, and fresh pico de gallo*

Spiced Seitan Sausage

Ground patties of wheat gluten, locally grown organic fennel, and vegetables

Aztec Scramble

*Sauteed crumbled tofu, mushroom, onion, jalapeno, fresh garlic,
& seasoned with spices and locally grown organic lemon*

*with **Fresh Pico de Gallo** and **Salsa Verde!***

Azúcar:

Lemon Sugar Skull Muffins

Lemon-poppyseed muffins with a spooky lemon-zest glaze

Arroz con Leche

Traditional sweet rice pudding with cinnamon and nutmeg

Papaya Lime Fruit Salad

Pan Dulces

Beverages:

Coffee and fresh fruit juice

Bring your own coffee mugs and somberos, amigos!



Spirits of the Ancestors:

(Not included in cover charge)

Lady of the Dead

*Tomato juice, homemade black-pepper infused vodka, hot sauce,
e3 a spear of celery. Just like mama used to make.*

Flores de los Muertos

*Homemade grapefruit-infused vodka, organic locally grown fresh rosemary,
orange blossom water, and fresh grapefruit. Sexy!*

5-Alive Mimosa

*Remember that 80's version of OJ? Well, that's what inspired this blend
of fresh-squeezed citrus chaos and champagne.*

Hey Hermano

Homemade Limoncello shots.

Tequila Shots

