

## espresso & coffee

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

## los lattes de la casa especiales

<b>horchata latte</b> espresso, steamed house made horchata (dairy free)	<b>5.75</b>	<b>6.75</b>	<b>7.00</b>
<b>tres leches latte</b> espresso, steamed coconut, sweet & whole milks, strawberries	<b>5.75</b>	<b>6.75</b>	<b>7.25</b>
<b>dulce de leche latte</b> espresso, steamed milk, dulce de leche	<b>5.75</b>	<b>6.75</b>	<b>7.00</b>

### 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

	<b>16 oz hot/cold</b>	<b>20 oz hot</b>	<b>24 oz cold</b>
<b>chai tea latte</b> make it dirty for an extra punch!	<b>5.25</b>	<b>6.25</b>	<b>7.00</b>
<b>canela tea latte</b> black tea, sweet cinnamon, milk	<b>4.50</b>	<b>5.50</b>	—
<b>hot tea</b> english breakfast, earl grey, jasmine green, lemon chamomile, moroccan mint	—	<b>3.25</b>	—
<b>s'mores hot chocolate</b> fresh whip cream, graham cracker crumbs & toasted marshmallow	<b>5.00</b>	<b>6.00</b>	—

## cold drinks

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

## special orders

inquire for more information

**picnic box lunches**  
**small group catering**  
**baked goods**  
**special occasion cakes**



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



### hours

tuesday-thursday  
7am-4pm  
friday & saturday  
7am-5pm

[capulineatsandprovisions.com](http://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 too



 @capulineatsandprovisions

 @capulinlompoc

# breakfast

served all day until sold out  
add a side of fresh fruit +2.75

## el barrio burrito 10.50

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

## pan dulce breakfast sandwich 11.00

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

## mollete 9.00

traditional mexican cafe breakfast

black beans, ham, egg, queso fresco, pico de gallo, &  
avocado salsa verde served on a toasted open-faced  
bolillo roll

## cali breakfast bagel 11.00

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

## vaquero sandwich 14.00

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

## gringo grilled cheese 12.00

choice of bacon or ham, cheddar, egg, & avocado salsa  
verde

## nutella toastie 10.00

freshly baked sourdough bread toasted & filled with  
nutella, strawberries & bananas

## toasted plain bagel 4.25

your choice of cream cheese:

- plain, mixed berry, jalapeño cheddar, everything

# deli salads

	8 oz	16 oz	32 oz
twice baked potato salad	4.00	7.50	15.00
jalapeno pineapple coleslaw	3.75	7.00	13.50
seasonal fresh fruit salad	3.75	7.00	14.00

# sandwiches

add a garden or deli salad +2.75

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 15.00

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

## chile verde torta 14.50

house made chile verde (pork), beans, queso fresco,  
lettuce, tomato, onion, mayo on a toasted bolillo roll

## chimi-chori \*Vegan option available\* 14.00

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

## tajín tuna 13.50

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\* 13.75

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 14.00

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

## toasted salami & ham sandwich 15.00

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

# homemade desserts

selection changes daily

# 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 &  
roasted garlic sauce drizzle

## bbq chicken 15.00

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

## veggie 14.50

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

## jalapeno popper 15.00

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

# soup & salad

## capulín salad 12.00

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

## cobb salad 14.75

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

## chef salad 14.00

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

## soup of the week 8.50

1/2 sandwich & soup combo 13.50  
choice of ham & swiss, turkey & cheddar, tajin  
tuna or chicken pesto

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