

BRUNCH

small plates

OYSTERS

aji dulce mignonette, lime • \$24 half dozen \$45 dozen

OYSTER SHOOTER

cimaron blanco tequila, bloody maria mix. available by the piece (21+ only) • \$15 ea

GUACAMOLE

black truffle crema, cucumber salsa, lime • \$18

ELOTE CEASAR SALAD

romaine hearts, sweet corn mayo, roasted corn, queso fresco, house chili powder • \$22
Add Roasted Chicken +\$12

RED BEET & BLOOD ORANGE SALAD

candied pumpkin seeds, queso de cabra, honey- ancho vinaigrette • \$22

COCONUT AVENA

chilled Mexican oatmeal with yogurt, chia seeds, passion fruit-blueberry jam, and pistachio • \$14

large plates

AVOCADO TOSTADA

crispy corn tortilla, smashed avocado, poached eggs, salsa matcha, cotija cheese • \$18

CHURRO FRENCH TOAST

house baked brioche, baked sweet plantains, cinnamon crema • \$18

HUEVOS RANCHEROS

eggs as you like over warm tortillas with salsa, Oaxaca cheese, pickled jalapeno, with choice of chorizo or bacon • \$20

CARNITAS BENEDICT

poached eggs, slow cooked pork shoulder, salsa verde, hollandaise, mixed salad • \$21

BEEF SHORT RIB OMELETTE

(3 eggs) chili braised beef shortrib, cotija cheese, mixed green salad • \$22

CRAB OMELETTE

charred poblano pepper, roasted corn, mexican melting cheese • \$24

sides

PATATAS BRAVAS our crispy potato hash brown with chipotle aioli • \$7

THICK CUT APPLEWOOD SMOKED BACON (3 pc) • \$9

CHORIZO Mexican pork sausage • \$9

CHICKEN BREAKFAST CHORIZO • \$9



THE
BLACK CACTUS
AVALON NJ

brunch drinks

MIMOSA \$16

classic orange
watermelon
blood orange
passionfruit
raspberry
mango

MEXICAN COFFEE

(hot or iced)

reposado, coffee, cinnamon,
brown sugar, condensed milk,
poblano, whipped cream \$16

ESPRESSO MARTINI

reposado, tequila, rum, cold brew,
pasilla chile \$21

BLOODY MARY/ MARIA

\$16

MICHELADA

any draft beer, clamato, lime,
chamoy (draft price + \$3)

-COFFEE \$5

ESPRESSO \$5

JUICE \$5

ALL FOOD IS PREPARED
USING AVOCADO OIL

BRUNCH