



BITOL

MEXICAN HANDCRAFTED CANTINA

BRUNCH MENU

SALSAS DE LA CASA

HOMEMADE SAUCES

SMOKY CHIPOTLE 2.50

CHARRED TOMATILLO-JALAPENO 2.50

FIRE HABANERO 2.50

GUAJILLO AMARILLO 2.50

CHILAQUILES

BAKED TORTILLA CASSEROLE WITH SALSAS, CHEESE, AND POACHED EGGS.

DE POLLO 15.00

SMOCKY PULLED CHICKEN.

DE TROMPO 15.00

ADOBO PORK, BACON.

DEL MERCADO 12.00

GRILLED CACTUS, MUSHROOMS, CORN.

SOUPS AND SALADS

CALDO TLALPENO 9.00

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

CREMA DEL DIA 7.00

CREAM OF SEASONAL VEGETABLES.

BOTANICA(HOUSE SALAD) 9.00

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

REY CESAR 11.00

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

DE ATUN 22.00

PAN-SEAREO TUNA, BABY ARUGULA, MANGO, FIG-BALSAMIC VINAIGRETTE, CHILE TOASTED WALNUTS, AND GOAT CHEESE CROQUETTE.

SALPICON DE RES 20.00

GRILLED HANGER STEAK, MIXED GREENS, APPLE SLAW, CHERRY TOMATOES, FRIZZLED TORTILLAS, AND PEANUT-GINGER CHILE DE ARBOL VINAIGRETTE.

OSTRAS (RAW OYSTER OF THE DAY) M/P CHIPOTLE MIGNONETTE, GINGER-LIME RELISH, AND HORSERADISH SAUCE.

CEVICHEs

DE PEZ 12.00

CUREO BASS FISH IN LIME-LULO JUICE, CUCUMBER, PICKLED RED ONIONS, TOMATOES, AVOCADO, CHILE SERRANO, AND SWEET POTATO CHIPS.

MAYA 14.00

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

GUACAMOLE

SIGNATURE GUACAMOLE MADE TABLESIDE 10.00

ADD A TOPPING

SIKIL-P'AK 5.00

PUMPKIN SEED/CILANTRO HUMMUS AND POMEGRANATE SEEDS.

AT'UN 7.50

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

POLLO 3.50

ADOBO CHICKEN CRACKLING, GRILLED SPICE PINEAPPLE.

AL PASTOR 5.00

THIN SLICE HOUSE ADOBO PORK, BACON, AND GRILLED PINEAPPLE/HABANERO

HUEVOS RANCHEROS AL PASTOR 13.00

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

BREAKFAST BURRITO 12.00

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

MEXICAN EGGS BENEDICT 18.00

CORN CAKE FRITTERS, BLACK BEANS, CARAMELIZED ONIONS, SMOKED SALMON, POACHED EGGS, POBLANO HOLLANDAISE.

STEAK AND EGGS 25.00

GRILLED HANGER STEAK, MEXICAN HOME FRIES, HOUSE SALAD, SALSA, EGGS ANY STYLE AND COTIJA CHEESE.

DUTCH BABY [PANQUES] 9.00

SKILLET PANCAKES, CINNAMON MAPLE SYRUP, FRESH BERRIES AND TOASTEO WALNUTS.

ADD A TOPPING:

BACON 2.00 EGGS ANY STYLE 2.00

FRENCH TOAST 12.00

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

ADD A TOPPING:

BACON 2.00 EGGS ANY STYLE 2.00

BITOL BURGUER 23.00

ANGUS BEEF, CHILE RELLENO, AVOCADO, CHIPOTLE AIOLI, BRIOCHE BUN, BITOL FRIES

Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness. If you have any allergies please speak with your server or ask for a manager prior to ordering.



BITOL

MEXICAN HANDCRAFTED CANTINA

BRUNCH MENU

TLAYUDAS

MEXICAN STYLE PIZZA

DEL MERCADO 9.00

GRILLED CACTUS, MUSHROOMS, CAULIFLOWER, AND SALSAS NEGRA.

DE COSTA 16.00

SAUTEED SHRIMP, PUMPKIN-SEEDS GUAJILLO SALSAS, BELL PEPPER, AND MANGO SALSAS.

DE TINGA 10.00

CHIPOTLE ADOBO PULLED CHICKEN, PORK CHORIZO, POBLANO PEPPERS AND CORN.

LA LEYENDA 16.00

SMOKED SALMON, FIG-CHIPOTLE SPREAD, GOAT CHEESE, AND CRISPY ARUGULA.

DE ASADA 15.00

GRILLED ADOBO SPICE HANGER STEAK, PAPAS BRAVAS, MOLE, AND OREGANO PICKLED ONIONS.

GORDITAS

PUFFED-UP TORTILLA POCKET,

QUESO FRESCO, AND SPICE CITRUS CABBAGE.

DE NOPALITOS CON HONGOS 7.00

GRILLED CACTUS AND MUSHROOMS.

AL PASTOR 8.00

THIN SLICE HOUSE ADOBO PORK, BACON, AND GRILLED PINEAPPLE-HABANERO ESCABECHE

DE COSTA 10.00

SAUTEED SHRIMP, CHILE GUAJILLO, PUMPKIN-SEEDS, AND HOLA SANTA.

FRESH TACO

BIRRIA DE JALISCO 12.00

MEXICAN SLOW COOKED BEEF STEW, CRISPY TORTILLA, BLENDED MIX CHEESE, RED ADOBO BROTH DIPPING SAUCE, CILANTRO, ONIONS, LIME.

COLIFLOR 6.00

BEER-BATTER CAULIFLOWER POPCORN, GUACAMOLE, AND QUESO FRESCO.

DE PEZ 9.00

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

DE ATUN 12.00

SEARED TUNA, GUACAMOLE, SESAME OIL, MANGO AND HABANERO-AIOLI.

DE POLLO 7.00

ADOBO CHICKEN CRACKLING, GUACAMOLE, GRILLED PINEAPPLE, AND VALENTINA-CHILE AIOLI.

AL PASTOR 7.00

THINLY SLICED MARINATED PORK, BACON, ONIONS, PINEAPPLE, AND PAPALO.

CARNE ASADA 12.00

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

DE COSTA 11.00

SAUTEED SHRIMP, SIKIL-P'AK, CHILE GUAJILLO, BLACK BEANS, AND RED BELL PEPPERS.