

# Brunch

## SANDWICHES

- Focaccia** 15  
Focaccia, chicken, bacon, bell pepper, onion cheese, chipotle mayo. Served with pasta.  
*Avocado +\$2*
- Culichi Panini** 16  
Roasted chicken, bacon, lettuce, tomato, onion, cheese, chipotle mayo. Served with pasta.  
*Avocado +\$2*
- Chicken Salad Sandwich** 14  
Chicken salad, lettuce, tomato, onion, avocado cucumber, bell pepper, cheese, mayo.  
Served with pasta.
- Avocado Toast** 7  
Avocado, everything seasoning, one egg, side of greens. *Smoked Salmon +6*
- Smoked Salmon Bagel** 15  
Smoked Salmon, Avocado, pickled onion, cream cheese, cucumber, capers.
- Braised Pork Panini** 16  
Pork, bacon, lettuce, avocado, tomato, onion, cheese, chipotle mayo. Served with pasta.

## SALADS

- Kale Salad** 19  
Blackened salmon, kale, coleslaw, lettuce mix, champagne and red wine dressings.
- Culichi Salad** 19  
Chicken, quinoa, tomato, onion, lettuce, turnip, avocado and corn.
- Caesar Salad** 14  
Lettuce, croutons, parmesan cheese smoked chipotle Caesar dressing.  
*Chicken+\$7 Shrimp+\$10 Salmon+\$12*
- Golden & Red Beets** 14  
Beets, arugula, goat cheese mousse, pistachios, balsamic dressing.  
*Chicken+\$7 Shrimp+\$10 Salmon+\$12*

## PIZZAS

- Prosciutto Pizza** 18  
Prosciutto crudo, burrata, mozzarella, tomato, arugula, honey truffle oil.
- Pizza Blanche** 17  
Black truffle paste, mozzarella, mushrooms, spinach, sun dried tomatoes.
- Barbecue Chicken Pizza** 19  
Barbecue sauce, mozzarella, gouda, purple onion, barbecue chicken, cilantro.
- Chicken Alfredo Pizza** 19  
Alfredo sauce, mozzarella, grilled chicken, bacon, basil.
- Chorizo Pizza** 19  
Chorizo, jalapeño, coleslaw, avocado, chipotle dressing.
- Cheese Pizza** 15  
Marinara sauce and Mozzarella cheese.
- Salchi Pizza** 18  
Pepperoni, bacon, mexican hotdog sausage, house dressing
- Caprese Pizza** 18  
Garlic oil, feta, mozzarella, basil.
- SWEETS**
- French Toast** 13  
Texas toast, marscarpone cream with a delicious berry mix.
- Waffle** 13  
Belgian waffle with cream cheese mousse, strawberry, blackberry, with ice cream.
- Pancakes** 10  
White chocolate infused pancakes
- Lechera Pancakes** 10  
Pancakes with condensed milk
- Yogurt Parfait** 10  
Greek yogurt, granola, honey, fruits,

## MAINS

- Chilaquiles** 16  
Tortilla bits in green or red (spicy) salsa, cheese, sour cream, onion, egg over easy, hash brown & ham. *Avocado+\$2, Chorizo \$5, Chicken+\$7, Steak+\$10*
- Eggs Benedict** 13  
Ham, poached eggs on English muffins in guajillo butter sauce.
- Huevos Divorcée** 14  
Two tostadas, refried bean spread, eggs, sour cream, queso fresco, Italian seasoning & avocado. One in red salsa, one in green salsa.  
*Avocado+\$2, Chorizo \$5, Chicken+\$7, Steak+\$10*
- Edu Omelet** 16  
Ham, smoked cheese, spinach, roasted red peppers, bacon and hash browns.  
*Avocado +\$2*
- Steak and Eggs** 25  
Tender ribeye steak, sunny side eggs, house potatoes with our special demi glace.

## TO SHARE

- Breakfast Charcuterie** 25  
Delicious mix of, mini waffles, pancakes, yogurt and fruit.
- Caprese Board** 20  
Tomato, cheese, basil, sausage selection.
- Charcuterie Board** 25  
Prosciutto, salami, burrata, truffle cheese, jam, olives.

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.

# Dinner

## APPETIZERS

- Culichi Corn** 10  
Corn on the cob, spicy culichi mayo, cotija cheese.
- Crab Cake** 17  
Crab cake, coleslaw, poblano sauce, mashed potatoes.
- Ceviche** 19  
Fish and shrimp cured in citrus juice, avocado, purple onion and chile.
- Braised Octopus** 18  
Tomato anchovy sauce, potatoes.
- Charcuterie Board** 25  
Prosciutto, salami, burrata, truffle cheese, jam, olives.
- Caprese Board** 20  
Tomato, cheese, basil, sausage selection.

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Pepperoni, bacon, mexican hotdog sausage, house dressing.
- Caprese Pizza** 18  
Garlic oil, feta, crumbled cheese, basil.

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- Culichi Hamburger** 15  
Bacon, ham, cheese, lettuce tomato, onion. Served with roasted potatoes.

## ENTREES

- Roasted Shrimp** 24  
Roasted blackened shrimp, vegetable mix, spicy garlic butter.
- Salmon** 28  
Salmon filet, crab meat crust, spinach, potatoes and guajillo butter sauce.
- Stuffed Chicken** 24  
Chicken, prosciutto cotto, smoked cheese, poblano, and mashed potatoes.

## PASTAS

- Fettuccine Alfredo** 20  
Alfredo sauce, spinach.
- Fettuccine Poblano** 23  
Chicken, poblano peppers, onions, poblano cream sauce, corn, queso fresco.
- Fettuccine Guajillo** 24  
Shrimp, guajillo cream sauce,

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# Crepes

## SAVORY CREPES

### Savory Culichi Crepe 18

Chicken tinga, caramelized onions, parmesan, creamy chipotle sauce & sour cream.

*Avocado +2*

### Veggie Crepe 15

Potatoes, onion, carrot, spinach, sour cream, poblana sauce. *Avocado +\$2*

### Savory Poblana Crepe 20

Chicken, poblano peppers, corn, cheese, onion, parmesan, sour cream and salsa verde.

*Avocado +\$2*

### Shredded Steak Crepe 23

Shredded steak sauteed with tomato, onion, queso fresco & salsa verde. *Avocado +\$2*

### Grilled Shrimp Crepe 23

Shrimp, smoked cheese, chipotle sauce.

*Avocado +\$2*

### Ribeye Crepe 26

8oz ribeye, vegetables, house sauce.

*Avocado +\$2*

### Chicken Crepe 22

Chicken breast, vegetables, melted cheese, sour cream, house sauce.

### Fajita Trio Crepe 25

Grilled shrimp, chicken, steak, bell peppers, onion, guacamole.

## 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. With Nutella & ice cream.

### Cajeta y Nuez 14

Mexican roasted caramel, walnuts.

### Strawberries and Cream 16

Fresh strawberries, strawberry mousse.

### 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.

### Banana 16

Banana crepe, dulce de leche mousse, banana slices, cookie crumble & ice cream.

### Guava 15

Cream cheese mousse, guava marmalade & ice cream.

### Carlota 14

Lemon mousse, cookie crumble, ice cream.

### Birthday Fantasy 25

Special Crepe with birthday decorations!

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

# Drinks

## HOT COFFEE

**Capuccino** 5  
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** 6  
Espresso and chocolate or white chocolate.  
Perfect mix to get your day going!

**Latte** 6  
Espresso, milk cream with a layer of foam.  
*Choose: hazelnut, pistachio, vanilla or caramel.*

**Americano** 4  
American crafted coffee grounds.

**Cafe con Leche** 5  
Latin style coffee with milk.

**Honey Oat Latte** 6  
Coffee, honey, cinnamon, oat milk.

**Machiato** 5  
Espresso, foamed milk  
*Choose: hazelnut, pistachio, vanilla or caramel.*

## COLD COFFEE

**Horchata con Cafe** 6  
Iced milk & horchata blend, shot of espresso.

**Pistachio con Cafe** 6  
Iced milk & pistachio blend, shot of espresso.

**Iced Coffee Latte** 7  
Delicious Iced Lattes!  
*Choose: Chai, hazelnut, vanilla or caramel.*

**Frappuccino** 8  
Iced, blended coffee.  
*Choose: chocolate, horchata caramel, matcha.*

**Pistachio Affogato** 6  
2 scoops of ice cream and 2 shots espresso.

## HOT DRINKS

**Hot Chocolate** 8  
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** 6  
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** 6  
Beet powder, milk and honey.

**Spirulina Latte** 6  
Spirulina powder,

## COLD DRINKS

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

## MOCKTAILS

**Glass Slipper** 10  
Pink Drink, sprite soda, lemon.

**Mermaid Drink** 10  
Lemon, Blue syrup, soda water.

**Rubber Ducky** 7  
Mini bathtub, blue lemonade.

**Mockjito** 10  
Chosen flavor, mint, lemon, club soda.  
*Choose: Lavender, Rose, Peach, Mango, Wilberry*

## 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.

**Caramel Corn** 12  
Caramel, caramel corn, whipped cream.

**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*

**Brewed Ice Tea For Two** 12  
*Choose from: Raspberry Nectar, Ginger Pear, Orange Papaya, Blue Mint, Ceylon Gold, blueberry Merlot, Green Mango Peach*

**Cranberry Juice** 4

**Orange Juice** 7

**Esmeraldina Sparkling** 7

**Esmeraldina Still Bottle** 6

**Thee Cents Tonic Water** 4

**Pink Lemonade** 6

<b>Milk Substitutes</b>	.75
Oat Milk, Almond Milk	

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

A 20% gratuity is added for tables of 6 or more.

# Impibe

## HOUSE SPECIALTY

<b>Madame Mimosa</b> Prosecco, orange juice and a gold cherry. •Original •Rose •Cotton Candy •Lavender	12	<b>French Red Sangria</b>	10
		<b>French White Sangria</b>	10

### BEER BOTTLES/CANS

<b>Miller Lite</b> <i>American Lager, Crisp and light taste. ABV 4.2%</i>	5
<b>Peroni</b> <i>Italian Lager, fruity &amp; floral notes. ABV 4.7%</i>	7
<b>Two Brothers Domaine Dupage</b> <i>Farmhouse Ale, toasted caramel notes. ABV 6.2%</i>	7
<b>Blue Moon Belgian White</b> <i>Witbier, spiced w/coriander &amp; orange. ABV 5.4%</i>	7
<b>Corona Extra</b> <i>Mexican Lager, fruity honey aromas. ABV 4.5%</i>	6
<b>Pacifico</b> <i>Mexican Lager. Citrus, light bitter finish. ABV 4.5%</i>	6
<b>Negra Modelo</b> <i>Farmhouse Ale, toasted caramel notes. ABV 6.2%</i>	6
<b>Guinness 0.0</b> <i>Irish stout. Dark, roasted notes. Non-Alcoholic</i>	7
<b>Bitburger 0.0</b> <i>Non-Alcoholic Lager.</i>	7
<b>Peroni 0.0</b> <i>Italian Lager, fruity &amp; floral notes.</i>	7

### DRAFT BEER

<b>Noon Whistle Don't Worry Be Gummy</b> <i>Double IPA. melon citrus aromas. ABV 6.8%</i>	6
<b>Right Bee Cider</b> <i>Chicago based dry apple cider. ABV 6%</i>	6
<b>Revolution Anti-Hero</b> <i>American IPA. ABV. 6.7%</i>	7
<b>Sierra Nevada Hazy Little Thing</b> <i>Hazy IPA. Malted citrus notes. ABV 6.7%</i>	9
<b>Modelo Especial</b> <i>Mexican lager. Orange blossom aromas. ABV 4.4%</i>	7
<b>Kinslanger Prohibition Pilsner</b> <i>Pilsner. Slightly cloudy, crisp bitter finish ABV 5.4%</i>	7

### MICHELADAS

<b>Flavored Micheladas</b> Lager beer with our house spice mix. •Original •Pineapple •Mango	12
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### COCKTAILS

<b>La Vie En Rose</b> Vodka, Elderflower liqueur, rose syrup.	14
<b>Carpe Diem Martini</b> Vodka, Chocolate liqueur, Licor 43, chocolate.	15
<b>Monsieur Old Fashioned</b> <i>House bourbon, demerara, angostura bitters.</i> <i>Orange peel &amp; Maraschino cherry.</i>	15
<b>Bloody Mary</b> Vodka, house chipotle bloody mary mix, sorpressata, olives, bacon.	15
<b>Mojito</b> <i>Choose from:</i> Classic, Lavender, Rose, Passionfruit	14
<b>Butterfly Lady</b> <i>Gin, elderflower liqueur, lemon juice, butterfly pea flower syrup.</i>	14
<b>Fancy Colada</b> <i>White rum, cream of coconut, pineapple puree, lime juice, angostura bitters.</i>	13
<b>G&amp;T</b> Tanqueray Gin, lavender, peppercorns, rosemary, lemon juice.	14
<b>Glass Slipper</b> Blue curacao mule.	14
<b>Nuit Noire</b> <i>Mezcal, tequila, passionfruit, activated charcoal, orange bitters.</i>	15
<b>Passion Fruit</b> <i>Tequila or Mezcal, lime juice, agave nectar.</i>	15
<b>SAINT-TROPEZ MARGARITA</b>	
<b>Tequila or Mezcal</b> •Classic •Peach •Pineapple	14
<b>Mermaid Margarita</b> Tequila, triple sec, blue cucacao, lime juice.	14

### PORT / SHERRY

<b>Quinta Noval 10 Years Tawny Port</b> Portugal	12
<b>Quinta Noval 20 Years Tawny Port</b> Portugal	18

### BOOZY SHAKES

<b>Strawberry Tequila Shake</b> Strawberry ice cream, Tequila, Tequila Rose liqueur, whipped cream.	14
<b>Pistachio Midori Shake</b> Pistachio ice cream, midori, green chartreuse whipped cream.	14
<b>Chocolua Shake</b> Chocolate ice cream, Vodka, Kahlua, whipped cream.	14
<b>Bourbon Vanilla</b> Vanilla ice cream, bourbon, Irish cream, whipped cream.	14

# Wine

## RED (GLASS/BOTTLE)

<b>Merlot Castle Rock Columbia Valley</b> <i>Washington, USA</i>	9/38
<b>Schiava Alois Lageder Dolomiti</b> <i>Trentino-Alto Adige, Italy</i>	11/49
<b>Malbec Chateau Du Caillau</b> <i>Cahors, France</i>	10/42
<b>Morellino di Scansano Le Pupille</b> <i>Morellino di Scansano DOCG, Italy</i>	10/42
<b>Chianti Classico Rufina Selvapiana</b> <i>Tuscany, Italy</i>	11/44
<b>Zinfandel Marietta Cellars Roman</b> <i>North Coast, USA</i>	12/46
<b>Merlot Alexander Valley</b> <i>Alexander Valley, USA</i>	11/44
<b>Malbec Broquel</b> <i>Mendoza, Argentina</i>	41
<b>Cabernet Sauvignon The Kinker</b> <i>Paso Robles, USA</i>	40
<b>Bordeaux La Freynelle</b> <i>Bordeaux, France</i>	40
<b>Primitivo di Manduria Surani</b> <i>Puglia, Italy</i>	40
<b>Veneto Blend Scaia Paradiso</b> <i>Veneto, Italy</i>	42
<b>Pinot Noir Evolution</b> <i>Willamette Valley, USA</i>	42
<b>Besos y Lagrimas</b> <i>Longares, Spain</i>	40
<b>Pinot Noir Au Bon Climat S. Barbara</b> <i>Central Coast, USA</i>	13/47
<b>Pinot Noir Chanson Le Bourgogne</b> <i>Burgundy, France</i>	50
<b>The Prisoner</b> <i>Napa Valley, USA</i>	64
<b>Cabernet Sauvignon Kith &amp; Kin</b> <i>Napa Valley, USA</i>	53
<b>Malbec Familia Zuccardi Concreto</b> <i>Altamira, Argentina</i>	58
<b>Vino Nobile Di Montepulciano</b> <i>Tuscany, Italy</i>	56
<b>Riserva Carpineto</b> <i>Tuscany, Italy</i>	
<b>Chateauneuf-du-Pape E. Guigal</b> <i>Rhone, France</i>	70
<b>Cabernet Sauvignon Clos Du Val</b> <i>Napa Valley, USA</i>	80
<b>Caymus Cabernet Sauvignon</b> <i>Napa Valley, USA</i>	110
<b>Cabernet Sauvignon Chateau Montelena</b> <i>Napa Valley, USA</i>	110
<b>Cabernet Sauvignon Silver Oak A.V</b> <i>Alexander Valley, USA</i>	140
<b>Cabernet Sauvignon Silver Oak</b> <i>Napa Valley, USA</i>	200

## 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 Cuvée Champagne</b> <i>Champagne, France</i>	140
<b>Moët &amp; Chandon Ice Imperial</b> <i>Champagne, France</i>	160
<b>Moët &amp; Chandon Nectar Imperial Rose</b> <i>Champagne, France</i>	170
<b>Veuve Clicquot Brut Yellow Label</b> <i>Champagne, France</i>	160
<b>Dom Perignon</b> <i>Champagne, France</i>	350
<b>Armand De Brignac Brut Gold</b> <i>Champagne, France</i>	400