

espresso & coffee

espresso	—	3.25	—
cappuccino/macchiato	—	4.75	—
con panna/cortado	—	4.50	—
	16 oz hot	16 oz cold	24 oz cold
americano	5.00	5.00	5.50
latte	5.00	5.00	5.50
mocha/white mocha whipped cream	5.25	5.25	6.25
mexi mocha orange zest & whipped cream	5.50	5.50	6.25
drip coffee	2.75	2.75	4.00

los lattes de la casa especiales

horchata latte espresso, steamed house made horchata (dairy free)	5.50	5.50	6.00
tres leches latte espresso, steamed coconut, sweet & whole milks, strawberries	5.75	5.75	6.25
dulce de leche latte espresso, steamed milk, dulce de leche	5.50	5.50	6.00

add ons or substitutions +1

non-dairy milk: oat, coconut, or almond
flavor, extra shot, breve, whipped cream

not espresso

	16 oz hot	16 oz cold	24 oz cold
chai tea latte make it dirty for an extra punch!	5.00	5.00	6.00
canela tea latte black tea, sweet cinnamon, milk	4.50	—	—
hot tea english breakfast, earl grey, jasmine green, lemon chamomile, moroccan mint	3.00	—	—
s'mores hot chocolate fresh whip cream, graham cracker crumbs & toasted marshmallow	5.00	—	—

cold drinks

freshly brewed iced tea tropical blend with fresh orange	24 oz	3.75
agua fresca daily flavor made with fresh fruit	4.50	
50/50 freshly brewed iced tea with agua fresca like an arnold palmer but better!	4.25	
house made horchata dairy free	4.50	
assorted bottled beverages in the cooler		

Capulin
EATS & PROVISIONS

hours

tuesday-saturday
7am-3pm

capulineatsandprovisions.com

santa rita hills wine center
300 north 12th street
suite 1e
lompoc ca 93436
805.743.4151

provisions

tap into our pantry. need eggs, butter, milk or other staples? our provisions are available for sale. see our dry goods section too



 @capulineatsandprovisions

 @capulinlompoc

breakfast

served all day until sold out

el barrio burrito 10.00

eggs, cheddar, potatoes, smashed black beans, pico de gallo, salsa verde cream cheese
add bacon, ham or avocado +3

pan dulce breakfast sandwich 10.00

sausage, eggs, cheddar, pickled jalapeño, roasted chile aioli on a freshly baked concha roll

capulín toasties gluten free option 9.00

freshly baked sourdough bread toasted and filled with sweetness. loved by adults and kids alike!

choose from:

- peanut butter & homemade mixed berry jam
- nutella, strawberries & bananas
- apples, swiss, & cajeta (mexican caramel)

mexican hot chocolate granola gf 8.00

house made with oats, pepitas, walnuts, chocolate chips, marshmallows, served with vanilla yogurt and fresh berries & banana

toasted bagel 4.25

your choice of cream cheese:

- plain
- salsa verde
- mixed berry
- jalapeño cheddar
- everything bagel

assorted baked goods

baked daily
see pastry case



don't forget to enjoy our freshly made agua fresca, a cold drink or something warm from our coffee bar



please let us know if you have any food allergies prior to placing your order so that we may best accommodate your dietary needs

sandwiches

add a garden or deli salad +2.50
gluten free bread +2

all sandwiches can be served without bread, made as a salad

capulín torta 14.00

fresh bolillo roll stuffed with roasted turkey, smoked ham, smashed black beans, swiss, lettuce, tomato, onions, roasted chile aioli & pineapple jalapeño aioli

short rib barbacoa 14.50

slow cooked, juicy beef, provolone, arugula, roasted garlic aioli, & pico de gallo on toasted ciabatta

beer braised pulled pork 14.00

spice rubbed pork butt, slow roasted in beer, served with roasted chile bbq sauce, & creamy jalapeño pineapple slaw on a toasted bolillo roll

chimi-chori *Vegan option available* 13.00

medium spice chorizo sausage topped with house chimichurri sauce, provolone & lime crema on a toasted baguette

tajín tuna 12.50

albacore tuna in a creamy mix of mayo, lime zest, cilantro, red onion, celery and tajín served with cucumber, lettuce & tomato on toasted sourdough

roasted veggie torta *Vegan option available* 13.50

dry roasted seasonal veggies & pasilla chile with smashed black beans, queso fresco, mixed greens, smoked paprika aioli & house chimichurri on a toasted bolillo roll

pesto chicken salad 13.00

oven roasted chicken breast in a savory mix of homemade pesto and mayo, roasted red peppers, and arugula on toasted ciabatta

salad dressings: ranch, blue cheese, mango vinaigrette, caesar, lemon shallot

menu items subject to availability to ensure freshness & flavor for your enjoyment

pizza

10 inch individual pizza
sub gluten free crust +2.50

barbacoa 15.00

slow roasted barbacoa beef, red sauce, red onion, mozzarella, queso fresco, fresh cilantro and roasted garlic sauce drizzle

bbq pulled pork 14.50

slow roasted pulled pork, roasted chile bbq sauce, red onion, mozzarella, pineapple and cilantro

veggie 14.00

red sauce, dry roasted vegetable medley, mozzarella, fresh arugula, and pesto drizzle

deli salads

	8 oz	16 oz	32 oz
twice baked potato salad	3.50	6.50	13.00
jalapeno pineapple coleslaw	3.25	6.25	12.50
seasonal fresh fruit salad	3.00	6.00	12.00
ensalada del dia salad of the day		pricing varies	

homemade desserts

selection changes daily

special orders *

inquire for more information

picnic box lunches
small group catering
baked goods

special occasion cakes (coming soon)