

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

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 white 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 TOAST17.50

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

Silly Rabbit! These Are for Kids

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

10.00



Brunch Cravings

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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*Please be advised that our menu items may contain or come into contact with common allergens, including but not limited to peanuts, sesame, tree nuts, soy, milk, eggs, wheat, fish, and shellfish. While we take special care to prevent cross-contamination, we cannot guarantee that any dish is completely free of allergens.

**If you have a food allergy or special dietary requirement, please inform your server before ordering. We are happy to answer any questions or provide additional information regarding ingredients and preparation methods.

***Please, note that certain menu items may contain raw or undercooked eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have concerns about consuming raw eggs, please consult with your server before ordering. Your health and well-being are our top priorities.

PM

TOTEM



To Start & Share

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	

Burgers

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	

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, white wine, lime juice & tonic water

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

7.00 each

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

7.00 each

Shakes & Frappés

MANGO MATCHA (DF)

Shake. Mango puree, 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, Tajín

CHOCOLATE ON THE ROCKS

Shake

COCO HORCHATA

Shake. Totem Style street horchata

15.00 each

Soft Drinks

BY PEPSI

4.50

Herbal Lattes

7.00 each

MATCHA LATTE (sweet/unsweet)

TARO LATTE

SPICED CHOCOLATE

SWEET CHAI LATTE

From Our Bar

Coffee Cocktails

15.00 each

ESPRESSO MARTINI

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.....

Orangeade + red wine + green apple

SANGRIA.....

Red wine + limeade

BLOODY MARY.....

14.00

MARGARITA.....

14.00

PALOMA.....

14.00