



# BITOL

MEXICAN HANDCRAFTED CANTINA

BRUNCH  
MENU

## CEVICHEs

### CEVICHE DE PEZ 14

CURED BASS FISH IN LIME-LULO JUICE, CUCUMBER, AVOCADO, AND SWEET POTATO CHIPS.

### MAYA 16

AHI TUNA, SHRIMP, CURED BASS FISH IN LIME-COCONUT GINGER HABANERO, PAPALO OIL, AND SEET POTATO CHIPS.

### CEVICHE HABANERO 18

CURED BASS FISH IN HABANERO-TIGER'S MILK, ONIONS, SWEET POTATO PUREE, AND PAPALO OIL.

### OSTRAS (RAW OYSTER OF THE DAY) M/P

CHIPOTLE MIGNONETTE, GINGER-LIME RELISH, AND HORSERADISH SAUCE.

## GUACAMOLE 10

SIGNATURE FRESH  
MADE GUACAMOLE

ADD A TOPPING

### SIKIL -P'AK 5

PUMPKIN SEED/ CILANTRO HUMMUS, AND POMEGRANATE SEEDS.

### ATUN 7.50

TUNA TARTAR, HABANERO-LIME, AND CUCUMBER MANGO RELISH.

### POLLO 5

ADOBO CHICKEN CRACKLING, GRILLED SPICE PINEAPPLE.

### AL PASTOR 5

THIN SLICED HOUSE ADOBO PORK, BACON, AND GRILLED PINEAPPLE.

## SOUP AND SALADS

### BOTANICA (HOUSE SALAD) 10

MIX GREENS, TOMATOES, JICAMA, AVOCADO, CUCUMBER, AND PASSION FRUIT VINAIGRETTE.

### REY CESAR 11

ROMAINE HEARTS, QUESO FRESCO, BOLILLO AL GRATIN, AND CREAMY CAESAR DRESSING.

### EXTRAS

+STEAK 12  
+SHRIMP 10

### CALDO TLALPENO 12

CHIPOTLE-TOMATO BROTH, PULLED CHICKEN BREAST, VEGETABLES, RICE, AVOCADO, AND QUESO FRESCO.

## SWEET

### FRENCH TOAST 16

CHALLAH BREAD SOAKED IN COCONUT MILK FOR 24 HRS, CRUSTED IN CORN FLAKES, VANILLA, CINNAMON, SERVED WITH FRESH BERRIES, AND HIBISCUS MANGO SAUCE.

### GUAVA PANCAKE TACOS 16

FRESH FRUIT, GREEK YOGURT, SERVED WITH BUTTERFLY PEA FLOWER SYRUP.

### GRANOLA 16

GRANOLA, GREEK YOGURT, HOMEMADE FRUIT SAUCES, FRESH MANGO, BERRIES, ORGANIC AGAVE.

## FRESH TACOS

### CARNE ASADA 18

GRILLED HANGER STEAK, AVOCADO, BLACK BEANS, AND PICO DE GALLO.

### DE PEZ 16

CRISPY FISH, GUACAMOLE, APPLE COLESLAW, AND CHIPOTLE AIOLI.

## SAVORY

### STEAK AND EGGS 25

GRILLED HANGER STEAK, BITOL HOME FRIES, HOUSE SALSA, EGGS ANY STYLE

### MEXICAN EGGS BENEDICT 21

CORN CAKE FRITTERS, SMOKED SALMON, POACHED EGGS, HOUSE SALAD, POBLANO HOLLANDAISE.

### HUEVOS RANCHEROS 17

CRISPY CORN TORTILLAS, BLACK BEANS, THIN SLICED MARINATED PORK, AVOCADO, FRIED EGGS, SALSA VERDE, AND ROJA.

### BREAKFAST BURRITO 18

FLOUR TORTILLA, BLACK BEANS, SCRAMBLED EGGS, GRILLED CACTUS, CHORIZO, AND CHEESE.

### CHILAQUILES

POACHED EGGS OVER CHILAQUILES IN SALSA ROJA AND SALSA VERDE TOPPED WITH QUESO FRESCO, AND CREMA.

### \*DE POLLO 18

SMOKEY PULLED CHICKEN

### \*DE TROMPO 18

ADOBO PORK, BACON

### \*DEL MERCADO 16

GRILLED CACTUS, MUSHROOMS

### BITOL BURGER 24

BRIOCHE BUN, ANGUS BEEF, CHILLE RELLENO, CHIPOTLE AOILI, SERVED WITH BITOL FRIES.

## BRUNCH COCKTAILS

MAYAN MARIA 15

OYSTER SHOOTER 9

CARAJILLO 11

MEXICAN COFFEE 10

MEXICAN ESPRESSO TINI 14

## TO SHARE

TWO EGGS ANY STYLE 6

SIDE AVOCADO 5

BACON 6

HOME FRIES 5