

BREAKFAST

SERVED SATURDAY & SUNDAY 9:00a-3:00p

homemade CINNAMON ROLL, buttermilk glaze   \$4.5

overnight DATS, house-made horchata, chia & flax seeds \$5

buttermilk BISCUIT, butter, house-made jam \$4

+ chipotle cheese for \$1.50
+ egg & cheese for \$2
+ carnitas for \$2.25
+ bacon, egg & cheese for \$2.50

breakfast TACO, flour tortilla, scrambled egg, queso fresco, green onion, served with house-made hot sauce \$3.25

+ veggie OR potato for \$1.75
+ chorizo, bacon OR carne asada for \$3

TOAD IN A HOLE, sourdough bread, sunny side up egg \$6.5

get it "Cali Style" with avocado, frisée, & pepitas for an additional \$5.00

breakfast BILL-RITO, flour tortilla, scrambled eggs,  potatoes, peppers & onions, avocado, cheddar cheese \$7.5

+ chorizo OR bacon for \$3

SERVED ONLY ON SUNDAYS

CHIQUEN BISCUIT, buttermilk fried chicken, big ole house-made biscuit, chipotle cheese \$9.5

PAPAS



MIMOSA, sparkling wine
& house squeezed orange juice \$8

CON PEPPERS & ONIONS roasted potatoes, sunny side up egg, queso fresco \$10.5

CON CHORIZO roasted potatoes, lime crema, queso fresco, green onion  \$13

S & S SCRAMBLE, onions, peppers, bacon, cheddar cheese \$11

+ with biscuit OR toast

HUEVOS RANCHEROS, corn tortillas, salsa ranchera, scrambled eggs  \$9

+ chorizo OR carne asada for \$4

Make it *CRAWNCHY* with hard corn tortillas, creamy beans, & over easy eggs for an additional \$2

carnitas TOSTADA, pinto beans, slaw, queso fresco, sunny side up egg  \$14

CHILAQUILES VERDES, corn chips, lime-crema, queso fresco, sunny side up egg \$13

+ carnitas OR carne asada for \$4

ALL DAY MENU

SERVED 11AM - CLOSE



SALADS

HOUSE SALAD, mixed greens, radish, corn, queso fresco, cilantro, pepitas, lemon vinaigrette  \$13

+ pollo, al pastor OR carnitas for \$4
+ carne asada for \$5

CAESAR SALAD, romaine, queso fresco, garlic croutons, house dressing \$12

+ pollo, al pastor OR carnitas for \$4
+ carne asada for \$5

MAINS



adriana's TAMALES, masa harina, corn husk [assorted fillings]  2 for \$13.5

QUESADILLA, corn tortilla, queso oaxaca  \$6

+ beans, pollo, al pastor OR carnitas for \$3
+ foraged mushrooms OR carne asada for \$4

street TACO, corn tortilla, "con todo" [make it gringo for \$2] \$4.25

with mushroom, cauliflower, pollo, carnitas, al pastor OR carne asada

CALDO DE POLLO, homemade broth, carrots, onions, pollo, avocado  \$6/11

mission style BURRITO, rice, beans, guacamole, pico, queso blanco \$15
[make it a bowl for \$1]

with mushroom, cauliflower, pollo, carnitas, al pastor OR carne asada

carne asada TORTA, telera bread, creamy beans, mayo, tomato, lettuce, pickled jalapeño, queso fresco [served with yucca chips] \$17

POZOLE ROJO, pork, chile de árbol, hominy  \$7/13

SNACKS & SIDES



roasted salsa [ROJA or VERDE] \$2.5

QUESO BLANCO, blend of white cheese, jalapeño & poblano peppers \$6.5

+ chorizo for \$3

fresh GUACAMOLE, red onion, lime, jalapeño \$7.5

crisp-fried TAQUITOS, pollo, corn tortilla, fire sauce  \$8

CHILE CHICK PEAS, garbanzo beans, mexican spices \$5

CAMOTES, fried sweet potato, cumin, chile, chipotle aoli \$7

cabbage SLAW, cumin-lime vinaigrette \$4

grilled STREET CORN, lime-crema, queso fresco, cilantro  \$6

RICE, tomato purée, garlic, peas \$4

creamy PINTO BEANS, cumin, queso fresco \$4

DINNER ADDITIONS



SERVED AFTER 5PM + SERVED WITH RICE & BEANS

shallow fried CHILE RELLENO, queso oaxaca, red salsa \$16

chicken ENCHILADAS, house tortilla, cheddar cheese \$16

slow cooked pork CARNITAS, pickled onion, cilantro, tortillas  \$17

citrus marinated FLANK STEAK for two, pico de gallo, chimichurri, tortillas \$41