

Saturday & Sunday

11am-4pm

@serenatadc

@11cutsandburns

Po' Chic

poblano roasted chicken club, aji amarillo, shredded lettuce, salsa, charred avocado

\$16

Serenata Choripan

pork half smoke, chimichurri, tomato salsa, aji amarillo aioli

\$14

Side Plantain Chips

aji amarillo aioli

\$5

Chipotle Deviled Eggs

sofrito, tomato panko, salsa verde, jalapeno, tajin

\$7

Biscuits & Gravy

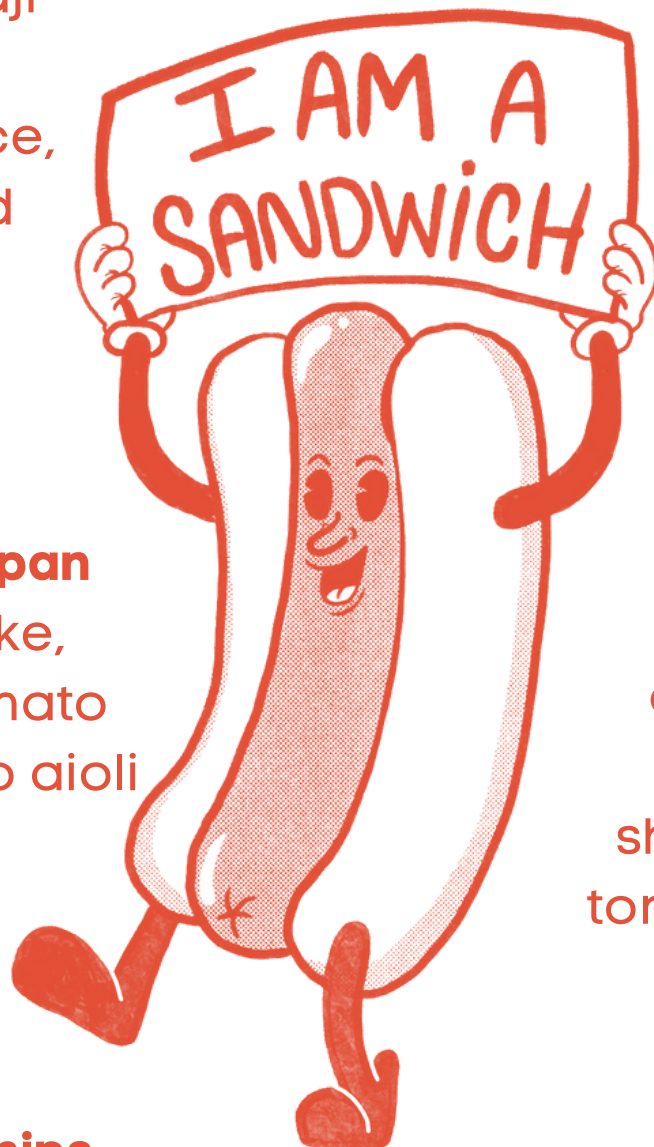
geechee boy red peas, sofrito, gravy

\$14

MLT

adobo roasted mushroom, shredded lettuce, tomato, salsa verde

\$16



all sandwiches come with a side of plantain chips with aji amarillo aioli

Add fried egg to any dish for +\$3

An Armani Johnson Production

DRINKS

Bloody Maria

Housemade Spicy Bloody Mary Blend, Tequila, Olive, Celery, Togarashi*, Nopales

(*contains sesame)

\$13

Classic Margarita

Blanco Tequila, Lime, Simple, Orange Curacao, Tajin

\$13

CERVEZAS

Mahou \$8

Spain - Session IPA, 4.5%

Cigar City 'Margarita Gose' \$7

Florida - Gose, 4.2%

Tecate \$6

Mexico - Mexican Lager, 4.5%

Black Beauty Brewing 'Bloody Orange' \$9

Maryland - Saison, 6%

BEBIDAS

Strawberry Agua Fresca \$7

Red Bull \$5

Regular, Sugar-Free, Watermelon, Blueberry, Tropical

Bottled Water \$5

Jarritos Sodas \$5

Grapefruit, Mango, Lime

Mimosa

Your Choice of Orange, Mango, or Guava

\$9

Classic Mojito

Blanco Rum, Lime, Simple, Mint, Club Soda

\$13

A Very Not Espresso Martini

Aged Rum, Espresso-Serrano Simple, Genepy des Alpes, Allspice, Amaro, Orange

\$15

Paloma

Blanco Tequila, Grapefruit-Serrano Simple, Lime, Grapefruit Soda

(Sub Mezcal +\$2)

\$14

The Bull & The Bird

Aged Rum, Campari, Strawberry, Pineapple, Lime, Red Bull Watermelon

\$15

Oaxacan 75

Mezcal, Lemon, Simple, Sparkling Wine

\$14

VINOS

Blanco

Lapostolle \$12/\$48

Chile - Sauvignon Blanc

Rosado

Herdade do Rocim Mariana Rose \$13/\$52

Portugal - Touriga Nacional/Aragonez

Tinto

Zuccardi Q \$14/\$56

Argentina - Malbec

Espumoso

Francois Montand \$10/\$40

France - N/V