

# Brunch

# TOTEM



## Brunch Cravings

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

- GF

HOUSE OMELETTE\*\*\*

17.00

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
- GF

GREEN OMELETTE\*\*\*

18.00

Egg-white omelette with spinach, filled with panela cheese and esquites. Finished with fresh avocado, feta, toasted pumpkin seeds, and an arugula & baby spinach salad with truffle oil and a touch of pesto. Served with baby potatoes and sourdough bread
- TURKISH EGGS\*\*\*

18.00

Two poached eggs over spiced Greek yogurt with lemon and fennel preserve, feta cheese, chili butter, roasted red pepper preserve, and fresh herbs. Served with sourdough bread
- GF

DIVORCED EGGS\*\*\*

18.00

Two handmade corn tortillas with braised pork rind and sunny-side-up eggs: one topped with roasted red salsa and the other with roasted tomatillo salsa. Served with plantain, sliced avocado, house potatoes, and refried beans
- EGG BRIOCHE\*\*\*

18.00

Toasted brioche filled with three scrambled eggs, melted cheddar, crispy bacon, scallions, and creamy chipotle dressing. Served with potato chips and extra dressing
- THE MORNING CROISSANT\*\*\*

18.00

Toasted croissant filled with ranch dressing, arugula, baby spinach, truffle oil, pesto, crispy bacon, sun-dried tomatoes, and two poached eggs. Served with house-made potato chips
- THE FARMER'S BREAKFAST\*\*\*

19.00

Smoked beef sausages, sunny-side-up eggs, sourdough whit cream cheese and berry sauce, bacon, seasoned baby potatoes, sautéed cherry tomatoes, and garlic mushrooms
- GF

MIGAS WITH CHORIZO

19.00

Scrambled eggs with crispy migas and Mexican chorizo, topped with house chorizo sauce, cotija cheese, and crema. Served with grilled panela cheese, black beans, guacamole, and seasoned baby potatoes

### Our Signature Toasts

- PINK TOAST

19.00

Toasted sourdough with cream cheese-spiced yogurt, fennel preserve, avocado purée, and sliced salmon, topped with two poached eggs and herbal hollandaise sauce. Finished with preserved yellow lemon and dill. Served with seasoned baby potatoes
- RED TOAST

18.00

Sourdough bread with refried beans and a cheese crust, esquites, and chorizo, topped with two poached eggs and chipotle hollandaise. Served with seasoned baby potatoes
- GREEN TOAST

17.50

Sourdough bread with cream cheese, avocado purée, garlic mushrooms, cherry tomatoes, fennel preserve, toasted seeds, baby spinach, sprouts, truffle oil, a touch of pesto, preserved yellow lemon, feta cheese, and one sunny-side-up egg

- GF

GARDEN MOLLETE

16.50

Base of baby potatoes simmered in salsa macha with cheddar cheese, topped with garlic mushrooms, sautéed cherry tomatoes, spinach, pico de gallo, pickled onions, and guacamole
- GF

LENGUA TACOS

19.00

Three handmade corn tortillas with black beans, lengua in green salsa, avocado-habanero crema, pickled onions, cilantro sprouts, and radishes. Served with grilled panela cheese, lime, and house raw salsa
- MAZATLÁN GOBERNADOR BURRITO

19.00

Flour tortilla filled with ranchero-style shrimp, scrambled eggs, refried beans, sautéed potatoes, and a crispy cheese crust
- GF

PORK RIND HUARACHE

18.50

Crispy corn masa topped with refried beans, cheese crust, braised pork rind, sunny side up egg, crema, pickled onions, and esquites. Served with seasoned baby potatoes
- GF

LAS ENCHILADAS

17.50

Enchiladas in green, red, poblano, Swiss, or mole sauce. Served with refried beans, pickled onions, cheese, and crema. Filled with panela cheese, chicken, scrambled eggs, or chorizo
- GF

LOS CHILAQUILES

14.00

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

### Sweet Breakfast

- 3 LECHEs FRENCH TOAST

16.00

Brioche soaked in three-milk sauce, served with peach and pineapple compote, vanilla cream, and fresh berries
- BLUEBERRY PANCAKES

16.00

WITH CARAMELIZED BANANA

Three fluffy pancakes with berries, banana toffee sauce, spiced banana compote, caramelized pecans, vanilla cream, and caramelized plantain
- RED BERRY PANCAKES

15.50

Three pancakes topped with red berry sauce, fresh berries, dark chocolate chips, and berry cream
- RED BERRY FRENCH TOAST

15.00

Thick slice of brioche caramelized with masala sugar and berry cream, served with red berry sauce, oat crumble, pistachios, and fresh berries

- BLISS BOWL

13.50

Fresh fruit with creamy Greek yogurt, lightly sweetened condensed milk, oat crumble, and chia seeds
- FRESH FRUIT

9.50

Seasonal fresh fruit with honey, banana compote, mint, and oat crumble

### Extras

- Arrachera (flank steak)

9.00
- Shrimp

9.00
- Chicken, Pork rind

5.00
- Smoked Salmon

8.00
- Chorizo or bacon (2)

4.00
- Half avocado or egg (2)\*\*\*

4.00
- Sautéed mushrooms

3.00
- French Fries

4.00
- House-baked sourdough or brioche (3)

3.00

#### A Little Note from Our Kitchen

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Silly Rabbit! These Are for Kids

One slice of French toast with maple syrup, one scramble egg, bacon, and berries

10.00

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- GF

SPRING ROLLS.....14.00

Rice paper rolls filled with fresh vegetables. Served with citrus sauce, peanut dressing, ponzu, and a passion fruit-mango herbal sauce. Add protein of your choice
- GF

AVOCADO SOCIAL CLUB.....14.00

Guacamole, chili-lime cucumber sticks, pickled onions, beans with cotija cheese, pork cracklings, and tortilla chips. Add protein for an extra cost
- GF

PACIFIC CRUNCH\*.....19.00

Crispy corn tostadas topped with guacamole, fresh tuna cubes, sesame-ginger sauce, crispy onions, and fresh sprouts
- GF

CEVICHE DEL PACÍFICO\* .....21.00

Fresh shrimp with tuna. With leche de tigre, avocado, and tropical mango pico de gallo with red onion and cucumber
- GF

MAZATLÁN AGUACHILE BOWL\* .....20.00

Three grilled crispy bean tacos served over our bright green shrimp aguachile with cucumber, cilantro, and red onion. A fresh, spicy bite inspired by our Mazatlán roots

ADD YOUR FAVORITE PROTEIN	
SHRIMP, OR CRISPY TUNA.....	9.00
CHICKEN.....	5.00
ARRACHERA.....	10.00
SMOKED SALMON.....	8.00

## Salads

- MISS THAI.....20.00

Panko-crusted chicken fingers tossed in sweet chili dressing over mixed greens, cucumber, edamame, and toasted peanuts. Finished with yuzu-pickled papaya and passion fruit-mango herbal sauce
- GF

FOREST SALAD.....20.00

Prosciutto ham over arugula and mixed greens with cherry tomatoes, berries, green apple, almonds, and pistachios. Topped with goat cheese, truffle oil, and balsamic vinaigrette

## Con Tortilla

- GF

ZARANDEADO SHRIMP TACOS (3)\*.....20.00

Handmade tortillas with cheese crust, shrimp in spicy zarandeado-style dressing, tropical pico de gallo, pickled onion, avocado, and chipotle dressing
- GF

RIB EYE TACOS (3).....21.00

Blue corn tortillas with cheese crust, sliced rib eye, esquites, morita salsa, grilled onion and jalapeño, avocado and fresh cilantro
- GF

HOUSE BURRITO\*.....21.00

Flour tortilla stuffed with shrimp and arrachera alambre, beans, melted cheese, sour cream, pickled vegetables, and potato chips

## Pasta

- GREEN GODDESS PAPPARDELLE\*.....23.00

Grilled shrimp over wide pappardelle coated in a vibrant cilantro-pepita cream. Finished with esquites, shaved parmesan, and cilantro oil
- RIGATONI DIABLO.....21.50

Crispy parmesan-crusted chicken over rigatoni in house dried-chile cream sauce, finished with cherry tomatoes, basil, and parmesan
- ZESTY PESTO PASTA.....20.00

Pappardelle tossed in lemon-pesto sauce with feta cheese, preserved lemon, asparagus, and caramelized walnuts

- TOTEM BURGER.....20.00

Two top sirloin patties with gratinated provolone, bacon, garlic mushrooms, lettuce, tomato, pickles, crispy leeks, house ranch and macha mayo on a pretzel bun. Served with French fries
- UMAMI BURGER.....20.00

Pretzel bun with top sirloin patty, bacon, gratinated cheddar, spicy Asian sauce, caramelized onions, crispy leeks, pickles, and spiced peanut cream. Served with French fries

## Main Dishes

- BLUE CORN TETELA WITH MOLE.....25.00

Large blue corn masa triangle filled with chicken and cheese, set over refried black beans and covered in house mole. Finished with pickled vegetables, feta cheese and fresh sprouts
- STEAK SANDWICH.....28.00

Grilled sourdough filled with marinated arrachera, Maasdam cheese, caramelized onions, Dijon mustard, salsa macha mayo, and avocado purée. Served with au jus and house-made potato chips
- GF

RISOTTO DEL PACÍFICO\*.....30.00

Creamy mushroom and white wine risotto topped with grilled head-on shrimp and smoky ancho chile shrimp fumet. Served with roasted vegetables
- GF

MISO-MACHA BUTTER RIB EYE\*\*\*.....38.00

8 oz rib eye infused with miso butter and rosemary, grilled to a smoky finish. Served over baby potatoes sautéed in salsa macha with vegetables, topped with cilantro & epazote green chimichurri

## Pizzas

- CLASSIC PEPPERONI.....20.00

Tomato sauce, crispy pepperoni, and mozzarella cheese on Neapolitan base
- HAWAIIAN BRAVA.....21.00

Bacon, roasted pineapple, jalapeño, and creamy chipotle dressing
- FOUR CHEESE.....21.00

Blue cheese, mozzarella, goat, and Parmesan cheeses with balsamic glaze, rosemary honey, truffle oil, and fresh oregano
- HOT CHARCUTERIE.....23.00

Beef sausage, prosciutto, salami, and Spanish chorizo with goat cheese, caramelized onion, arugula, truffle oil, and basamic dressing
- LA MEXICANA.....21.00

Beans, esquites, chorizo, onion, jalapeño, chipotle dressing, and melted cheese
- MARGHERITA.....19.00

Tomato sauce, fresh mozzarella, basil, and olive oil
- MEDITERRANEAN.....21.00

Serrano ham, peppers, olives, cherry tomatoes, goat cheese, truffle oil, and parmesan
- AL PASTOR SHRIMP\*.....23.00

Pastor-style shrimp with roasted pineapple, pickled red onion, and melted cheese.

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## Espresso Bar

ESPRESSO.....	5.50
AMERICANO.....	5.50
CAPUCCINO.....	6.00
LATTE.....	6.00
FLAT WHITE.....	6.00
MACCHIATO.....	6.00
MOCHA.....	7.00
CAFE DE LA OLLA.....	6.00
Americano spices and piloncillo	
DIRTY CHAI.....	7.00

## Brew Bar

### DRIP

CHEMEX.....	7.00
KALITA 185.....	7.00
V60.....	7.00

### IMMERSION

AEROPRESS.....	7.00
FRENCH PRESS.....	7.00
COLD BREW.....	7.00
COLD BREW TONIC.....	7.50

## Cold Coffee Bar

ICED AMERICANO.....	6.00
AFFOGATO.....	7.00
SHAKERATO.....	7.00
Espresso shaken with ice, lime	
ICED OR FRAPPE	
LATTE.....	7.50
MOCHA.....	8.00
CAFÉ DE LA OLLA.....	8.00

## Juice Bar

**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**

# DRINKS

## Tea & Elixir Bar

### EARL GREY

**GOLDEN YUNNAN**  
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

**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

## Signature Limeade

**BLUE BUTTERFLY**  
Traditional limeade with pea-flower infusion

### ROSES

**FLAMINGO**  
Raspberry limeade

**MINT LIMEADE**  
With homemade mint syrup

**PEACH & HONEY**

**HOMEMADE GINGER ALE**

**ROSEMARY LAVENDER**

**BASIL & GINGER**

## Herbal Lattes

**MATCHA LATTE** (sweet/unsweet)

**TARO LATTE**

**SPICED CHOCOLATE**

**SWEET CHAI LATTE**

## From Our Bar

## House Mimosas

Sparkling White Wine + Fruit Juice	
ORANGE.....	10.00
RASPBERRY.....	10.00
PASSION FRUIT.....	10.00

## House Originals

**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

**SUNRISE IN THE MOUNTAINS** - Bourbon, ginger syrup, pineapple puree, orange juice and soda

## Gin Tonics & Spritz

**APEROL**  
Prosecco and sparkling water

**LUNA SPRITZ**  
St. Germain, Prosecco, lavender bitter, mint, sparkling water

**GARDEN SPRITZ**  
St. Germain, grapefruit bitter, raspberries, basil, Prosecco,sparkling water

**GIN TOTEM**  
Tanqueray, cucumber juice, basil, spiced syrup and coriander seeds

**PERFECT SERVED TANQUERAY**  
Rosemary, ginger slices, pink pepper

**PERFECT SERVED BOMBAY**  
Blueberry, strawberry, rosemary

**PERFECT SERVED HENDRICK'S**  
Cucumber, apple, lemon peel

**PINK TONIC**  
Roku gin, mixed berry syrup, wite wine, lime juice & tonic water

## Tisanes

**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 - \$8.00

## Shakes & Frappés

**MANGO MATCHA** (DF)  
Shake. Mango purée, coconut milk and matcha.

**VENADO**  
Frappé. Coconut Horchata, Cajeta and marshmallows

**MINT CHOCOLATE**  
Frappé. Semisweet chocolate and mint syrup

**COOKIES AND CREAM**  
Frappé. Oreos and white chocolate

**TROPICAL COLADA**  
Frappé

**SALTED CARAMEL**  
Frappé. Espresso, salted caramel, pretzel

**BERRY LASSI**  
Smoothie.

**PEACH, MANGO, STRAWBERRY & PECAN LASSI**  
Smoothie

**CHOCO YOGUI** (DF)  
Smoothie. Banana, dates, peanut butter, cocoa, almond milk

**MANGO PEACH** (DF)  
Smoothie. Mango, dates, peach, coconut milk

**YELLOW MONKEY** (DF)  
Smoothie. Banana, mango, lime, honey

**TURTLE** (DF)  
Frappé. Cucumber, lime, Tajin

**CHOCOLATE ON THE ROCKS**  
Shake

**COCOHORCHATA**  
Shake. Totem Style street horchata

## Soft Drinks

BY PEPSI  
4.50

## Coffee Cocktails

### ESPRESSO MARTINI

**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

**TOTEM CARAJILLO**  
Cold Brew liquor, cardamom bitter

**MEZCALILLO**  
Shaken espresso, mezcal, and orange bitter

**DIRTY MEXICHAI**  
Shaken cold Brew, mezcal, espresso, cardamom bitter and spiced syrup

**NIGHT SPRINGS** - Rumchata, espresso, whiskey, spirulina, vanilla syrup

**KALDI SPIKED**  
Cold brew, bourbon, orange juice, lime & agave. Finished with tonic water for a bold, citrusy kick

## The Classics

CLERICOT.....	14.00
Orangeade + red wine + green apple	
SANGRIA.....	14.00
Red wine + limeade	
BLOODY MARY.....	14.00
MARGARITA.....	14.00
PALOMA.....	14.00
CAIPIRINHA.....	14.00
PIÑA COLADA.....	14.00
MOJITO.....	14.00
NAKED AND FAMOUS.....	15.00
NEGRONI.....	16.00
MARTINI.....	15.00
OLD FASHIONED.....	15.00

## Beers

CORONA.....	6.00
PACIFICO.....	6.00
MODELO ESPECIAL.....	6.00
NEGRA MODELO.....	6.00
MICHELOB ULTRA.....	6.00

## Local Tap Beer Goat Patch

IPA.....	8.00
BLONDE OR RED ALE.....	8.00
STOUT.....	8.00

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

## Signature Mocktails

Turn it boozy. Just ask

**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, citrusy kick

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