

Casa Susanna

Brunch

Avena

buckwheat porridge, fresh pear, cinnamon honey

\$12

Grilled Little Gem

perilla, coriander vinaigrette, masa crisp

\$17

Bayo Bean Tetela

heirloom blue corn, poblano pepper, alpine cheese, salsa morita

\$12

Potato Quesadillas

quelites, poblano, salsa negra

\$12

Pozole Verde

\$16

Blood Sausage Tamal

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

\$16

Mushroom Sope

blue oyster mushroom, kidney bean koji, huitlacoche, fermented tomatillo

\$17

Smoked Queso Fresco Enmoladas

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

\$17

Breakfast Taco

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

Beer

Draft -Modello Negro	\$8
Draft - NY Pale, Mill House	\$8
Session India Pale Lager, Microclimate, WestKill	\$9
Tecate	\$6
Mountain Lager - False Summit, WestKill	\$9
Pilsner - Polish, Return Brewing	\$9
Sour - Rusk, WestKill	\$9

Wines

Sparkling	
Cava Brut Nature, Alta Alella “Mirgin Gran Reserva” 2018	\$16
Lambrusco, Quarticello “Cioke” 2020 Emilia-Romagna	\$15
White	
Ribeira Sacra, Guímaro, Vino Blanco 2021 Galicia, Spain	\$16
Palomino Fino, Primitivo Collantes “Viña Matalián” 2020 Andulucia, Spain	\$15
Chardonnay, Villard “Grand Vin” 2019 Casablanca Valley, Chile (organic)	\$18
Rosé	
Litrozzo Rosato, La Coste 2021 Lazio, Italy 1L	\$19
Orange	
The Flood, Swick Wines 2021 WA & OR	\$20
Red	
País, Roberto Henriquez, Old Vines, Rivera Del Notro 2021 Valle del Bío-Bío, Chile	\$16
Garnacha, Alta Alella “GX Catalunya” 2021 Spain	\$15
Sangiovese, Chiara Condello, Predappio 2020 Emilia-Romagna	\$19

Non-Alcoholic

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