

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

Fluffy egg-white omelette with spinach, filled with a homemade stew of poblano strips, corn, onion, and zucchini. Topped with fresh avocado, crumbled feta, toasted pumpkin seeds, and a salad of arugula and baby spinach scented with truffle oil. 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 BENNYS.....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 toasted brioche filled with three scrambled eggs, melted cheddar, crispy bacon, scallions, and sriracha dressing. Served with potato chips

PROSCIUTTO BAGEL.....19.00

Toasted bagel layered with cream cheese, goat cheese, prosciutto, arugula, fennel, basil, sun-dried tomatoes, and cherry tomatoes. Finished with a hint of truffle oil and berry jam on one half of the bagel. Served with potato chips

GREEN TOAST16.25

Sourdough bread spread with goat-cheese cream, topped with fennel preserve, toasted seeds, baby spinach, and microgreens scented with truffle oil. Finished with slices of preserved yellow lemon and fresh lemon zest

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 with goat-cheese cream and berry sauce, bacon, seasoned baby potatoes, and sautéed mushrooms

SINALOENSE

Traditional masa chorreada with melted cheese, topped with chilorio and two eggs of your choice. Served with refried beans and baby potatoes

NORTEÑO EGGS

Two crispy tostadas with ham and sunny-side-up eggs, finished with warm 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, roasted red pepper preserve, and fresh herbs (chives, fennel fronds, and mint). Served with sourdough bread and preserved yellow lemon

MEXICAN-STYLE SHRIMP BURRITO.....19.99

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

PORK RIND HUARACHE.....18.99

Crispy fried corn masa topped with refried beans, melted cheese crust, Mexican-style pork rind, crema, pickled onions, and esquites. Finished with fresh sprouts and served with seasoned baby potatoes

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 panela 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 LECHEs 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

WITH CARAMELIZED BANANA

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

Greek yogurt with silky condensed cream, topped with oat crumble, fresh fruit, berries, caramelized nuts, shredded coconut, and honey



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

BLACK TOTOPOS.....13.99
Corn chips bathed in warm black bean & pork sauce, melted cheese, guacamole, pico de Gallo and pickled jalapeños. 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

PACIFIC CRUNCH.....19.99
Crispy corn tostadas with guacamole, fresh tuna cubes, sesame-ginger sauce, crispy onions, and pea shoots

CEVICHE DEL PACÍFICO.....21.99
Shrimp and tuna in leche de tigre with avocado and tropical pico de gallo with mango, red onion, cucumber, and avocado

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

FOREST SALAD.....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
Handmade tortilla with cheese crust, shrimp in spicy dressing, tropical pico de gallo, red cabbage, pickled onion, and avocado

RIB EYE TACOS (3).....21.99
Rib eye slices on blue corn tortilla with cheese crust, esquites, grilled onion, avocado, jalapeños, and pickled peppers

HOUSE BURRITO.....22.50
Stuffed with shrimp and arrachera alambre, beans, melted cheese, sour cream, pickled vegetables, and roasted salsa

Pasta

RIGATONI DEL GOLFO.....22.99
Rigatoni tossed in a creamy Cajun-style sauce with shrimp, corn, broccoli, and chili peppers. Finished with fresh arugula, lemon zest, and a touch of cilantro

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 MÁ S SMASH.....21.99
Three juicy patties (200 gr total), bacon, gratinated cheddar cheese, guacamole, and our special sauce on pretzel bun. Served with French fries

PROSCIUTTO BAGUETTE.....18.50
Cream cheese, goat cheese, prosciutto, berry jam, 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

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.....23.50
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.....23.50
Pastor-style shrimp with roasted pineapple, pickled red onion, and melted cheese. Served with green salsa



Main Dishes

RISOTTO DEL PACÍFICO.....32.00
Creamy mushroom and white wine risotto, crowned with grilled head-on shrimp and a smoky chile ancho shrimp fumet, served with roasted vegetables

MISO BUTTER RIB EYE.....46.00
8oz rib eye infused with miso butter and rosemary, grilled to a smoky finish and served over rustic mashed potatoes and vegetables. Topped with our vibrant cilantro & epazote green chimichurri

BLUE CORN TETELA WITH MOLE.....28.00
Large blue corn masa triangle filled with chicken and panela cheese, set over refried black beans and bathed in our signature mole made with over 20 ingredients.

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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

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

Dairy Free Smoothies

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
4.50

Brew Bar

DRIP

CHEMEX.....	6.99
KALITA 185.....	6.99
V60.....	6.99

IMMERSION

AEROPRESS.....	6.99
FRENCH PRESS.....	6.99
COLD BREW.....	6.99
COLD BREW TONIC.....	7.50

Herbal Lattes

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

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 - \$8.25

Frappés

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

CHOCOLATE ON THE ROCKS
COCO HORCHATA
Totem Style street horchata
CALPIS

Fruit Smoothies

BERRY LASSI
PEACH, MANGO, STRAWBERRY & PECAN LASSI

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.....	11.99
RASPBERRY.....	11.99
PASSION FRUIT.....	11.99
SURPRISE ME-MOSA.....	8.99
Green grapes, bubbles, and good surprises - our booze-free mimosa with a twist.	

House Originals

16 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.....	15.00
Tanqueray, cucumber juice, basil, spiced syrup and coriander seeds	
PERFECT SERVED TANQUERAY...	15.00
Rosemary, ginger slices, pink pepper	
PERFECT SERVED BOMBAY...	15.00
Blueberry, strawberry, rosemary	
PERFECT SERVED HENDRICK'S...	16.00
Cucumber, apple, lemon peel	
PINK TONIC.....	16.00
Roku gin, mixed berry syrup, wite wine, lime juice & tonic water	

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,

The Classics

CLERICOT.....	14.00
Orangeade + red wine + green apple	
SANGRIA.....	14.00
Red wine + limeade	
BLOODY MARY.....	14.00
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.....	16.00
ESPRESSO MARTINI...	15.00
OLD FASHIONED.....	16.00

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.....	8.99
RED ALE.....	7.99
STOUT.....	7.99

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

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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14.99 each

The 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

Post-Meal Drinks

15 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 MEXICHA
Shaken cold Brew, mezcal, espresso, cardamom bitter and spiced syrup

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