

Casa Susanna

Brunch

Avena

buckwheat porridge, seasonal fruit, cinnamon honey *

\$12

Little Gem

epazote green goddess, smoked queso fresco, pistachio*

\$18

Perilla Tetela

heirloom blue corn, bayo bean, alpine cheese, salsa morita

\$15

Beech Mushroom Quesadillas

quelites, salsa negra, crema

\$16

Vegetable Pozole Verde

\$16

Blood Sausage Tamal

heirloom yellow corn, pickled chayote, sunny-side-up egg

\$16

Papas con Chorizo

tomatillo pico de gallo, quelites, sunny-side-up egg

\$20

Smoked Queso Fresco Enmoladas

heirloom red corn tortilla, sunny-side-up egg, peanut-chipotle mole *

\$17

Breakfast Tacos

heirloom red corn tortilla, scrambled egg, salsa macha*

\$17

Chilaquiles con Cochinita

pulled pork shoulder, black bean, habanero onion, sunny-side-up egg

\$20

Sides

Tortillas

house-nixtamalized heirloom red corn

\$6

Egg

sunny-side-up, scrambled, poached, fried

\$3

Bacon

\$7

Black Beans

roasted garlic

\$4

Concha

brioche bun, cacao crumble

\$6

Chorizo

\$7



Cocktails

Classic Margarita	\$18
<i>blanco tequila, narano bitter orange liqueur, fresh lime juice</i>	
Elote Sour	\$16
<i>jalapeño infused blanco tequila, nixta licor de elote, strawberry, fresh lime juice</i>	
Casa Michelada	\$16
<i>sangrita, tecate, tajin rim</i>	
Cantaritos	\$18
<i>blanco tequila, pajarote ponche de tamarindo liqueur, fresh grapefruit, orange and lime juice</i>	
Cel-Raicilla	\$16
<i>blanco tequila, guanabana, fresh lime and celery juice, raicilla mist</i>	
Tepache Colada	\$18
<i>blanco tequila, charanda uruapan oaxacan rum, tepache, coconut, fresh lime juice, angostura bitters</i>	
Mezcal Negroni (Draft)	\$18
<i>mezcal, forthave red aperitivo, cocchi di torino sweet vermouth, ancho Reyes</i>	
Carajillo	\$18
<i>reposado tequila, licor 43, narano bitter orange liqueur, cold brew, orange peel</i>	

Beers

Draft - Modelo Negro, MX	\$8
Draft - Sour, Sudden Chill, Return Brewing, NY	\$9
Tecate Lager, Tecate MX	\$6
Kolsch, Come Back, Return Brewing, NY	\$9
Pilsner, Polished, Return Brewing, NY	\$9
Oatmeal Stout, Fresh Coat, West Kill Brewing, NY	\$9
N.A. Safety Glasses Pils, Industrial Arts, NY	\$8

Wines

Sparkling	
Cava Brut Nature, Alta Alella "Mirgin Gran Reserva" 2018	\$18
Lambrusco, Folicello "Il Rosso" 2021 Emilia-Romagna	\$16
White	
Celler Pardas "Rupertis" 2022 Penedes, Spain	\$16
Palomino Fino, Primitivo Collantes "Viña Matalián" 2020 Andulucia, Spain	\$16
Rosé	
Rosado, La Araucaria 2022 Canary Islands listan negro	\$16
Orange	
Casebianco, Vino Bianco, 2021 Travo Italy	\$16
Red	
País, Rivera Del Notro, Roberto Henriquez, Old Vines 2021, Chile	\$16
Garnacha, Alta Alella "GX Catalunya" 2021 Spain	\$15

Non-Alcoholic

Sugarcane Cola	\$6	Coffee or Tea	\$5
Cold Brew	\$6	Fresh Squeezed OJ	\$6
Face Plant	\$9	Spice Girl	\$9
<i>coconut water, fresh pineapple, celery, lime juice</i>		<i>hibiscus, fresh grapefruit and lime juice, cinnamon, allspice, clove, agave nectar</i>	