



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, scrambled egg, queso fresco, green onion \$3.25
house-made hot sauce

- + 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

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


PAPAS

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, and 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

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

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




PACHI'S PINTOS, slaw, jalapeño cornbread \$9.5

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

pan seared FISH TACO, corn tortilla, cabbage, chipotle crema, cilantro  \$6.75

BURRITO, rice, beans, shrettuce, queso, tomato, onion, lime crema \$12.50
with mushroom, cauliflower, pollo, carnitas, al pastor OR carne asada

carne asada TORTA, telera bread, creamy beans, mayo, tomato, lettuce, pickled jalapeño, queso fresco \$17

SNACKS & SIDES




roasted salsa [ROJA or VERDE] \$2.5

CHIPOTLE CHEESE, chipotle peppers, sharp cheddar cheese \$5

QUESO BLANCO, blend of white cheese, jalapeno & poblano peppers \$6.5
+ chorizo for \$3


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

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

roasted NUTS, cashews, almonds, mexican spices \$5

suelen's TAMALES, masa harina, corn husk [assorted fillings] \$11

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  \$17

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