

El Charr@ Hipster

APPETIZERS

SMALL BITES



Canadian Plate 8.75
Deli Turkey, Deli Beef, Mozzarella, Provolone, Tomato, Figs and Olives

Garlic Bread and Hummus 6

Organic Chips and Salsa 5.25



Crickets-Chapulines-Grillos 4.50
10 pieces with Chile and/or Garlic
Our Special Plate

SAVORY EMPANADA*



Vegan Chorizo 4.25
Potatoes, Chorizo, Onion, Garlic

Peruvian Style Beef 4
Ground Beef, Onion, Spices and Egg

Peruvian Style Mushroom 4
Mushroom, Onion and Spices

**Availability may vary*

BRUSCHETTA

Gluten-Free Bread + \$ 2



Flirtation 9
Prosciutto (cured ham), Mascarpone (cream cheese), Figs, Basil

Bacon Sweet Love 9
Bacon, Onion, Parmesean, Tomato

Hum for Hummus 8
Hummus, Tomato, Basil, Parmesean

Time to Turkey 8
Turkey, Garlic, Basil, Tomato, Provolone

SALADS



Kale Kiss 7.50
Kale, Almonds, Red Raspberry Vinaigrette, Olive Oil, Lemon, Parmesean

Verde 7.50
Mixed Greens, Cranberries, Sunflower Seeds, Pumpkin Seeds, Tami Sauce*, Olive Oil, Sliced Tomato

**May contain wheat or tree nuts.*

Add Carne Asada + \$2.50 or Chicken + \$2.00

TORTILLA ESPAÑOLA

Spanish Baked Omelet w/ a side of kale (Drizzled w/ Agave nectar, Olive oil, balsamic vinaigrette & cranberries)



El Soñador (Wonderland) 9
Three dreamy Eggs with Potatoes, Onions, Mushroom, and Mild Chorizo.

For the Earth and Sky lovers.

Olé 8

Classic three Eggs with Potatoes and Mozzarella Cheese seasoned perfectly with fresh Parsley and Onions.

This is a dish for the minimalist and the simple perfectionist.

A la Mexicana 8

Deliciosos tres huevitos (Eggs) and Potatoes, Mozzarella Cheese, Chilito (Jalapeño), Onions and Tomatoes.

For the Real Charr@ Hipster

MOLLETES

Gluten-Free Bread + \$2

Mole con Total (Fiesta de Pueblo) 9
Bed of bread, beans, cheese, Turkey, topped with Mole sauce.

Chilaquiles Verdes 8
Bed of bread, Beans Turkey, Cheese, Organic Chips, Green Sauce



Sarah's Craving 11
Chilaquiles verdes with Mole on top.

Combination of both!

CROISSANDWICH

Gluten-Free Bread + \$2

Croissantwich One 6.50
Eggs, Cheese and Hummus. Comes paired with a side of Potato or Macaroni Salad and Verde Salad

Croissantwich Two 6.50
Bean Patty, Cheese and Hummus. Comes paired with a side of Potato or Macaroni Salad and Verde Salad

DAILY SPECIALTIES

Gluten-Free Bread + \$2



Very Deli Delicious Sandwich 9

Turkey, Bacon, Spicy Mayonnaise, Bell Pepper, Mustard, Onion, Provolone Cheese and Arugula with a side of potato salad



Paella Hipster 12.50

Chicken, Saffron Flavored Rice, Shrimp, Vegetables. Traditional Paella of the Valencia region Spain



Portobella Hipster 12.50

Large Portobello Mushroom Cap, Grape Tomatoes, Provolone and Parmesean, Fine Herbs, Virgin Olive Oil, Balsamic Vinegar Garnished with Green Salad, Olives and Sliced Garlic Bread

Add Protein for \$1.00

(Choose one: Turkey, Chorizo Español, Roast Beef, Bacon, or Tofu)



Croissant Pibil 12.50

Delicious Slow Roasted Pork made Cochinita Pibil style with a beautiful balance of spicy, Mango and Pineapple. Cooked with Mezcal Artesanal!! Giving it a satisfying Smokey taste. Paired with a side of Potato or Macaroni Salad and Verde Salad.

Wake your senses and explore Traditional meets New Generation.



SRP (Stuffed Red Peppers) 12.50

Red peppers stuffed with Risotto style Rice, spicy Black Beans, Corn, Egg-whites, Soy & Wheat Flour, topped with Provolone Cheese, Crispy Onions, Hummus and Basil.

Attention all Carnivores! Ask for meatballs instead OR... Ask for it gluten-free



Beef Chorizo Tostadas 8.50

2 Tostadas with Beans and Beef Chorizo topped with Parmesan and Sour Cream

Want more meat?
Chicken +\$2 | Asada +\$2.5



Vegan Chorizo Tostadas 9.50

2 Tostadas with Beans and Vegan Chorizo topped with Tofu and Hummus



Pizza Green Gallina 12

Chicken, Bacon and Green Tomatillo Sauce (breaking schematics), Parmesean and Provolone Cheese: 9-inch pizza of PURO SABOR topped with fresh Basil

Ask for extra cheese (Provolone + \$1)

Pizza Veggie Bae ^{GF} 14

Vegan Crust, Mushroom, Tofu, Lima Beans, Red Pepper and Basil

GF: GLUTEN FREE

DESSERTS



Napoleon's Conquest 4.20

Flan Napolitano

Spike it! w/ Araceli (Marigold Liqueur) + \$1



Cheesecake NY style 4.20

Delicious All Natural Rich & Creamy!



Vegan Cupcakes ^{GF} 4.44

Dairy and Gluten Free

- Berries & Champagne
- Simple Vanilla

Availability may vary



Canelita Fingers 3.50

Four Cinnamon French Toast Sticks, served with Maple Syrup



Paletas - Popsicles - Ice Pops 2.20

Mexican Ice Pops:

- Limon
- Chamoy
- Jamaica (Hibiscus)
- Mangoneada (Mango with Chile)

Empanaditas Mix 3.80

Cinnamon Kisses, Caramel with Nuts and Sugar with Peach



Mini Alfajores 4

Delicious Handmade Peruvian mini Alfajores. Very classic South American cookie. Silky smooth manjar blanco (dulce de leche) is sandwiched in between two melt-in-your mouth short bread-like cookie.

SHARE SIZE

GF Rolling ^{GF} 8.25

Cinnamon Roll

Coffee Crave ^{GF} 8.25

Cinnamon Coffee Cake

KIDS MENU

Chocolate Milk 3.75

Iced or Hot

Lechita (Milk) 2.75

Eggs with Potatoes 4

Pancakes 4

Four Pancakes. Served Natural, topped with Cranberries

Macaroni Salad 2.50

Potato Salad 2.50

ICED COFFEE CAFÉ HELADO

Ask for it blended! Milk: Whole / 2% / Almond

16OZ. 4.50 24OZ. 6

Mama Rose (Rose Water Infused)

Sí for Cinnamon

Chanel the Chai (Dirty Chai)

Care for Caramel

Mint Chocolate Me

Original Iced Coffee

Charlie Chocolate

Sparkling Americano 16OZ. 4 24OZ. 5.50

Iced Americano 16OZ. 3.25 24OZ. 3.75

NON-ALCOHOLIC

Size: the only way it should be.... GRANDE! (24oz.)

24OZ. 4.20



Lemon-chia-lo

Burst of Lemon, Cucumber, and Chia Seeds

Virgin Horchata

Yummy Horchata and Organic Honey with Almond milk
Topped with Cinnamon

Rose Lemonade

Refreshing Rose Water infused soda

H2Orange

OJ, Banana and Strawberry Twist

La Madonna (Like A Virgin Piña Colada)

Pineapple with Coconut and your choice of milk

Frida without Diego

Mango, Virgin Mojito, Lemon

Suero

Electrolyte Drink Mix

HOT COFFEE CAFÉ CALIENTITO

Milk: Whole / 2% / Almond

Americano 3.25

Latte Regular 3.85

Cappuccino 3.85

Dirty Chai 5.40

Mama Rose 5.40

Pinole (Tarahumara Tribe Tradition) 5.40

from Organic, Non GMO, Certified Vegan & Gluten-Free Blue Corn

Chocolate Mocha 5.40

Horchata Pueblito 5.40

Mojito 5.40

Sugar-Free Irish Cream or Vanilla 5.40

Vanilla 5.40

Habibti Latte 5.40

w/ Cardamom and Honey bee

Espresso 3

Espresso Macchiato 3.75

Double Espresso 3.65

Café de Olla 3.50

Coffee with Cinammon and sweetened with Unrefined
Mexican Sugar (Piloncillo)

+ Extra Milk 50¢

+ Extra Shot 65¢

GET ANY COFFEE
HOT - or - ICED

DRINKS

Hot Tea 2.50

Specialty Tea 3.50

Habibti, Cardamom, & Honey Bee

Soda 2.50



Refill .50¢

BEER



**BUCKET ESTRELLA JALISCO
CHELAS 20**

**HAPPY HOUR
TUES - THURS | 2PM - 6PM 15**



159 Golden Strong Ale 15
750ml

St. Bernadeu / Duchesse Cherry 8

Lagunitas IPA 6
Mahou IPA
Mahou
Salida del Sol
Chela
Estrella Jalisco
Quinas

Negra Modelo 5
Modelo Especial
XX Lager
Blue Moon

White Claw 4.50

WINE

	GLASS	BOTTLE
House Blend <i>RED/WHITE/SPARKLING</i>	7	16
Artisanal <i>RED/WHITE</i>	9	27
Crianza <i>RED/WHITE</i>	12	38

MEZCAL FLIGHT



Flight of Four Espadín 15

Flight of Four Artesanal 18

Flight of Four Ancestral 24

SPIRITS

MEZCAL

	SHOT
Premium <i>ESPADIN</i>	9
Specialty <i>CURATED</i>	11
Artisanal <i>ENSAMBLE</i>	14
Ancestral <i>EXOTIC</i>	18

AGAVES

	SHOT
Tequila Blanco	7
Tequila Reposado	11
Tequila Añejo	15
Tequila Extra Añejo	18
Tequila Extra Añejo Reserva	20

WHISKEY

	SHOT
Whiskey	5
Bourbon	5
Scotch	11

SPIRITS

	SHOT
Rum, Gin, Vodka	5
Cachaça, Charanada, xtabentun	7
Cognac	14

LIQUEUR

	SHOT
Mr. Black <i>AUSTRALIAN COLD BREW COFFEE LIQUEUR AND WHEAT VODKA</i>	5
Araceli <i>MARIGOLD/CEMPASPUCHITL FLOWER</i>	8
Amaro Montenegro <i>ICONIC ITALIAN LIQUEUR</i>	8

\$5

Traditional Margarita 5
Tequila Margarita on the rocks

Sangria 5
Spanish Wine, Vodka, Cardamom, Lemon Soda

Bloody Mary 5
Vodka, House Bloody Mary

Mezcal Artesanal + \$2

FUN TIME



Antonio Banderas 12
Mezcal Artesanal, Spheres of Hibiscus, Lime Juice, Cucumber Bitters



Agave Sunrise 12
Tequila, Mezcal Artesanal, Agua de Jamaica (Hibiscus), Orange Juice



Espresso Agave Martini 12
Mezcal Artesanal Martini, Mr. Black with a shot of Organic, Fair trade, Mexican Espresso Coffee



M+M+M 12
Mezcal Artesanal, Amaro Montenegro, Chile Ancho Liqueur, Chocolate Bitters



Pink Mimosa 12
Prickly Pear Mimosa, made with all organic agave, prickly pare infusion, in-house made chia seed, bubbling wine, and a zest of lime



Shacking 11
Mezcal Artesanal with a refreshing tropical fusion



Oaxaca or Idaho Mule 11
Either Mezcal Artesanal or Potato Vodka, Cucumber, Lime Juice, Grapefruit Bitters, Ginger Brew



Tin Tan 11
Mezcal Artesanal, Organic Gin, Pineapple Juice, Organic Agave Honey, Hot Sauce



Chavela 11
Estrella Jalisco, Vodka, Bloody Mary, Chamoy Popsicle

Mimosa Gigi 11
Spain Rosè Semi-seco Wine, Orange Juice, Organic Agave Honey

Caipiriña 11
Take a taste buds trip to Brazil with the Caipiriña. This refreshing drink is made with Cachaça, smashed lemon, a splash of tonic, finished with sugar sprinkled on top

Gaudí Sangría 11
Spanish Wine, Vodka, Cardamom, Lemon Soda, Fruit Cocktail

Pancho Villa 10
Mexican Rum, Classic Coca Cola, Lemon

Meadzcal 11
Mead, Mezcal Artesanal and Chia Seeds



Flor Amargo 9
Seductively smooth, sweet and exquisitely balanced Araceli Marigold liqueur (Flor de cempasúchil), Grapefruit

Frida 9
Aguardiente Mango, Mojito Style

ChaiTini 9
Vodka, Chai Tea, Almond Milk

Mama Margarita 9
Pick one of the two delicious flavor options. Frozen Tequila Margarita topped with a Lemon or Mango Popsicle
Mezcal Artesanal + \$2

Ja Ja Jamaica 9
Tequila, Minute Maid, Sprite, Jamaica Popsicle

Orange (The New Black) 9
Mr. Black, Amaro Montenegro and an Orange Twist

Mama Rose w/ Araceli 9
One shot of Araceli mixed with an iced Mama Rose Coffee

Café de Olla con Piquete (Spiked) 8
Café de Olla spiked up! with Tequila Terralta, Mezcal or Araceli

Bloody Mary (Bacon Bae) 8
Vodka, House Bloody Mary, Bacon. Garnished with a Pickle and Olive

MexiPaloma 8
Terralta Tequila, Grapefruit Jarrito Soda
Mezcal Artesanal + \$2

Tequila Sour 7
Tequila, Simple Syrup, Lemon

Venus Rosa 7
Vodka, Rose Water infusion, Lemon, Mineral Water. Garnished with a sugar and salt rim.



MEAD

Oldest fermented drink for humanity, this ancestral drink is made by a honey bee fermentation turned into a beverage.

Surely you have heard about it in movies such as Robin Hood, Lord of the ring, or even Harry Potter; it is an elixir made thousands of years before wine; when the romans encountered an outstanding grape wine, they said it was as good as Mead. There are caves in Africa dated 9000 years with pictographs of bee hives and the preparation of mead.

Flight of Four Unique MEADS 15

Flamingo Croquet (15%) 10
Organic Arizona Apples, Wildflower Honey & Red Hatch Chilies.

Marion (13.5%) 10
Semi-sweet mead using the juice from blackberries, blueberries and raspberries, and Arizona wildflower honey.

Safeword (13%) 10
Belgian Dark Strong Mead (BDSM). Arizona mesquite honey, Belgian dark candi sugar and bourbon barrel aging create this rich and sinful delight. Don't forget the Safeword...

Aphrodisia (13%) 10
Made with California syrah grapes, Arizona mesquite honey and is blended from new American oak and White Series barrels.

War Honey (13.5%) 7
Semi-sweet mead using Arizona wildflower honey, aged on citra and simcoe hops, and organic Arizona lemon zest.

Lagrimas de Oro (13.5%) 7
Made with Arizona mesquite honey and is aged in a bourbon barrel. Gold Medal winner at The Mazer Cup in 2018.

Juicius Caesar (13.5%) 7
Semi-sweet mead using Arizona wildflower honey, is aged on citra and amarillo hops, and organic Arizona grapefruit zest.

Desert Monsoon (13%) 7
Prickly Pear and Wildflower Honey. Lightly sweet and Tropical

**Availability may vary by season. 5 oz. Glass*

KOMBUCHA



Clearly Kombucha 5
Low sugar and low calorie

*Artisanal and Hand-Crafted. Raw - It's Aliiive!
Brewed from Whole Leaf Tea. Continuously fermented with
Scoby. Crisp great taste! Never vinegary!*



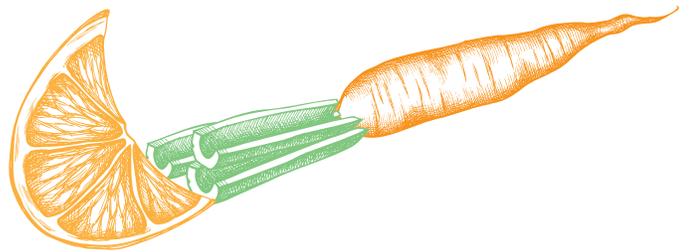
Flying Embers Organic Hard Kombucha 7

Ancient Berry w Elderberry, Goji & Raspberry, Fermented w Botanical Adaptogens, Live Probiotics, 0g Sugar, 4.5% Alc. & USDA Organic



Lullaby Chai Hemp Kombucha Tea 7.50

Invigorate the body while relaxing the mind w this robust blend of Indian spices. Made with Assam Black Chai Tea, Cardamom, Clove, Ginger and Cinnamon. Enhanced with 55ml of Water Soluble Hemp Extract per bottle.



JUICE DO IT

16OZ. 6.50 24OZ. 8.50



Green Living Detox
Cucumber, Green Apple, Lemon, Kale, Ginger



Power Buzz Buzz
Orange, Carrot, Lemon, Ginger



Tropical Fun Fusion
Carrot, Orange, Pineapple

SMOOTHIES

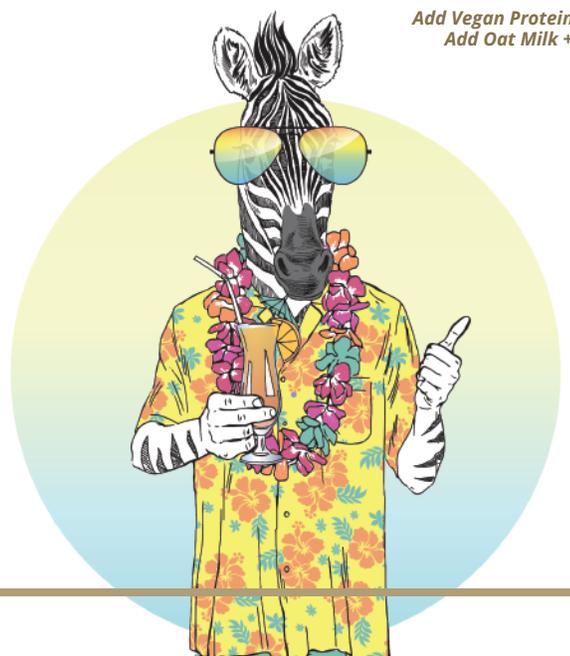


Health on the beach
Peaches, Strawberries, Honeydew, Pineapple, Blueberries, Almond Milk, Agave Nectar.



Tree Berry Beauty Blend
Raspberries, Blueberries, Blackberries, Almond Milk, Agave Nectar

*Add Vegan Protein + \$1
Add Oat Milk + \$.50*



M TOP SHELF, FULL BAR
C UNIQUE MIXES
O SMOOTH SHOTS AND MUCH MORE
. ECLECTICALLY
R DELIGHTFUL FOOD
E SERVED TILL CLOSE
S VEGAN, VEGGIE, MEAT
T & GLUTEN-FREE OPTIONS
P HOT AND ICED
H CERTIFIED FAIR-TRADE
O **ORGANIC**
A MEXICAN COFFEE

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CUPS
STRAWS
PLATES

EVERYTHING IS
COMPOSTABLE

NO
PLASTIC
HERE!

We care