

# Brunch



## BREAD

- Avocado Toast** 15  
Texas toast, avocado, mixed greens, onions, and two eggs. *Salmon +6 Tuna +\$6*
- French Toast** 13  
Texas toast, marscarpone cream with a delicious berry mix.
- Smoked Salmon Bagel** 16  
Avocado mash, pickled onion, cream cheese, cucumber and capers, veggie potatoes.

## SALADS

- Kale Salad** 19  
Blackened salmon, kale, coleslaw, lettuce mix, champagne and red wine dressings.
- Caesar Salad** 14  
Lettuce, chives, croutons, parmesan cheese smoked chipotle Caesar dressing.  
*Chicken +\$7*
- Golden & Red Beets** 14  
Beets, arugula, goat cheese mousse, pistachios, balsamic dressing.  
*Chicken +\$7 Shrimp +\$12 Salmon +\$14*

- Savory Poblana Crepe** 18  
Chicken, poblano peppers, corn, cheese, onion, parmesan, sour cream and salsa verde.  
*Avocado +\$2*
- Grilled Shrimp Crepe** 28  
Shrimp, smoked cheese, chipotle sauce.  
*Avocado +\$2*
- Ribeye Crepe** 30  
8oz ribeye, vegetables, house sauce.  
*Avocado +\$2*

## PIZZAS (SERVED AFTER 12PM)

- Prosciutto** 20  
Prosciutto crudo, burrata, mozzarella, tomato, arugula, honey truffle oil.
- Pizza Blanche** 20  
Black truffle paste, mozzarella, mushrooms, spinach, sun dried tomatoes.

## TO SHARE

- Charcuterie Board** 25  
Prosciutto, salami, burrata, truffle cheese, dried fruit, jam, olives.
- Seafood "Lu" Board** 30  
Seafood combination with house dressings.

## MAINS

- Chilaquiles** 16  
Fried tortilla bits in green or red (spicy) salsa, cheese, sour cream, egg, hash brown & ham.  
*Avocado +\$2, Chicken +\$5, Steak +\$12*
- Eggs Benedict** 16  
Ham, poached eggs on English muffins in guajillo butter sauce, veggie potatoes.
- Huevos Divorcée** 16  
Two tostadas, refried bean spread, eggs, sour cream, queso fresco, Italian seasoning & avocado. One in red salsa, one in green salsa.
- Edu Omelet** 16  
Ham, smoked cheese, spinach, roasted red peppers. *Avocado +\$2*
- Steak and Eggs** 29  
Tender ribeye steak, scrambled eggs, house potatoes with our special demi glace.

## SAVORY CREPES

- Savory Culichi Crepe** 18  
Chicken tinga, caramelized onions, parmesan, creamy chipotle sauce & sour cream.  
*Avocado +2*
- Chicken Crepe** 28  
Chicken breast, vegetables, melted cheese, chipotle sauce, sour cream. *Avocado +\$2*
- Veggie Crepe** 15  
Potatoes, onion, zucchini & carrot.  
*Avocado +\$2*
- Skirt Steak Crepe** 25  
Steak sauteed with tomato, onion, With queso fresco & salsa verde. *Avocado +\$2*

**Morning - Add on Egg** 2  
Add an egg to your brunch crepe.

## SWEET CREPES

- Pistachio** 16  
Dulce de leche, banana slices & ice cream.
- Culichi Chocolate** 16  
Chocolate crepe, cream cheese mousse, chocolate mousse, house jam, blackberries & strawberries. Topped with Nutella & ice cream.
- Banana** 16  
Banana crepe, dulce de leche mousse, banana slices, cookie crumble & ice cream.
- Birthday Fantasy** 25  
Special Crepe with birthday decorations!
- Strawberry** 16  
Strawberry crepe, chocolate mousse, jam, strawberry slices. granola & ice cream.
- Classic** 16  
Filled with nutella, banana and strawberry slices. Topped with Nutella and ice cream.

Please inform your server of any food allergies prior to ordering and we will do our best to accommodate your needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Drinks



## HOT COFFEE

- Capuccino** 6  
Espresso, steamed milk with a layer of foam.  
Choose from: hazelnut, vanilla or caramel.
- Cafe de Olla** 5  
Mexican style coffee, cinnamon, brown sugar and our secret ingredients.
- Mocha/White Mocha** 7  
Espresso and chocolate or white chocolate.  
Perfect mix to get your day going!
- Latte** 6  
Espresso, milk cream with a layer of foam.  
Choose from: hazelnut, vanilla or caramel.
- Americano** 4  
American crafted coffee grounds.
- Cafe con Leche** 5  
Latin style coffee with milk.

## COLD COFFEE

- Horchata con Cafe** 6  
Iced milk & horchata blend, shot of espresso.
- Iced Latte** 8  
Delicious Iced Lattes!  
Choose: Chai, hazelnut, vanilla or caramel.
- Frappuccino** 9  
Iced, blended coffee.  
Choose: chocolate, caramel or matcha.
- Pistachio Affogato** 6  
2 scoops of ice cream and 2 shots espresso.

## HOT DRINKS

- Hot Chocolate** 6  
Creamy milk chocolate or white chocolate with whipped cream.
- Hot Tea** 5  
Try from a variety of our seasonal blends of tea. Ask your server for availability.
- Turmeric Latte** 7  
Turmeric powder, honey and milk.
- Chai Latte** 6  
Chai mix, house blend and milk.
- Matcha Latte** 6  
Genuine matcha powder, milk and honey..
- Beet Latte** 4  
Beet powder, milk and honey.
- Spirulina Latte** 5  
Spirulina powder,

## COLD DRINKS

- Iced Latte** 6  
Iced latte with our house blends.  
Choose from: matcha, beet, turmeric, chai.

## MILKSHAKES

- Fantasy** 16  
Candy, marshmallows, wafer, cotton candy.
- Churro** 11  
Whipped cream, sweet churros.
- Oreo** 9  
Whipped cream & Oreo cookies.
- Cotton Candy** 11  
Whipped cream, cotton candy.
- Original** 8  
Choose from: vanilla, chocolate or strawberry.

## SOFT DRINKS

- Fountain Drinks** 4  
Coke, Diet Coke, Sprite, Ginger Ale  
soda water, tonic
- Smoothies** 8  
Mango, Wildberry or Peach.
- Iced Tea** 6  
Choose from: Mango, Raspberry, Peach
- Cranberry Juice** 4
- Orange Juice** 7
- Esmeraldina Sparkling** 7
- Esmeraldina Still** 6
- Thee Cents Tonic Water** 4

We kindly request all guests to be mindful of our 90-minute dining time limit.

A 20% gratuity is added for tables of 4 or more.

# Dinner



## APPETIZERS

- Culichi Corn** 12  
Corn on the cob, spicy culichi mayo, cotija cheese.
- Tuna Tartare** 18  
Tuna, dijon mustard, sea salt, black pepper, Avocado, cucumber.
- Crab Cake** 24  
Crab cake, coleslaw, vegetable mix, poblano sauce, mashed potatoes.
- Oysters** 17  
Dressed, oven roasted oysters.(4)  
Spinach cream, brandy, peppers & cheese.
- Ceviche** 19  
Fish, scallops, shrimp cured in citrus juice, avocado, purple onion and chile.

## SALADS

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Blackened salmon, kale, coleslaw, lettuce mix, champagne and red wine dressings.
- Caesar Salad** 14  
Lettuce, chives, croutons, parmesan cheese chipotle Caesar dressing. *Chicken +\$7*
- Golden & Red Beets** 14  
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## PASTAS

- Gnocchi** 21  
Spinach, meat sauce, anchovies, chiles, basil.
- Fettucine Poblano** 21  
Poblano peppers, onions, poblano cream sauce, corn, queso fresco.
- Tortellini** 24  
Four cheeses, meat sauce, parmesan, guajillo butter sauce

## ENTREES

- Filet Mignon** 48  
8oz. filet, bacon, mozzarella, onions, poblano pepper, portabella sauce and mashed potatoes.
- Roasted Shrimp** 28  
Roasted blackened shrimp, vegetable mix, spicy garlic butter.
- Salmon** 32  
Salmon filet with crab meat crust, vegetable mix and guajillo butter sauce.
- Stuffed Chicken** 27  
Chicken, prosciutto cotto, smoked cheese, poblano, and mashed potatoes.
- Culichi Hamburger** 20  
Bacon, ham, cheese, lettuce tomato, caramelized onion, mustard, house sauce.

## TO SHARE

- Charcuterie Board** 25  
Prosciutto, salami, burrata, truffle cheese, dried fruit, jam, olives.
- Seafood "Lu" Board** 30  
Seafood combination with house dressings.

**Black Truffle** 35  
Black truffle shavings to elevate any dish.

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## COCKTAILS

- Madame Mimosa** 12  
Prosecco, orange juice and a gold cherry.  
•Original  
•Rose  
•Cotton Candy  
•Lavender
- La Vie En Rose Martini** 14  
Vodka, Elderflower liqueur, rose syrup.
- Carpe Diem Martini** 15  
Vodka, Chocolate liqueur, Licor 43, chocolate.
- C'est La Vie Carajillo** 14  
Licor 43, Espresso, caramel liqueur.
- Madame Carajillo** 14  
Licor 43, Espresso, caramel liqueur, raspberry cream.
- Bloody Mary** 15  
Vodka, house chipotle bloody mary mix, sorpressata, olives, bacon.
- Mermaid Margarita** 14  
Tequila, triple sec, blue cucacao, lime juice.
- Espresso Martini** 15  
Vodka, coffee liqueur, espresso.
- Mojito** 14  
**Choose from:** Classic, Lavender, Rose, Pineapple and Passionfruit
- Butterfly Lady** 14  
Gin, elderflower liqueur, lemon juice, butterfly pea flower syrup.
- Nuit Noire** 15  
Mezcal, tequila, passionfruit, activated charcoal, orange bitters.
- Fancy Colada** 13  
White rum, cream of coconut, pineapple puree, lime juice, angostura bitters.
- Oak Park Sour** 15  
Rye whiskey, maple syrup, lemon juice, float of red wine.
- Culichi Fig Mezcalita** 14  
Mezcal, orange liqueur, lime juice, fig marmalade
- Creation of Adam Pisco** 14  
Peruvian Pisco liqueur, muddled blackberries, lemon juice, agave nectar.
- Saint-Tropez Margarita** 14  
Tamarind or Pineapple, Mezcal or Tequila, Triple Sec, lime juice, fruit puree
- Ancho Reyes Negroni** 15  
Mezcal or Gin, Sweet Vermouth, Ancho Reyes Liqueur, Campari.
- Monsieur Old Fashioned** 15  
House bourbon, demerara, angostura bitters. Orange peel & Maraschino cherry.

## BEER BOTTLES / CANS

- Miller Lite** 7  
*American Lager, Crisp and light taste. ABV 4.2%*
- Peroni** 8  
*Italian Lager, fruity & floral notes. ABV 4.7%*
- Two Brothers Domaine Dupage** 8  
*Farmhouse Ale, toasted caramel notes. ABV 6.2%*
- Blue Moon Belgian White** 8  
*Witbier, spiced w/coriander & orange. ABV 5.4%*
- Corona Extra** 8  
*Mexican Lager, fruity honey aromas. ABV 4.5%*
- Pacifico** 8  
*Mexican Lager. Citrus, light bitter finish. ABV 4.5%*
- Negra Modelo** 8  
*Farmhouse Ale, toasted caramel notes. ABV 6.2%*
- Guinness 0.0** 8  
*Irish stout. Dark, roasted notes. Non-Alcoholic*
- Bitburger 0.0** 8  
*Non-Alcoholic Lager.*

## DRAFT BEER

- Noon Whistle Don't Worry Be Gummy** 8  
*Double IPA. melon citrus aromas. ABV 6.8%*
- Right Bee Cider** 8  
*Chicago based dry apple cider. ABV 6%*
- Revolution Anti-Hero** 9  
*American IPA. ABV. 6.7%*
- Sierra Nevada Hazy Little Thing** 9  
*Hazy IPA. Malted citrus notes. ABV 6.7%*
- Modelo Especial** 8  
*Mexican lager. Orange blossom aromas. ABV 4.4%*
- Kinslahger Prohibition Pilsner** 9  
*Pilsner. Slightly cloudy, crisp bitter finish ABV 5.4%*

## PORT / SHERRY

- Quinta Noval 10 Years Tawny Port** 12  
Portugal
- Quinta Noval 20 Years Tawny Port** 18  
Portugal

## CORDIALS

- Choose:** 10
- Kahlua
  - Bourbon Cream
  - Dorda Chocolate
  - Dorda Salted Caramel
  - Dorda Coconut

## RED (GLASS/BOTTLE)

<b>Malbec Broquel</b> <i>Mendoza, Argentina</i>	12/48
<b>Cabernet Sauvignon The Kinker</b> <i>Paso Robles, USA</i>	12/48
<b>Bordeaux La Freynelle</b> <i>Bordeaux, France</i>	12/48
<b>Primitivo di Manduria Surani</b> <i>Puglia, Italy</i>	13/56
<b>Veneto Blend Scaia Paradiso</b> <i>Veneto, Italy</i>	14/56
<b>Pinot Noir Evolution</b> <i>Willamette Valley, USA</i>	14/56
<b>Besos y Lagrimas</b> <i>Longares, Spain</i>	12/51
<b>Merlot Castle Rock Columbia Valley</b> <i>Washington, USA</i>	38
<b>Schiava Alois Lageder Dolomiti</b> <i>Trentino-Alto Adige, Italy</i>	38
<b>Malbec Chateau Du Caillau</b> <i>Cahors, France</i>	42
<b>Morellino di Scansano Le Pupille</b> <i>Morellino di Scansano DOCG, Italy</i>	42
<b>Chianti Classico Rufina Selvapiana</b> <i>Tuscany, Italy</i>	48
<b>Zinfandel Marietta Cellars Roman</b> <i>North Coast, USA</i>	52
<b>Merlot Alexander Valley</b> <i>Alexander Valley, USA</i>	52
<b>Pinot Noir Au Bon Climat S. Barbara</b> <i>Central Coast, USA</i>	56
<b>Pinot Noir Chanson Le Bourgogne</b> <i>Burgundy, France</i>	60
<b>The Prisoner</b> <i>Napa Valley, USA</i>	64
<b>Cabernet Sauvignon Kith &amp; Kin</b> <i>Napa Valley, USA</i>	68
<b>Malbec Familia Zuccardi Concreto</b> <i>Altamira, Argentina</i>	72
<b>Vino Nobile Di Montepulciano</b> <i>Riserva Carpineto</i> <i>Tuscany, Italy</i>	76
<b>Chateauneuf-du-Pape E. Guigal</b> <i>Rhone, France</i>	100
<b>Cabernet Sauvignon Clos Du Val</b> <i>Napa Valley, USA</i>	110
<b>Caymus Cabernet Sauvignon</b> <i>Napa Valley, USA</i>	128
<b>Cabernet Sauvignon Chateau Montelena</b> <i>Napa Valley, USA</i>	140
<b>Cabernet Sauvignon Silver Oak A.V</b> <i>Alexander Valley, USA</i>	150
<b>Cabernet Sauvignon Silver Oak</b> <i>Napa Valley, USA</i>	300

## WHITE (GLASS/BOTTLE)

<b>Chardonnay</b> <i>Alexander Valley, USA</i>	13/52
<b>Rosé - La Freynelle</b> <i>Bordeaux, France</i>	10/40
<b>Pinot Grigio Kris</b> <i>Italy</i>	11/44
<b>Sauvignon Blanc Sea Pearl</b> <i>Marlborough, New Zealand</i>	11/44
<b>White Bordeaux La Freynelle</b> <i>Bordeaux, France</i>	11/44
<b>A Flor De Piel</b> <i>Longares, Spain</i>	11/50
<b>Sauvignon Blanc La Cappuccina</b> <i>Italy</i>	40
<b>Cotes du Guigal</b> <i>Rhone, France</i>	42
<b>Assyrtiko Domaine Skouras</b> <i>Peloponnese, Greece</i>	46
<b>Fume Blanc Scatted Peaks</b> <i>Napa Valley, USA</i>	50
<b>Pinot Grigio Alois Lageder Porer</b> <i>Trentino-Alto Adige, Italy</i>	58
<b>Sancerre Sager &amp; Verdier</b> <i>Loire, France</i>	68

## SPARKLING (GLASS/BOTTLE)

<b>Moscato D'Asti Saracco Sweet</b> <i>Piedmont, Italy</i>	12/48
<b>Ruggeri Brut Rose Prosecco</b> <i>Veneto, Italy</i>	12/48
<b>Ruggeri Brut Millesimato Prosecco</b> <i>Veneto, Italy</i>	12/48
<b>Brut Rose Le Contesse</b> <i>Italy</i>	48
<b>The Betty Une Femme Cali Sparkling</b> <i>Central Valley, USA</i>	58
<b>Bollinger Special Cuvee Champagne</b> <i>Champagne, France</i>	140
<b>Moet &amp; Chandon Ice Imperial</b> <i>Champagne, France</i>	160
<b>Moet &amp; Chandon Nectar Imperial Rose</b> <i>Champagne, France</i>	180
<b>Veuve Clicquot Brut Yellow Label</b> <i>Champagne, France</i>	200
<b>Dom Perignon</b> <i>Champagne, France</i>	400
<b>Armand De Brignac Brut Gold</b> <i>Champagne, France</i>	600