

BRUNCH

GUACAMOLE 11

Salsa verde cruda, pico de gallo, homemade nachos

CAESAR 10

Romaine, avocado, watercress, shaved pecorino, Caesar dressing

SMOKED SALMON 14

Smoked salmon, goat cheese jalapeno spread, citrus green apple, gluten free toast, fresca salad, ginger orange vinaigrette

BEEF CROQUETTES 11

Cabbage salad, guajillo aioli, chocolate habanero salsa borracha

THE MAC 14

Beef casserole, gruyere fontina, macaroni, truffle cream, bacon sticks

TOSTADA 8

Short rib, bone marrow, mole negro roasted potatoes, pickled jalapeno, cabbage, Lime sour cream

BRGR 18

Kobe beef, pickled pork belly BBQ, Cloth bound cheddar, hand cut potatoes

EL POLLITO 13

Fried Cornish hen breast, avocado, queso fresco, tomatoes, Wild arugula, balsamic vinaigrette. Hand cut fries, on Pressed Mexican roll

BOTTOMLESS

1.5 hour bottomless margaritas, mimosas, bloody mary, red & white wine
\$29.99

THE DAISY OMELETTE

3 eggs with your choice of 3: chorizo, bacon, gruyere, peppers, mushrooms, onions, broccolini, tomatoes, *served with chile ancho homefries

BURRITO

Scrambled eggs, chorizo, charred peppers & onions tomato rice & beans, adobo, monterrey cloth cheddar fondue, chile ancho home fries

FRENCH TOAST

Berries compote, crème fraiche, bacon, maple syrup, fresh fruit

HUEVOS RANCHEROS

fried eggs, diced steak, peppers, onions, corn tortillas, salsa colorada

EGGS BENEDICT

Poached eggs, smoked salmon, fall vegetables casserole, lobster hollandaise, black bread toast

PA LA CRUDA

Chilaquiles divorciados, fried eggs, carnitas huachinango pepper sauce, lime sour cream, fried tortilla

UES

Egg Whites omelet, sautéed Farmers market vegetables, gruyere, fresh fruit, organic grain toast, chile ancho homefries

QUESADILLA POBLANA

Fresh made corn tortilla, short ribs, tomato rice, queso fresco, fried egg, salsa poblana

STEAK AND EGGS

Skirt steak, sunnyside up eggs, Hollandaise sauce, rustic bread toast, chile ancho home fries \$5 supplement

PANCAKES

Pineapple mousse, Maple syrup, fresh fruit

ACCESSORIES

duck fat truffle fries 7

spiced up broccolini 6

Guacamole 5

fall vegetables Risotto 11

fresh fruit 7

sautéed farmers market vegetables 7

DINNER

TO SHARE

GUACAMOLE* 12

Salsa verde cruda,
pico de gallo, blue
corn tortilla chips

TACOS

Daily special on
fresh homemade
corn tortillas

CORN ON THE

COBB * 8

Tajin

Queso Cotija

Lime Pepper

Guajillo Aioli

DUCK MINI WELLINGTONS 14

Truffle Porcini

Duck Breast,

Green Market

Pepper Sauce

FISH & CHIPS 13

Panko Crusted

Cod, Caperberry

Remoulade, Hand

Cut Potato Chips

BARQUILLOS 13

Tuna Cruda

Avocado Mousse

Salmon Roe

Pico de Gallo

DUCK FAT TRUFFLE FRIES 7

BRAISED

SHISHITO

PEPPERS* 7

WILD

MUSHROOM

RISOTTO * 11

SOLO

LAMBURGER SLIDER 8

Roasted Jalapeño Goat Cheese
Bacon Onion Confit, Watercress

THE MAC 14

Maine Lobster, Tres Queso, Roasted
Corn, Lobster Guajillo Salsa

QUESADILLA * 13

Braised Short Rib, Queso Fresco
Salsa Poblana, Fresh Corn Tortilla

CHORIZO COSTEÑO * 14

Homemade Octopus Sausage,
Pineapple Marmalade, Sea Salt Chips

TOSTADA * 13

Brasied Short Rib, Cabbage, Roasted
Potatoes, Pickled Jalapeno Sour Cream

KALE SALAD * 12

Avocado, Grape Tomato, Red Onion,
Beet Bulbs, Caesar Dressing

MAIN

PORK BELLY * 16

Slow roasted, Chorizo bean puree
Fried Egg, Salsa Campechana

FILET MIGNON * 20

Pork Loin, Green Market Pepper
Sauce, Sautéed Broccolini &
Roasted Potatoes

OCTOPUS * 19

Chorizo, White Lima Beans, Salsa
Verde Cruda, Mango Chile Ancho
Puree

BURGER 19

Kobe Beef, Pickled Pork Belly BBQ,
Cloth Bound Cheddar
Hand Cut Potatoes

ARROZ CON PATO * 20

Grilled Duck, Adobo, Charred
Tomatillo Arborio Rice, Mango
Jalapeno Marmalade

TUNA STEAK * 25

Quinoa, Pomegranate Pepper
Sauce, Fresh Market Vegetables

YARDBIRD 18

Fried Half Cornish Hen, Goat Horn
Pepper 'Aligot', Jicama Salad

WILD SALMON * 25

Early Spring Vegetables, Salmon
Roe Lemon confit, Lobster Guajillo
Salsa

DESSERT TASTING 15

CHOOSE THREE

Old Fashioned
Doughnuts

Coconut
Cinnamon Budin

Mexican
Tiramisu

Orange Infused
Churros

Molten
Cajeta Cake

*gluten free

COCKTAILS

THE DAISY 13

Tromba Blanco Tequila Infused With Black Pepper, St. Germaine, Lime Marmalade

THE RISK TAKER 14

Mezcal Joven, Pineapple, Green Chartreuse, Jalapeño, Lime

THE SCORCHER 13

Tapatio Blanco, Blood Orange, Pomegranate-Habanero Syrup

EDC 13

Single Barrel Rum, Oloroso Sherry, Fresh Papaya, Lime

SOUTH OF THE BOURBON 14

Four Roses Bourbon, Allspice Dram, Apple Cider Reduction, Splash Of Mezcal

MEZCAL SAUL NEGRONI 13

Agave De Cortes Mezcal, Barrow's Intense Liqueur, Aperol

SOTOLITA 13

Sotol Por Siempre, St. Germaine, Giffard Raspberry, Fresh Thyme

FLIP THE SCRIPT 13

Cacao Infused Reposado, Cocchi Torini, Ancho Reyes, Orange Bitters

VODKA MONACO 13

Titos Vodka, Raspberry, St. Germaine, Cucumber, Red Wine Vinegar

NEVADA 13

Casamigos Blanco, House Blended Aperitivo, Dolin Blanc, Lemon

CLASSICS 12

MARGARITA

Blanco Tequila, Fresh Lime & a dash of Organic Agave Nectar

MOJITO

White rum, lime, mint topped with club soda. Choice of traditional, blueberry or strawberry

THE DAISY OLD FASHIONED

Borbon, House citrus Batch, Angostura

CLASSIC DAIQUIRI

White Rum, Fresh Lime Sugar

#BASIC

Lime infused Voda, topped with sparkling seltzer

BEER

BOTTLES & CANS

Modelo Especial 7

Tecate / Tecate light 7

Sol 7

Pacifico 7

Naragansett 7

Sixpoint the Crisp pilz 7

DRAFT BEER

Brooklyn Sorachi Ace 9

Southern Tier Old Man Winter 8

Golden Rye Stout 9

Two Roads Hefeweizen 8

Peaskill Eastern Standard IPA 8

Flying Dog Numero Uno 8

Downeast Cider 8

Bell's Winter White 8

WINE

BLANCO

I BLANC

Raventos, Conca Del Riu, SP 12

CHARDONNEY

Rickshaw, Sonoma, CA 13

ALBARIÑO

Tabla de Sumar, Rias Biaxas, SP 12

SAUVIGNON BLANC

Matua, Marlborough, NZ 12

ROSE

Castel Des, Maures Provence, F 12

CHAMPAGNE

Piper Heidsieck Brut Reims, FR 18

TINTO

PINOT NOIR

Soter, Planet Oregon 14

TEMPRANILLO

Venta Morales (organic), La Mancha, SP 12

RIOJA

La Montesa, Almeria, SP 14

MALBEC

Familia Bianchi, Mendoza, AR 13

CABERNET

SAUVIGNON Broadside, Paso Robles, CA 14