



**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**

**HOUSE OMELETTE\*\*\*** (GF).....17.00

Omelette with your choice of salsa verde or salsa roja, crema, and your choice of chorizo, mushrooms, or spinach. Served with fingerling potatoes, beans, and sourdough bread.

**GREEN OMELETTE\*\*\*** (GF).....18.00

Egg-white omelette, spinach, peppers, and panela cheese. Fresh avocado, toasted seeds, arugula and baby spinach salad with lemon dressing, fingerling potatoes, and house sourdough bread

**EGG BRIOCHE\*\*\***.....18.00

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

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

Smoked breakfast sausages, two eggs, bacon, seasoned baby potatoes, sautéed tomatoes, garlic mushrooms, and sourdough with cream cheese and mixed berry compote

**MIGAS CON CHORIZO** (GF).....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 fingerling potatoes

**OUR SIGNATURE TOAST**

**PINK TOAST**.....20.00

Toasted sourdough with whipped cream cheese, shaved fennel, avocado purée, and smoked salmon, two poached eggs, hollandaise sauce, and lemon preserve. Served with seasoned fingerling potatoes

**RED TOAST**.....19.00

Cheese-cruste sourdough bread with beans, pico de gallo, and chorizo, topped with two poached eggs and chipotle hollandaise. Served with seasoned fingerling potatoes

**GREEN TOAST**.....18.00

Sourdough bread with cream cheese, avocado purée, arugula and baby spinach salad with white truffle lime dressing, toasted pepita seeds, cherry tomatoes, preserved lemon, fine herbs, and one sunny-side-up egg

**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 fruit  
10.00

**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
- Sautéed mushrooms..... 3.00
- French fries or baby potatoes..... 4.50
- Slice of sourdough or brioche..... 2.00

**BRUNCH CRAVINGS**

**MAZATLÁN GOBERNADOR BURRITO**.....20.00

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

**PORK BELLY HUARACHE** (GF).....19.00

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

**LAS ENCHILADAS** (GF).....17.50

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

**LOS CHILAQUILES** (GF).....14.00

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 \$5 - or - avocado \$2.50

**TOTEM BURGUER**.....21.00

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

**ABC SANDWICH**.....19.00

Avocado, Bacon, Chicken. Toasted house brioche with panko-breaded chicken, avocado crema, arugula dressed with our lime dressing, provolone and bacon. Served with fries

**THE SALTY BEET** (GF).....18.00

Salt-roasted beet, carrot ribbons, spiced Greek yogurt, puffed quinoa, lemon zest, arugula, fennel, fresh mint, honey, and white truffle lime sauce

**SWEET BREAKFAST**

**3 LECHEs FRENCH TOAST**.....17.00

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

**BANANA PANCAKES**.....17.00

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

**RED BERRY PANCAKES**.....17.00

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

**RED BERRY FRENCH TOAST**.....16.00

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

**TROPICAL PARFAIT**.....14.00

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

**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.

## 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

<b>JADE</b> Green algae, green apple, cucumber, celery, spinach, peppermint, lime, orange juice	6.50 each
<b>ALPHA</b> Pineapple, orange, celery, ginger and honey, turmeric	
<b>BERRY JUICE</b> Orange, berries and peppermint	
<b>CARROT, GINGER, ORANGE &amp; TURMERIC PURE ORANGE JUICE</b>	

## HOUSE MIMOSAS

Sparkling White Wine + Fruit Juice

ORANGE.....	10.00
RASPBERRY.....	10.00
PASSION FRUIT.....	10.00

## HOUSE ORIGINALS

<b>JAGUAR</b> Mezcal, Aperol, passion fruit and ginger syrup, topped sparkling white wine	16.50 each
<b>CONEJO MARTINI</b> Vodka, Elderflower Liqueur and lychee	
<b>SPIRIT OF THE GARDEN</b> Gin, basil and fennel macerate and homemade ginger ale	
<b>MOJITOTEM</b> White Rum (Bacardi), angostura bitters, peppermint, exotic fruits tisane	
<b>BEAR</b> Bourbon whiskey, peanut butter, cold brew and agave	
<b>PASSION FRUIT MARGARITA</b> Tequila reposado, Cointreau, passion fruit syrup and lime	
<b>CUMBIA DE AGAVE</b> Tequila reposado, cucumber juice, agave, pineapple syrup, peppermint and tortilla salt	
<b>PACIFIC MULE</b> Vodka, Pacifico beer, ginger syrup and lime	
<b>SHENLONG</b> Tanqueray Gin, Calpis, cardamom bitter, lime and bubbles	
<b>PINEAPPLE MEZCALITA</b> Mezcal, Cointreau, pineapple puree, lime	
<b>FLOR DEL SUR</b> Mezcal, Ancho Reyes Liquor, pineapple puree, house-made hibiscus syrup and hibiscus salt	
<b>FRESH BERRIES</b> Frappé. Red wine, berries, peppermint	
<b>SUNRISE IN THE MOUNTAINS</b> Bourbon, ginger syrup, pineapple puree, orange juice and soda	

## GIN TONICS & SPRITZ

<b>APEROL</b> Prosecco and sparkling water	15.00 each
<b>LUNA SPRITZ</b> St. Germain, Prosecco, lavender bitter, mint, sparkling water	
<b>GARDEN SPRITZ</b> St. Germain, grapefruit bitter, raspberries, basil, Prosecco, sparkling water	
<b>GIN TOTEM</b> Tanqueray, cucumber juice, basil, spiced syrup and coriander seeds	
<b>PERFECT SERVED TANQUERAY</b> Rosemary, ginger slices, pink pepper	
<b>PERFECT SERVED BOMBAY</b> Blueberry, strawberry, rosemary	
<b>PERFECT SERVED HENDRICK'S</b> Cucumber, apple, lemon peel	
<b>PINK TONIC</b> Roku gin, mixed berry syrup, white wine, lime juice & tonic water	

# DRINKS

## TEA & ELIXIR BAR

Hot or Iced

<b>EARL GREY</b>	7.00 each
<b>GOLDEN YUNNAN</b> Smooth and rich black tea blend with malty, full-bodied notes	
<b>JADE CLOUD</b> Bright and delicate green tea with soft vegetal notes and a crisp finish	
<b>LAVENDER DREAMS</b> Lemon verbena, melissa, rooibos, chamomile, fennel, and lavender	
<b>KNOCKOUT</b> Valerian root, chamomile, honeybush, spearmint, and lavender	
<b>HOLY DETOX</b> Basil, lemon myrtle, rosehips, and linden blossoms	
<b>LAVENDER MINT</b> Refreshing infusion of mint and lavender with soft floral notes	
<b>CEREMONIAL MATCHA</b> Served pure	

## SIGNATURE LIMEADES

<b>BLUE BUTTERFLY</b> Traditional limeade with pea-flower infusion roses	6.00 each
<b>FLAMINGO</b> Raspberry limeade	
<b>MINT LIMEADE</b> With homemade mint syrup	
<b>PEACH &amp; HONEY</b>	
<b>HOMEMADE GINGER ALE</b>	
<b>ROSEMARY LAVENDER</b>	
<b>BASIL &amp; GINGER</b>	

## HERBAL LATTES

MATCHA LATTE (sweet/unsweet).....	7.00
TARO LATTE.....	7.00
SPICED CHOCOLATE.....	7.00
SWEET CHAI LATTE.....	6.00

## TISANES

Hot or Iced

<b>MAJESTIC MANGO</b> Mango, pineapple, orange, tangerine, strawberry, safflower and marigold petals	7.00 each
<b>PEACH &amp; KIWI HIBISCUS</b> Peach, kiwi, and hibiscus with bright citrus and floral notes	
<b>VERY BERRY HIBISCUS</b> Raspberry, blackberry, strawberry, hibiscus, and rosehips	
<b>APPLE STRUDEL</b> Sweet apple, cinnamon, raisins, roasted chicory, and warm spices	
Frappé - \$8.00	

## SHAKEN & FRAPPÉS

<b>MANGO MATCHA (DF)</b> Shake. Mango purée, coconut milk and matcha.	8.00 each
<b>VENADO</b> Frappé. Coconut Horchata, Cajeta and marshmallows	
<b>MINT CHOCOLATE</b> Frappé. Semisweet chocolate and mint syrup	
<b>COOKIES AND CREAM</b> Frappé. Oreos and white chocolate	
<b>TROPICAL COLADA</b> Frappé	
<b>SALTED CARAMEL</b> Frappé. Espresso, salted caramel, pretzel	
<b>BERRY LASSI</b> Smoothie.	
<b>PEACH, MANGO, STRAWBERRY &amp; PECAN LASSI</b> Smoothie	
<b>CHOCO YOGUI (DF)</b> Smoothie. Banana, dates, peanut butter, cocoa, almond milk	
<b>MANGO PEACH (DF)</b> Smoothie. Mango, dates, peach, coconut milk	
<b>YELLOW MONKEY (DF)</b> Smoothie. Banana, mango, lime, honey	
<b>TURTLE (DF)</b> Frappé. Cucumber, lime, Tajín	
<b>CHOCOLATE ON THE ROCKS</b> Shaken	
<b>COCO HORCHATA</b> Shaken. Totem Style street horchata	
<b>CALPIS</b>	

SOFT DRINKS  
BY PEPSI  
4.50

# FROM OUR BAR

## COFFEE COCKTAILS

<b>ESPRESSO MARTINI</b>	
<b>SPIKED LATTE</b> Hot or iced latte with Baileys	15.00 each
<b>SPIKED CHOCOLATE</b> Hot or iced Mexican Chocolate, Kahlúa, cinnamon and toasted marshmallows	
<b>CARAJILLO</b> Shaken espresso and Licor 43	
<b>TOTEM CARAJILLO</b> Shaken. Espresso, cold brew liquor, cardamom bitter	
<b>MEZCALILLO</b> Shaken. Espresso, mezcal, and orange bitter	
<b>DIRTY MEXICHAJ</b> Shaken. Chai, cold brew, mezcal, espresso, cardamom bitter and spiced syrup	
<b>NIGHT SPRINGS</b> Rumchata, espresso, whiskey, spirulina, vanilla syrup	
<b>KALDI SPIKED</b> 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
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
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

## 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

<b>SELVA</b> - Passion fruit, lime, peppermint, exotic fruits tisane, tonic and sparkling water	7.50 each
<b>BERRY PEACH</b> - Berries, peach, lime, tonic water	
<b>NIMBO</b> - Oolong litchi, lime, cucumber, spiced syrup, sparkling water	
<b>BUDDHA</b> - Calpis, green tea, yuzu, lime & sea salt, balanced with rice vinegar and bubbles	
<b>KALDI</b> - Cold brew, orange juice, lime & agave. Finished with tonic water	

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