

SWEETS



FRENCH TOAST \$16
WAFFLE \$16
PANCAKES \$16
SOUFFLE PANCAKES \$18



TOPPED WITH YOUR CHOICE OF:

- Churro (sugar and cinnamon mix)
- Fresas con Crema (crema, fresh strawberries, granola)
- Tres Leches
- Buttery Caramelized Bananas
- Raspberry Cream
- Nutella with Strawberries and Banana
- Cajeta (Mexican Caramel)

LUNCH DISHES

QUESO BIRRIA PLATE \$19
Three crispy double tortillas filled with cheese, slow-cooked birria, house-made chipotle sauce, fresh purple onions, and cilantro. Served with a side of consomé (beef broth) with cilantro and onions.

3-TACO PLATE \$16
Handmade corn tortillas with your choice of al pastor, carne asada or pollo., topped with cilantro, guacamole sauce, raw purple onion, and a side of salsa. Served with a side of refried pinto beans.

CHILE RELLENO \$14
A stuffed poblano pepper filled with queso fresco, battered, and served in a tomato-based salsa. Served with refried chorizo pinto beans and three organic blue corn handmade tortillas.

TORTA CHILAQUILES \$18
Pan telera filled with refried beans, yellow corn tortilla chips, your choice of chilaquiles salsa, onion, cilantro, crema, and queso cotija. 1 egg cooked your way.

TORTA MEXICANA \$14
Pan telera filled with ham, queso fresco, tomato, lettuce, mayo, jalapeño, avocado, and raw sliced onion.

AVOCADO TOAST \$14
Sourdough bread topped with guacamole, lime, cilantro, pickled onion, zesty salsa, honey chili oil and an over-easy egg.

MINI MACHACA BURRITOS \$13
3 flour tortillas, filled with tender, shredded machaca beef, sautéed tomatoes, onions, and peppers. Served with a side of refried chorizo pinto beans, topped with crumbled cotija cheese.

VEGAN DISHES

EL VEGANO \$16
Tofu scramble, soy chorizo, potatoes, vegan crema and vegan cheese. Served with pinto beans and three organic blue corn handmade tortillas.

VEGAN CHILAQUILES \$20
Red salsa, vegan crema, vegan cheese, cilantro, purple onions, and tofu scramble.

VEGAN LOADED POTATO \$18
Red salsa, vegan crema, vegan cheese, cilantro, purple onions, and tofu scramble.

DESSERTS

(Ask your server about our seasonal local pastries)

ARROZ CON LECHE \$10
Creamy, sweet Mexican rice pudding with a hint of cinnamon.

BUÑUELO \$8
Crispy fried tortilla dusted with cinnamon and sugar.

CHURRO \$10
Delicious house made churro served with a variety of dipping sauces.

FLAN \$7
Classic creamy custard with a golden caramel topping.

À LA CARTE

\$5	2 EGGS	PLAIN WAFFLE	\$7
\$12	ARRACHERA	PLAIN PANCAKE	\$7
\$6	2 BACON STRIPS	SIDE OF 3 TORTILLAS	\$4
\$7	2 SAUSAGE LINKS	BREAKFAST POTATOES	\$5
\$4	SLICED AVOCADO	SOURDOUGH BREAD	\$4
\$3	SLICED TOMATOE	CHICHARRON	\$10
\$3	SLICED ORANGE	SIDE OF CHIPS	\$4
\$5	MIXED FRUIT	PLAIN FRENCH TOAST	\$7
\$4	BEANS	SIDE OF 3 FLOUR TORTILLAS	\$4



DRINKS



FRESH JUICES

LICUADO DE PLATANO (BANANA SHAKE) \$7

FRESHLY SQUEZZED ORANGE JUICE \$7

HAND-SQUEEZED LEMONADE \$7

ICED BREWED TEA \$3

APPLE JUICE \$3

MILK \$3

SPICED AGUAS FRESCA

COMES WITH CHAMOY TAJIN RIM

CUCUMBER LIME \$7

JAMAICA \$7

HORCHATA \$7

PIÑA \$7

SODA

FREE REFILLS

COKE \$4

DIET COKE \$4

SPRITE \$4

DR PEPPER \$4