

TOTEM

Brunch

Welcome to our Comfort Food-style brunch menu, where each of our dishes invites you to a heartwarming celebration crafted through the fusion of flavors from around the world. At Totem, we turn brunch into a ritual of joy and connection – transforming meals into memories that keep you coming back to celebrate what brings us together.

Eggs

HOUSE OMELETTE.....18.50

Two scrambled eggs, topped with poblano, green, red, or Swiss sauce. Filled with melted cheese and your choice of chorizo, mushrooms, or spinach. Served with baby potatoes, refried beans, and sourdough bread

GREEN OMELETTE.....18.50

Egg whites with spinach, filled with a homemade stew of poblano strips, corn, onion, and zucchini. Topped with fresh avocado and cherry tomatoes. Served with refried beans and sourdough bread

EGGS BENEDICT.....19.25

English muffin spread with a mix of cheeses, pork loin, avocado, and poached eggs, topped with hollandaise sauce, sprinkled with pistachios, sautéed asparagus, and served with seasoned baby potatoes

MX BENNY'S.....19.25

English muffin spread with refried beans, cheese crust, chorizo, and avocado. Poached eggs topped with chipotle hollandaise sauce and esquites. Served with seasoned baby potatoes

On Bread

EGG BRIOCHE.....19.00

Soft bread filled with scrambled eggs (3), cheddar cheese, bacon, scallions, sweet-potato crisps, and sriracha dressing. Served with potato chips

SERRANO BAGEL.....19.00

Serrano ham with cream cheese and goat cheese, arugula, fennel, basil, sundried tomatoes, cherry tomatoes, pistachio pesto. Served with potato chips

GREEN TOAST16.25

Sourdough bread spread with avocado and cucumber, spinach and arugula salad with tomato, lemon preserve, mushroom preserve, and a touch of dukkah

House Combinations

19.99 each

MIGAS WITH CHORIZO

Two scrambled eggs with migas and Mexican-style chorizo, topped with chorizo sauce. Served with sweet corn tamale, refried beans, avocado slices, and seasoned baby potatoes

FROM THE MILPA

Fried tamale topped with green sauce and esquites, served with an egg of your choice, seasoned baby potatoes, refried beans, and a portion of red chilaquiles with cheese and cream

THE FARMER'S BREAKFAST

Smoked beef sausage, sunny-side-up egg, biscuit spread with goat-cheese cream and berry sauce, bacon, seasoned baby potatoes, beans and mushrooms

SINALOENSE

“Masa chorreada” with melted cheese, topped with chilorio, two eggs of your choice, refried beans, avocado, and baby potatoes

NORTEÑO EGGS

Two tostadas with ham and sunny-side-up eggs (2), topped with ranchero sauce and fresh cheese. Served with ranch-style shredded beef and refried beans

Our Specials

TURKISH EGGS.....18.00

Two poached eggs over creamy Greek yogurt with spices and lemon, topped with chili butter sauce, dill, cilantro, scallions, and roasted red pepper preserve. Served with sourdough bread

MEXICAN-STYLE SHRIMP BURRITO.....19.99

Flour tortilla with cheese crust and, two scrambled eggs with Mexican-style shrimp. Served with baby potatoes, refried beans, and green salsa

PORK RIND HUARACHE.....18.99

Fried corn masa base topped with refried beans, melted cheese crust, Mexican-style pork rind, crema, pickled onions, and esquites. Served with grilled spring onions and blistered chiles

LAS ENCHILADAS.....17.99

Classic Mexican-style enchiladas with your choice of green, red, poblano, Swiss, or mole sauce. Served over refried beans with esquites, pickled onions, cheese, and crema. Fill with pabela cheese, chicken, or chorizo

LOS CHILAQUILES.....14.99

Crispy tortilla chips tossed in your choice of red, green, poblano, mole, or Swiss sauce. Served with refried beans, cheese, crema, and pickled onions. Add your favorite protein

Sweet Breakfast

3 LECHE'S FRENCH TOAST.....17.99

The one and only. Brioche bread soaked in three-milk sauce, served with peach and pineapple compote, vanilla cream, and berries

BLUEBERRY PANCAKES.....16.99

Three pancakes with berries, topped with toffee sauce, spiced banana compote, caramelized pecan, and caramelized plantain

RED BERRY PANCAKES.....15.99

Three pancakes topped with red berry sauce, dark chocolate chips, vanilla cream, and bacon

RED BERRY FRENCH TOAST.....15.99

Hokkaido bread caramelized with masala sugar, served with red berry sauce, bacon, crumble, and fresh berries

BLISS BOWL.....12.99

Oats infused with coconut milk and chai, topped with seasonal fruit, honey, cacao nibs, and choco-banana chunks



Silly Rabbit! These Are for Kids

One piece of French toast or pancake with maple syrup, one egg of your choice, bacon, and fresh fruit.

10.99

Extras

Arrachera (flank steak) or tuna.....	8.99
Salmon fillet.....	8.99
Shrimp.....	8.00
Chilorio, pork rind, or shredded beef.....	5.99
Chicken.....	6.50
Chorizo or bacon (2).....	4.99
Half avocado or egg (2).....	4.99
Sautéed mushrooms.....	3.00
French Fries.....	5.99
Fruit.....	4.99
House-baked sourdough or brioche (3).....	4.00

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Starters

- VIETNAMESE SPRING ROLLS**.....13.75
Rice paper filled with fresh vegetables, served with citrus sauce, peanut dressing, toasted almonds, ponzu, and mango herbal sauce. One of the house favorites. Add your favorite protein for an extra cost
- AVOCADO SOCIAL CLUB**.....14.50
Guacamole, pickled onion, beans with cheese, pork crackling, limes, and tortilla chips. The combo that never fails. Add your favorite protein for an extra cost
- LOADED NACHOS**.....13.99
Tortilla chips covered in spicy bean sauce, melted Chihuahua cheese, pico de gallo, and pickled jalapeño. Add your favorite protein for an extra cost

ADD YOUR FAVORITE PROTEIN

- SHRIMP, ARRACHERA OR CRISPY TUNA.....8.99
- CHICKEN.....6.50
- CRISPY RIB EYE BITES.....7.00

- SALMON CHICHARRÓN TOSTADAS**.....19.99
Corn tortilla topped with crispy salmon citrus black sauces, cream cheese, capers, avocado, and pickled onion
- CEVICHE DEL PACÍFICO**.....21.99
Shrimp and tuna in leche de tigre with avocado and tropical pico de gallo with mango, red onion, pineapple, and green apple

Salads

- MISS THAI**.....19.99
Panko chicken fingers tossed in sweet-chili dressing over mixed greens, cucumber, edamame, and toasted peanuts. With yuzu-pickled papaya and mango herbal vinaigrette
- DEL BOSQUE**.....19.99
Serrano ham over arugula and mixed greens with cherry tomatoes, berries, green apple, olives, and dried fruits. Topped with goat cheese and honey-rosemary balsamic vinaigrette

Con Tortilla

- ZARANDEADO SHRIMP TACOS (3)**.....22.99
Flour tortilla tacos with cheese crust, shrimp in spicy dressing, tropical pico de gallo, red cabbage, pickled onion, and avocado slices
- RIB EYE TACOS (3)**.....21.99
Rib eye slices on blue corn tortilla with cheese crust, esquites, pickled onion, avocado, jalapeños, and pickled peppers
- HOUSE BURRITO**.....19.99
Stuffed with shrimp and arrachera alambre, beans, melted cheese, sour cream, pickled vegetables, and roasted salsa

Pasta

- CAJUN FUSILLI**.....22.99
Shrimp with broccoli, peppers, esquites, and cilantro in Cajun Alfredo sauce. With fusilli and fresh arugula
- SPAGHETTI BOLOGNESE**.....18.99
Tomato and meat sauce with basil, spaghetti, cherry tomatoes, goat cheese, and pecans
- CHICKEN PARMESAN**.....21.99
Breaded chicken breast gratinated with parmesan, jocoque, and goat cheese over fettuccine in pomodoro sauce with basil, cherry tomatoes, and crispy parmesan

Sandwiches

- TOTEM BURGER**.....20.99
Two top sirloin patties with gratinated provolone, bacon, mushrooms, pepper sauce, lettuce, tomato, pickles, crispy leek, and garlic alioli. Served on pretzel bun with French fries
- UMAMI BURGER**.....20.99
Pretzel bun with top sirloin patty, bacon, gratinated cheddar, spicy Asian sauce, caramelized onions, crispy leek, pickles, and spiced peanut cream. Served with French fries
- LA MÁS SMASH**.....21.99
Three juicy patties (200 gr total), bacon, gratinated cheddar cheese, and our special sauce on pretzel bun. Served with French fries
- SERRANITO BAGUETTE**.....18.50
Cream cheese, goat cheese, serrano ham, arugula, fennel, basil, cherry tomatoes, sun-dried tomatoes and pesto. Served with potato chips
- CAJUN CHICKEN SANDWICH**.....19.99
Cajun-spiced breaded chicken breast with our spicy sauce, gratinated cheddar, coleslaw, and pickles on pretzel bun. Served with French fries

Pizzas Sourdough

- CLASSIC PEPPERONI**.....18.99
Tomato sauce, crispy pepperoni, and mozzarella cheese on Neapolitan base
- HAWAIIAN BRAVA**.....20.99
Ham, roasted pineapple, grilled chicken, fresh jalapeño, and creamy chipotle dressing
- FOUR CHEESE**.....20.00
Blue cheese, mozzarella, goat, and Parmesan cheeses with balsamic glaze, pink peppercorn, and fresh oregano
- HOT CHARCUTERIE**.....23.99
Beef sausage, serrano ham, salami, and Spanish chorizo with goat cheese, caramelized onion, arugula, and basamic dressing
- LA MEXICANA**.....18.99
Beans, esquites, chorizo, onion, jalapeño, chipotle dressing, and melted cheese
- MARGHERITA**.....17.99
Tomato sauce, fresh mozzarella, basil, and olive oil
- MEDITERRANEAN**.....20.99
Serrano ham, peppers, olives, cherry tomatoes, goat cheese, and parmesan
- AL PASTOR SHRIMP**.....24.99
Pastor-style shrimp with roasted pineapple, pickled red onion, and melted cheese. Served with green salsa



Main Dishes

- MUSHROOM RISOTTO WITH SHRIMP**.....27.99
Creamy mushroom risotto with white wine and grilled shrimp. Served with sautéed vegetables.
- RIB EYE**.....28.99
350 g grilled rib eye served with smoked-mashed potatoes, sautéed vegetables, and au jus.
- POLLO EN MOLE**.....23.99
Grilled chicken breast topped with traditional mole sauce, served with grilled vegetables and smoked potato purée

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DRINKS

Espresso Bar

ESPRESSO	5.75
AMERICANO	5.75
CAPUCCINO	6.25
LATTE	6.25
FLAT WHITE	6.25
MACCHIATO	6.00
MOCHA	6.99
CAFE DE LA OLLA	5.99
Americano spices and piloncillo	

Cold Coffee Bar

ICED AMERICANO	5.99
AFFOGATO	6.99
SHAKERATO	6.99
Espresso shaken with ice, lime	
ICED OR FRAPPE	
LATTE	7.99
MOCHA	8.50
CAFÉ DE LA OLLA	8.50

Tea & Elixir Bar

16oz Pot 6.50 each

EARL GREY
GOLDEN YUAN - Smooth and rich black tea blend with malty, full-bodied notes
JADE CLOUD - Bright and delicate green tea with soft vegetal notes and a crisp finish
RUBY OOLONG - Semi-fermented tea with floral and naturally sweet undertones
LAVENDER DREAMS - Lemon verbena, melissa, rooibos, chamomile, fennel, and lavender
KNOCKOUT - Valerian root, chamomile, honeybush, spearmint, and lavender
HOLY DETOX - Basil, lemon myrtle, rosehips, and linden blossoms
LAVENDER MINT - Refreshing infusion of mint and lavender with soft floral notes
CEREMONIAL MATCHA - Served pure

Dairy Free Smoothies

8.75 each

CHOCO YOGUI
Banana, dates, peanut butter, cocoa, almond milk
MANGO PEACH
Mango, dates, peach, coconut milk
YELLOW MONKEY
Banana, mango, lime, honey
TURTLE
Cucumber, lime, Tajin

Signature Limeade

BLUE BUTTERFLY	7.00
Traditional limeade with pea-flower infusion	
ROSES	7.99
FLAMINGO	7.99
Raspberry limeade	
MINT LIMEADE	7.99
With homemade mint syrup	
PEACH & HONEY	7.99
HOMEMADE GINGER ALE	7.99
ROSEMARY LAVENDER	7.99
BASIL & GINGER	7.99

Soft Drinks

BY PEPSI 5.50

Brew Bar

DRIP

CHEMEX	6.99
KALITA 185	6.99
V60	6.99
IMMERION	
AEROPRESS	6.99
FRENCH PRESS	6.99
COLD BREW	6.99
COLD BREW TONIC	7.50

Herbal Lattes

6.99 each

MATCHA LATTE (sweet)
TARO LATTE
SPICED CHOCOLATE
SWEET CHAI LATTE

Tisanes

6.99 each

MAJESTIC MANGO
Mango, pineapple, orange, tangerine, strawberry, safflower and marigold petals
PEACH & KIWI HIBISCUS
Peach, kiwi, and hibiscus with bright citrus and floral notes
VERY BERRY HIBISCUS
Raspberry, blackberry, strawberry, hibiscus, and rosehips
APPLE STRUDEL
Sweet apple, cinnamon, raisins, roasted chicory, and warm spices
On ice or frappé - \$8.25

Frappés

8.25 each

VENADO
Coconut Horchata, Cajeta and marshmallows
MINT CHOCOLATE
Semisweet chocolate and mint syrup
COOKIES AND CREAM
Oreos and white chocolate
TROPICAL COLADA
SALTED CARAMEL
Espresso, salted caramel, pretzel

Shaken

7.99 each

CHOCOLATE ON THE ROCKS
COCOHORCHATA
Totem Style street horchata
CALPIS

Fruit Smoothies

8.50 each

BERRY LASSI
PEACH, MANGO, STRAWBERRY & WALNUT LASSI

Juice Bar

5.99 each

JADE
Green algae, green apple, cucumber, celery, spinach, peppermint, lime, orange juice
ALPHA
Pineapple, orange, celery, ginger and honey
BERRY JUICE
Orange, berries and peppermint
CARROT, GINGER AND ORANGE
PURE ORANGE JUICE

House Mimosas

Sparkling White Wine + Fruit Juice

ORANGE	12.99
RASPBERRY	12.99
PASSION FRUIT	12.99
SURPRISE ME-MOSA	8.99
Green grapes, bubbles, and good surprises - our booze-free mimosa with a twist.	

House Originals

16.99 each

JAGUAR - Mezcal, Aperol, passion fruit and ginger syrup, topped sparkling white wine
CONEJO MARTINI - Vodka, Elderflower Liqueur and lychee
SPIRIT OF THE GARDEN - Gin, basil and fennel macerate and homemade ginger ale
MOJITOTEM - White Rum (Bacardi), angostura bitters, peppermint, exotic fruits tisane
BEAR - Bourbon whiskey, peanut butter, cold brew and honey
PASSION FRUIT MARGARITA - Tequila reposado, Cointreau, passion fruit syrup and lime
CUMBIA DE AGAVE - Tequila reposado, cucumber juice, pineapple syrup, peppermint and tortilla salt
PACIFIC MULE - Vodka, Pacifico beer, ginger syrup and lime
SHENLONG - Tanqueray Gin, Calpis, cardamom bitter, lime and bubbles
PINEAPPLE MEZCALITA - Mezcal, Cointreau, pineapple puree, lime
FLOR DEL SUR - Mezcal, Ancho Reyes Liquor, pineapple puree, house-made hibiscus syrup and hibiscus salt
FRESH BERRIES - Frappé. Red wine, berries, peppermint
NIGHT SPRINGS - Rumchata, espresso, bourbon, spirulina, vanilla syrup
SUNRISE IN THE MOUNTAINS - Bourbon, ginger syrup, pineapple puree, orange juice and soda

Gin Tonics

GIN TOTEM	16.00
Tanqueray, cucumber juice, basil, spiced syrup and coriander seeds	
PERFECT SERVED TANQUERAY	15.50
Rosemary, ginger slices, pink pepper	
PERFECT SERVED BOMBAY	16.00
Blueberry, strawberry, rosemary	
PERFECT SERVED HENDRICK'S	16.50
Cucumber, apple, lemon peel	
PINK TONIC	16.99
Roku gin, mixed berry syrup, white wine, lime juice & tonic water	

Signature Mocktails

Turn it boozy. Just ask

9.75 each

SELVA - Passion fruit, lime, peppermint, exotic fruits tisane, tonic and sparkling water
BERRY PEACH - Berries, peach, lime, tonic water
NIMBO - Oolong litchi, lime, cucumber, spiced syrup, sparkling water
BUDDHA - Calpis, green tea, yuzu, lime & sea salt, balanced with rice vinegar and bubbles
KALDI - Cold brew, orange juice, lime & agave. Finished with tonic water for a bold,

The Classics

CLERICOT	13.50
Orangeade + red wine + green apple	
SANGRIA	13.50
Red wine + limeade	
BLOODY MARY	14.50
MARGARITA	14.50
PALOMA	14.50
CAIPIRINHA	14.50
PIÑA COLADA	14.50
MOJITO	14.50
NAKED AND FAMOUS	15.50
NEGRONI	16.00
MARTINI	15.50
ESPRESSO MARTINI	14.50
OLD FASHIONED	14.50

Beers

CORONA	7.50
PACIFICO	7.50
MODELO ESPECIAL	7.50
NEGRA MODELO	7.50
MICHELOB ULTRA	6.99

Local Tap Beer

Goat Patch

IPA	7.99
RED ALE	7.99
STOUT	7.99

MICHELADA-STYLE GLASS...2.50
Prepared with our house chili-lime sauce

Post-Meal Drinks

14.99 each

SPIKED LATTE
Hot or iced latte with Baileys
SPIKED CHOCOLATE
Hot or iced Mexican Chocolate, Kahlúa, cinnamon and toasted marshmallows
CARAJILLO
Shaken espresso and Licor 43
MEZCALILLO
Shaken espresso, mezcal, and orange bitter
DIRTY MEXICHAH
Shaken cold Brew, mezcal, espresso, cardamom bitter and spiced syrup

Wines

Our wine selection is constantly changing to offer a wide range of seasonal flavors. Ask your waiter for recommendations. Available by the bottle or by the glass



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