

espresso & coffee

espresso	—	3.75	—
cappuccino/macchiato	—	4.75	—
con panna/cortado	—	4.50	—
	16oz	20oz	24oz
americano	4.25	5.25	—
latte	5.75	6.75	7.00
mocha/white mocha	6.25	7.00	7.25
whipped cream			
mexi mocha	6.50	7.25	7.50
orange zest & whipped cream			
drip coffee	3.00	3.75	
cold brew	—	—	5.50

los lattes de la casa especiales

horchata latte	6.25	7.25	7.25
espresso, steamed house made horchata (dairy free)			
tres leches latte	6.25	7.25	7.25
espresso, steamed coconut, sweet & whole milks, strawberries			
dulce de leche latte	6.25	7.25	7.25
espresso, steamed milk, dulce de leche			

add ons or substitutions +1
non-dairy milk: oat, coconut, or almond
flavor, extra shot, breve, whipped cream



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

not espresso

chai tea/matcha latte	5.75	6.75	7.00
canela tea latte	4.75	5.75	—
black tea, sweet cinnamon, milk			
hot tea	—	3.50	—
english breakfast, earl grey, jasmine green, lemon chamomile, moroccan mint			
s'mores hot chocolate	5.75	6.75	—
fresh whip cream, graham cracker crumbs & toasted marshmallow			
mexican hot chocolate	5.50	6.50	—

cold drinks

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

special orders

inquire for more information
picnic box lunches
small group catering
baked goods
agua frescas



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



hours
tuesday-saturday
7am-4pm

capulineatsandprovisions.com

sta. 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 also



 [capulineatsandprovisions](https://www.instagram.com/capulineatsandprovisions)

 [@capulinlompoc](https://www.facebook.com/capulinlompoc)

breakfast

served all day until sold out
add a side of fresh fruit +3.50

el barrio burrito 13.00
eggs, cheddar, potatoes, smashed black beans,
pico de gallo, salsa verde cream cheese
add bacon, ham, chorizo, breakfast sausage or avocado
+3

pan dulce breakfast sandwich 11.50
sausage, egg, cheddar, pickled jalapeño, roasted chile
aioli on a freshly baked concha

gringo grilled cheese 12.75
choice of bacon or ham, cheddar, egg, & salsa verde

mollete 12.50
traditional mexican cafe breakfast
black beans, ham, egg, queso fresco, pico de gallo, &
salsa verde served on a toasted open-faced bolillo roll

cali breakfast bagel 13.00
toasted bagel with salsa verde cream cheese, egg,
bacon & guacamole

vaquero sandwich 15.00
applewood smoked ham, bacon, chorizo, swiss, egg,
tomato, arugula & chipotle aioli on toasted ciabatta

chorizo & egg quesadilla 14.00
cheese, pico de gallo, chipotle aioli
add avocado +3

chile relleno quiche 11.00
freshly baked, served warm with a side garden salad

toasted plain bagel 4.50
your choice of cream cheese:
- plain, mixed berry, jalapeño cheddar, everything

~homemade desserts

~freshly baked pastries

varieties change daily
see pastry & deli cases for selections

lunch

add a garden or deli salad +3.50
gluten free bread +2
all sandwiches can be served without
bread, made as a salad

capulín torta 15.50
fresh bolillo roll stuffed with roasted turkey, smoked ham,
smashed black beans, swiss, lettuce, tomato, onions,
roasted chile aioli, jalapeño pineapple aioli

short rib barbacoa 16.50
slow cooked, juicy beef, provolone, arugula, roasted
garlic aioli, & pico de gallo on toasted ciabatta

turkey melt 16.00
turkey, bacon, mozzarella, house made berry jam, red
onion, arugula on toasted sourdough

tajín tuna 15.50
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* 14.50
dry roasted seasonal veggies & pasilla chiles with
smashed black beans, queso fresco, mixed greens,
roasted garlic aioli & house pesto on a toasted bolillo
roll

pesto chicken salad 15.50
oven roasted chicken breast in a savory mix of
homemade pesto and mayo, roasted red peppers, &
arugula on toasted ciabatta

toasted salami & ham sandwich 16.00
toasted ciabatta roll with locally made salami, smoked
ham, mozzarella, pesto, tomato & arugula

chorizo & barbacoa quesadilla 17.50
cheese, pineapple, pico de gallo, chipotle aioli
add avocado +3

deli salads

	8 oz	16 oz	32 oz
twice baked potato salad	5.75	10.50	19.50
jalapeño pineapple coleslaw	5.25	9.75	18.50
seasonal fresh fruit salad	5.75	10.50	19.50

pizza

10 inch individual pizza
sub gluten free crust +2.50

barbacoa 18.00
slow roasted barbacoa beef, red sauce, red
onion, mozzarella, queso fresco, fresh cilantro &
roasted garlic sauce drizzle

bbq chicken 16.50
oven roasted chicken, bbq sauce, fresh
pineapple, mozzarella, red onion, & cilantro

veggie 15.75
red sauce, dry roasted vegetable medley,
mozzarella, fresh arugula, & pesto drizzle

jalapeno popper 16.25
jalapeño popper cream cheese, mozzarella,
cheddar, bacon, & jalapeño

soup & salad

capulín salad 13.00
dried cranberries, jicama, mandarin oranges,
tomato, cucumber & toasted pepitas over
mixed greens
add avocado, turkey, tuna or ham +3

cobb salad 16.50
crumbled bacon, turkey, hard boiled egg,
avocado, tomato, cucumber, & blue cheese
crumbles over mixed greens

chef salad 16.50
turkey, ham, tomato, cucumber, cheddar, swiss,
& hard boiled egg over mixed greens

soup of the week 8.50
1/2 sandwich & soup combo 15.00 choice of
ham & swiss, turkey & cheddar, tajin tuna or
chicken pesto on toasted sourdough

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