

Casa Susanna

Brunch

Avena

buckwheat porridge, seasonal fruit, cinnamon honey *

\$12

Chicory

pecan, chile ancho vinaigrette*

\$18

Perilla Tetela

heirloom blue corn, bayo bean, alpine cheese, salsa morita

\$15

Potato Quesadillas

quelites, poblano, salsa negra, crema

\$12

Vegetable Pozole Verde

\$16

Blood Sausage Tamal

heirloom yellow corn, pickled chayote, sunny-side-up egg

\$16

Mushroom Sope

Beech mushroom, black bean koji, huitlacoche, fermented tomatillo

\$19

Smoked Queso Fresco Enmoladas

heirloom red corn tortilla, sunny-side-up egg, peanut-chipotle mole *

\$17

Breakfast Tacos

heirloom red corn tortilla, scrambled egg, salsa macha*

\$17

Chilaquiles con Cochinita

pulled pork shoulder, black bean, habanero onion, sunny-side-up egg

\$20

Sides

Tortillas

house-nixtamalized heirloom red corn

\$6

Egg

sunny-side-up, scrambled, poached, fried

\$3

Black Beans

roasted garlic

\$4

Concha

brioche bun, cacao crumble

\$6



Cocktails

Classic Margarita	\$18
<i>blanco tequila, narano bitter orange liqueur, fresh lime juice</i>	
Elote Sour	\$16
<i>jalapeño infused blanco tequila, nixta licor de elote, strawberry, fresh lime juice</i>	
Casa Michelada	\$16
<i>sangrita, tecate, tajin rim</i>	
Cantaritos	\$18
<i>blanco tequila, pajarote ponche de tamarindo liqueur, fresh grapefruit, orange and lime juice</i>	
Cel-Raicilla	\$16
<i>blanco tequila, guanabana, fresh lime and celery juice, raicilla mist</i>	
Tepache Colada	\$18
<i>blanco tequila, charanda uruapan oaxacan rum, tepache, coconut, fresh lime juice, angostura bitters</i>	
Mezcal Negroni (Draft)	\$18
<i>mezcal, forthave red aperitivo, cocchi di torino sweet vermouth, ancho reyes</i>	

Beer

Draft - NY Pale, Mill House, NY	\$8
Draft - Sour, Sudden Chill, Return Brewing, NY	\$9
Tecate Lager, Tecate MX	\$6
Kolsch, Come Back, Return Brewing, NY	\$9
Pilsner, Polished, Return Brewing, NY	\$9
Black Lager, Tanbark, West Kill Brewing, NY	\$9
N.A. Safety Glasses Pils, Industrial Arts, NY	\$8

Wines

Sparkling		
Cava Brut Nature, Alta Alella "Mirgin Gran Reserva" 2018	\$18	
Lambrusco, Quarticello "Barbacane" 2021 Emilia-Romagna	\$16	
White		
Ribeira Sacra, Guímaro, Vino Blanco 2021 Galicia, Spain	\$16	
Palomino Fino, Primitivo Collantes "Viña Matalián" 2020 Andulucia, Spain	\$16	
Chardonnay, Villard "Grand Vin" 2019 Casablanca Valley, Chile	\$18	
Rosé		
Jajatoes Rose, Petit Oratoire 2022, France grenache, viognier, cinsault	\$19	
Orange		
Roditis orange natur, Tetramythos 2021, Greece	\$16	
Red		
País Verde, Roberto Henriquez, Old Vines 2021, Chile	\$16	
Garnacha, Alta Alella "GX Catalunya" 2021 Spain	\$15	

Non-Alcoholic

Sugarcane Cola	\$6	Coffee or Tea	\$5
Cold Brew	\$6	Fresh Squeezed OJ	\$6
Face Plant	\$9	Spice Girl	\$9
<i>coconut water, fresh pineapple, celery, lime juice</i>		<i>hibiscus, fresh grapefruit and lime juice, cinnamon, allspice, clove, agave nectar</i>	