

ESPRESSO BAR	
ESPRESSO.....	3.50
AMERICANO.....	3.50
CAPUCCINO.....	5.50
LATTE.....	6.00
FLAT WHITE.....	5.50
MACCHIATO.....	4.00
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
Shaken espresso, lime	

ICED OR FRAPPE	
LATTE.....	7.50
MOCHA.....	8.00
CAFÉ DE LA OLLA.....	8.00

JUICE BAR	
6.50 each	
JADE	
Green algae, green apple, cucumber, celery, spinach, peppermint, lime, orange juice	
ALPHA	
Pineapple, orange, celery, ginger and honey, turmeric	
BERRY JUICE	
Orange, berries and peppermint	

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

HOUSE ORIGINALS	
16.50 each	
JAGUAR	Mezcal, Aperol, passion fruit and ginger syrup, topped sparkling white wine
MOJITOTEM	White Rum (Bacardi), angostura bitters, peppermint, exotic fruits tisane
BEAR	Bourbon whiskey, peanut butter, cold brew and agave
PASSION FRUIT MARGARITA	Tequila reposado, Cointreau, passion fruit syrup and lime
CUMBIAD EAGAVE	Tequila reposado, cucumber juice, agave, pineapple syrup, peppermint and tortilla salt
PACIFIC MULE	Vodka, Pacifico beer, ginger syrup and lime
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	
15.00 each	
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

DRINKS	
TEA & ELIXIR BAR	
Hot or Iced	
7.00 each	
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 LIMEADES	
6.00 each	
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).....	7.00
SPICED CHOCOLATE.....	7.00
SWEET CHAI LATTE.....	6.00

TISANES	
Hot or Iced	
7.00 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
Frappé - \$8.00	

SHAKEN & FRAPPÉS	
8.00 each	
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, Tajín
CHOCOLATE ON THE ROCKS	Shaken
COCOHORCHATA	Shaken. Totem Style street horchata

SOFT DRINKS BY PEPSI	
4.50	
Lorem ipsum dolor sit amet,	

COFFEE COCKTAILS	
ESPRESSO MARTINI	

SPIKED LATTE	Hot or iced latte with Baileys
15.00 each	
SPIKED CHOCOLATE	Hot or iced Mexican Chocolate, Kahlúa, cinnamon and toasted marshmallows
CARAJILLO	Shaken espresso and Licor 43
TOTEM CARAJILLO	Shaken. Espresso, cold brew liquor, cardamom bitter
MEZCALILLO	Shaken. Espresso, mezcal, and orange bitter
DIRTY MEXICHA I	Shaken. Chai, cold brew, mezcal, espresso, cardamom bitter and spiced syrup
KALDI SPIKED	Cold brew, bourbon, orange juice, lime & agave. Finished with tonic water

THE CLASSICS	
CLERICOT.....	14.00
Orangeade + Red Wine + Green Apple	
SANGRÍA.....	14.00
Red Wine + Limeade	
BLOODY MARY.....	14.00
MARGARITA.....	14.00
PALOMA.....	14.00
PIÑA COLADA.....	14.00
MOJITO	14.00
NAKED AND FAMOUS.....	15.00
NEGRONI.....	16.00
MARTINI.....	15.00
OLD FASHIONED.....	15.00
MANHATTAN.....	14.00

BEERS	
CORONA.....	6.00
PACÍFICO.....	6.00
MODELO ESPECIAL.....	6.00
NEGRA MODELO.....	6.00
MICHELOB ULTRA.....	6.00
NON ALCOHOLIC CORONA.....	6.00

SIGNATURE MOCKTAILS	
Turn it boozy. Just ask	
7.50 each	
SELVA	- Passion fruit, lime, peppermint, exotic fruits tisane, tonic and sparkling water
BERRY PEACH	- Berries, peach, lime, tonic water
KALDI	- Cold brew, orange juice, lime & agave. Finished with tonic water



TOTEM

Colorado Springs - Mazatlán

ABOUT OUR BRUNCH

From 9:00 AM to 3:00 PM

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.

AVOCADO SOCIAL CLUB (GF)

Guacamole, chili-lime cucumber sticks, pickled onions, refried beans, pork cracklings, and tortilla chips. Add your choice of protein. 14.50

HOUSE OMELETTE*** (GF)

Omelette with bacon and cheese, your choice of salsa verde or salsa roja, crema and fingerling potatoes, beans, and sourdough bread. 18.00

GREEN OMELETTE*** (GF)

Egg-white omelette, spinach, peppers, and panela cheese. Fresh avocado, toasted seeds, green salad with lime truffle dressing, fingerling potatoes, and house sourdough bread. 18.00

EGG BRIOCHE***

Toasted brioche filled with scrambled eggs, melted cheddar, crispy bacon, and creamy chipotle aioli. Served with baby potatoes.. 18.00

THE FARMER’S BREAKFAST***

Smoked breakfast sausages, two eggs, bacon, seasoned baby potatoes, red chilaquiles and sourdough with cream cheese and mixed berry compot. 21.00

MIGAS CON CHORIZO (GF)

Scrambled eggs with crispy migas. Topped with house chorizo sauce, cotija cheese, and crema. Served with grilled panela cheese, black beans, guacamole, and seasoned fingerling potatoes. 20.00

GREEN TOAST

Sourdough bread with cream cheese, avocado purée, green salad whit lime truffle dressing, toasted pepita seeds, cherry tomatoes, preserved lemon, fine herbs, and one sunny-side-up egg. 19.00

MAZATLÁN GOBERNADOR BURRITO

Flour tortilla filled with ranchero-style shrimp, scrambled eggs, black beans, and fingerling potatoes, wrapped in a cheese crust. 21.00

PORK BELLY HUARACHE (GF)

Crispy corn masa topped with beans, cheese crust, slow-cooked pork, one egg, crema, and pickled onions. Served with salsa verde and seasoned baby potatoes. 21.00

LAS ENCHILADAS (GF)

Enchiladas with your choice of salsa verde or salsa roja. Served with refried black beans, pickled onions, cotija cheese, and crema. Filled with your choice of panela cheese, chicken, scrambled eggs, or chorizo. 17.00

LOS CHILAQUILES (GF)

Crispy tortilla chips tossed in your choice of salsa verde or salsa roja. Served with refried black beans, cotija cheese, crema, cilantro, and pickled onions. Add protein for an extra cost. \$2.50. 14.00

TOTEM BURGUER

Two top sirloin patties with provolone, bacon, lettuce, tomato, pickles, and house ranch. Served with French fries and macha mayo. Add and egg for \$2. 21.00

ABC SANDWICH

Avocado, Bacon, Chicken. Toasted house brioche with panko-breaded chicken, avocado crema, green mix with dressing lime dressing, provolone and bacon. Served with fries. 19.00

RIB EYE TACOS (GF)

Homemade corn tortillas with cheese crust, rib eye gaonera, smashed avocado, potato feathers and salsa verde. 22.00

3 LECHES FRENCH TOAST

Brioche soaked in three-milk sauce, served with peach and pineapple compote, house cajeta, vanilla cream, and fresh berries. 18.00

BANANA PANCAKES

Three fluffy pancakes with berries, caramelized banana, spiced banana compote, caramelized pecans, and vanilla cream. 18.00

RED BERRY PANCAKES

Three fluffy pancakes topped with red berry sauce, fresh berries,dark chocolate chips, brown butter crumble, and vanillacream. 18.00

RED BERRY FRENCH TOAST

Two slices of brioche caramelized with masala sugar, vanilla cream, red berry compote, house-made granola, and fresh berries 18.00

FOR THE KIDS (UP TO 12 YEARS OLD)

One slice of French toast with maple syrup, one scramble egg, bacon, and fruit. 12.00

EXTRAS

Arrachera (flank steak).....	9.50
Pork Belly.....	7.00
Ranchero style shrimp.....	9.50
Chicken	5.00
Single pancake or french toast.....	4.00
Chorizo or bacon (2).....	4.50
Egg (2)*** or guacamole.....	4.00
French fries or baby potatoes.....	4.50
Slice of sourdough or brioche.....	2.00

A Note from Our Kitchen

Our menu is crafted with a lot of love, intention, and attention to detail. Our dishes are made from scratch, we make our own sauces, avoid ultra-processed ingredients whenever possible, and bake our own bread in-house daily. Each dish is designed to be enjoyed just as it is, as part of the full Tótem experience. Because of this, modifications are limited to removing specific ingredients only. Thanks for understanding and for trusting our craft

*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.