



# SOLY ALMA BRUNCH

A MESOAMERICAN BRUNCH BOOGALO

## *Ritmos del Desayuno*

### BÉSAME MUCHO....14

Warm flour tortilla filled with scrambled egg, refried beans, bacon, and melted cheese. Served with a mesoamerican tribute of seasonal fruit.

### TACOS PIEL CANELA....15

Soft corn tortillas filled with eggs and crispy bacon, topped with creamy avocado and served with a house made salsa verde.

### THE SABOR A MÍ PLATTER....18

A timeless classic. Two eggs cooked your way, served with fluffy pancakes infused with a hint of cinnamon, and bacon.

## *Platos de Autor*

### BOOGALOO SLIDERS....16

chicken or beef mini estrellas served on toasted sweet rolls with a creamy tropical Mac salad.

### TAMALES INOLVIDABLE....12

Traditional salvadorian-style chicken tamales, cradled in sacred banana leaves steamed to perfection. Served with a vibrant, crisp curtido.

### POZOLE VERDE....14

A deep, soul-stirring chicken pozole in a rich green broth of tomatillo and poblano. Garnished with radish, cabbage and lime. Served with crisp tortilla chips.

### LA BOA SHRIMP TACOS....17

Grilled shrimp, topped with citrus-kissed purple cabbage slaw, fresh cilantro, and a chipotle crema.

## *Cocktails & Beer*

### TEKTEC MARGARITA....15

Lime, agave, hibiscus, aloe, mezcal espadin or tequila blanco & salt.

### ORBITA DE MIEL....14

Lime, grapefruit honey cordial, basil, mezcal amaras, soda

### LAS MIMOSAS....11

Choice of orange, passionfruit or GF honey cordial.

### BLOODY MARIE....13

Tequila blanco or Long Beach Water Vodka, lime, Marie's Sangria mix, tortilla tajin salt, cucumber.

### MICHELOVE....12

Modelo especial, Marie's Sangre Mix, Lime, Salt



### MODELO ESPEICAL....8

### ALOHA HAZY IPA....9

### GOLDEN ROAD DODGER BLONDE....8

Please inform your server of any allergies or dietary restrictions.  
Marie's TekTec is required to inform our guest that consuming any raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.