



TOTEM

Colorado Springs - Mazatlán

ABOUT OUR 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

Scrambled eggs with your choice of mole, salsa verde or salsa roja. Melted cheese, sour cream, seeds and your choice of chorizo, mushrooms, or spinach. Served with baby potatoes, beans, and sourdough bread

GF GREEN OMELETTE***.....18.00

Egg-white omelette, spinach, panela cheese and esquites. Fresh avocado, feta, toasted pumpkin seeds, arugula and baby spinach salad with pesto dressing, baby potatoes and sourdough bread

TURKISH EGGS***.....18.00

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

GF DIVORCED EGGS***.....18.00

Two handmade corn tortillas with carnitas, sunny-side-up eggs: one topped with roasted red salsa and the other with roasted tomatillo salsa. house potatoes, and beans

EGG Brioche***.....18.00

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

THE MORNING Croissant***.....18.00

Toasted croissant filled with two poached eggs, ranch, arugula, baby spinach, pesto, crispy bacon, cherry tomatoe and lemon preserve. Served with baby potatoes

THE FARMER'S BREAKFAST***.....19.00

Smoked breakfast sausages, two sunny-side-up eggs, bacon, seasoned baby potatoes, sautéed tomatoes, garlic mushrooms and sourdough with cream cheese and berry sauce

GF MIGAS CON Chorizo.....19.00

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

OUR SIGNATURE TOAST

PINK TOAST.....19.00

Toasted sourdough with spiced cream yogurt, fennel preserve, avocado purée, and smoked salmon, two poached eggs and herbal hollandaise sauce, lemon preserve and dill. Served with seasoned baby potatoes

RED TOAST.....18.00

Cheese crust sourdough bread with beans, esquites, and chorizo, topped with two poached eggs and chipotle hollandaise. Served with seasoned baby potatoes and pico de gallo

GREEN TOAST.....17.50

Sourdough bread with cream cheese, guacamole, garlic mushrooms, cherry tomatoes, toasted seeds, baby spinach, pesto, preserved yellow lemon and fennel. Feta cheese, and one sunny-side-up egg on top

SILLY RABBIT! THIS ONE IS FOR KIDS

(UP TO 12 YEARS OLD)

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

10.00

BRUNCH CRAVINGS

QUESABIRRIA.....21.00

Slow-braised birria, served in a Colorado made flour tortilla with melted, cheese, pickled onions, creamy avocado salsa and a side of birria broth

GF GARDEN MOLLETE.....16.50

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

GF LENGUA TACOS.....19.00

Handmade corn tortillas with refried beans, lengua in salsa verde, pickled onions. Served with grilled panela cheese, lime, and avocado salsa

MAZATLÁN GOBERNADOR BURRITO.....19.00

Colorado made flour tortilla filled with ranchero-style shrimp, scrambled eggs, beans, sautéed potatoes, wrapped in cheese crust

GF HAUFACHE DE CARNITAS.....18.50

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

GF LAS ENCHILADAS.....17.50

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

GF LOS CHILAQUILES.....14.00

Crispy tortilla chips tossed in your choice of salsa verde, roja or mole. Served with refried beans, cheese, crema, and pickled onions. Add your choice of protein or avocado for an extra cost

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

BANANA PANCAKES.....16.00

Three fluffy pancakes with berries, banana toffee sauce, spiced banana compote, caramelized pecans, and vanilla cream

RED BERRY PANCAKES.....15.50

Three fluffy 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, berry cream, red berry compote, house-made granola and fresh berries.

MAZATLAN STYLE PARFAIT.....13.50

Fresh fruit, Greek yogurt, sweetened condensed milk, house-made granola, oat crumble, shredded coconut and chia seeds

FRESH FRUIT.....9.50

Seasonal fresh fruit with honey, banana compote, and house-made granola

EXTRAS

Arrachera (flank steak).....9.50

Ranchero style shrimp.....9.50

Chicken or carnitas.....5.00

Single pancake or french toast.....4.00

Chorizo or bacon (2).....4.50

Egg (2)*** or guacamole.....4.00

Sautéed mushrooms.....3.00

A Note from Our Kitchen

our menu is crafted with a lot of love, intention, and attention to detail. Each dish is designed to be enjoyed just as it is part of the full Totem experience. Because of this, modifications are limited to removing specific ingredients only. Thanks for understanding and for trusting our craft.

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TO START & SHARE

- GF SPRING ROLLS**.....14.00
Fresh vegetables mix, peanut sauce, ponzu, and a passion fruit-mango herbal dressing. Add protein of your choice
- GF AVOCADO SOCIAL CLUB**.....14.00
Guacamole, chili-lime cucumber sticks, pickled onions, refried beans, pork cracklings, and tortilla chips. Add protein of your choice
- GF PACIFIC CRUNCH***.....19.00
Tostadas topped with guacamole, fresh tuna, sesame-ginger sauce and crispy onions
- GF Ceviche DEL PACÍFICO***.....21.00
Fresh shrimp and tuna. Leche de tigre, avocado, and tropical mango pico de gallo, red onion and cucumber
- GF MAZATLÁN AGUACHILE BOWL***.....20.00
A fresh, spicy bite inspired by our Mazatlán roots. Crispy bean tacos, bright green shrimp aguachile with cucumber, cilantro, and red onion.
- FIDEO SECO**.....14.00
Thin pasta cooked the Mexican way, simmered in a rich sauce of dried chiles, tomato broth, and spices. Finished with Mexican crema, cotija cheese, pickled onions, avocado, and cilantro. Add the protein of your choice

ADD YOUR FAVORITE PROTEIN

- Ranchero style shrimp.....9.50
- Chicken.....5.00
- Arrachera.....10.00

SALADS

- MISS THAI**.....20.00
Panko-crusted chicken fingers tossed in sweet chili dressing over mixed greens, cucumber, edamame, toasted peanuts, yuzu papaya and passion fruit-mango herbal dressing
- GF FOREST SALAD**.....20.00
Prosciutto, arugula and mixed greens with cherry tomatoes, berries, green apple, almonds, goat cheese, and balsamic vinaigrette

TACOS

- GF SHRIMP GOBERNADOR TACOS (3)***.....20.00
Handmade tortillas with cheese crust, ranchero shrimp, pickled onion, chipotle dressing
- GF RIB EYE TACOS (3)**.....21.00
Homemade corn tortillas with cheese crust, sliced rib eye esquites, grilled onion and jalapeño, avocado and fresh cilantro
- HOUSE BURRITO***.....21.00
Flour tortilla stuffed with shrimp and arrachera alambre, beans, melted cheese, sour cream, pickled vegetables, and fries
- GF LENGUA TACOS (3)**.....19.00
Handmade corn tortillas with refried beans, lengua in salsa verde, pickled onions, cilantro, and radish
- GF BIRRIA TACOS (3)**.....21.00
Homemade corn tortillas with melted cheese, fresh cilantro, pickled onions, creamy avocado sauce and a side of birria broth

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PASTA

- GREEN GODDESS PAPPARDELLE***.....23.00
Grilled shrimp over pappardelle, cilantro-pepita cream, esquites, shaved parmesan, and cilantro
- PIGATONI DIABLO**.....21.50
Panko-crusted chicken, house dried-chile cream sauce, 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, house ranch. Served with French fries and macha mayo
- UMAMI BURGER**.....20.00
Pretzel bun with top sirloin patty, bacon, yellow cheddar, spicy Asian sauce, caramelized onions, crispy onion, 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 tinga and cheese, set over black beans and covered in a homemade mole. Finished with pickled red onion and feta cheese
- STEAK SANDWICH**.....28.00
Grilled homemade sourdough filled with marinated arrachera, Maasdam cheese, caramelized onions, Dijon mustard, salsa macha mayo, and guacamole. Served with au jus and fries
- GF RISOTTO DEL PACÍFICO***.....30.00
Creamy mushroom risotto topped with grilled head-on shrimp and smoky ancho chile shrimp fumet
- GF MISO-MACHA BUTTER RIB EYE*****.....40.00
12 oz rib eye infused with miso butter. Baby potatoes in salsa macha and topped with chimichurri

NAPOLITAN STYLE PIZZAS

- CLASSIC PEPPERONI**.....20.00
Tomato sauce, pepperoni, and mozzarella cheese on Neapolitan dough
- HAWAIIAN BRAVA**.....21.00
Bacon, pineapple, jalapeño, and creamy chipotle sauce
- FOUR CHEESE**.....21.00
Blue cheese, mozzarella, goat, and Parmesan cheese with balsamic glaze, rosemary honey, truffle oil, and fresh basil
- HOT CHARCUTERIE**.....23.00
Pork sausage, prosciutto, salami, chorizo, goat cheese, caramelized onion, arugula, and basamic glaze
- LA MEXICANA**.....21.00
Esquites, chorizo, onion, jalapeño, and chipotle sauce
- MARGHERITA**.....19.00
Tomato sauce, fresh mozzarella, basil, and olive oil
- MEDITERRANEAN**.....21.00
Prosciutto, peppers, olives, cherry tomatoes, goat cheese, 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.....	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
<i>Americano, spices and piloncillo</i>	
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
GOLD BREW TONIC.....	7.50

COLD COFFEE BAR

ICED AMERICANO.....	6.00
AFFOGATO.....	7.00
SHAKERATO.....	7.00
<i>Shaken espresso, lime</i>	
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
CARROT GINGER, ORANGE & TURMERIC	

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
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 agave
PASSION FRUIT MARGARITA	Tequila reposado, Cointreau, passion fruit syrup and lime
CUMBIA DE AGAVE	Tequila reposado, cucumber juice, agave, 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

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, white wine, lime juice & tonic water

DRINKS

TEA & ELIXIR BAR

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
TARO LATTE.....	7.00
SPICED CHOCOLATE.....	7.00
SWEET CHAI LATTE.....	6.00

TISANES

7.00 each

HOT OR ICED

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 LAJSI	Smoothie.
PEACH MANGO, STRAWBERRY & PECAN LAJSI	Smoothie
CHOCO YOGURT (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
COCO HORCHATA	Shaken. Totem Style street horchata
CALPIS	

SOFT DRINKS
BY PEPSI
4.50

FROM OUR BAR

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	Shaken. Espresso, cold brew liquor, cardamom bitter
MEZCALILLO	Shaken. Espresso, mezcal, and orange bitter
DIRTY MEXICHAJ	Shaken. Chai, 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

15.00 each

THE CLASSICS

CLERICOT.....	14.00
<i>Orangeade + Red Wine + Green Apple</i>	
SANGRIA.....	14.00
<i>Red Wine + Limeade</i>	
BLOODY MARY.....	14.00
MARGARITA.....	14.00
PALOMA.....	14.00
CAIPIRINHA.....	14.00
PINA 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
PACIFICO.....	6.00
MODELO ESPECIAL.....	6.00
NEGRA MODELO.....	6.00
MICHELOB ULTRA.....	6.00
NON ALCOHOLIC CORONA.....	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

7.50 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

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