

BREAKFAST

SAVORY

Brekkie Burrito	\$17	Chilaquiles *	\$16
Stuffed with brekkie tots, scrambled eggs, bacon, cheddar, pico de gallo, guacamole, and crema.		Tortilla chips covered in house-made red, green, or mole salsa, cotija, onion, cilantro, and crema served with eggs of your choice and a side of house beans. Can't decide on one salsa, then mix and match them!	
Avocado Toast	\$17	Benedict *	\$18/\$21
Sliced sourdough bread with avocado, roasted tomatoes, scrambled eggs, pickled onions and herbs served with tots.		Eggs Benedict one of three ways with our special tomatillo hollandaise and served with brekkie tots. • Traditional with al pastor, poached eggs, and english muffin • California with roasted tomatoes and avocado • All the Way with both combined	
Breakfast Tacos	\$15	THE BBG *	\$21
Two homemade corn tortillas STUFFED with scrambled eggs, cheddar, onion, tomato and jalapeno with either bacon, pastor, or sauteed veggies. Topped with guac and salsa. Side of brekkie tots.		The benedict biscuits & gravy. Our biscuits and gravy topped with poached eggs, hollandaise, al pastor , and a side of brekkie tots.	
Scrambles	\$18	The Tamale Benedict	\$22
• Denver: Eggs scrambled with pastor, bell peppers, onions & cheddar • Chorizo: Eggs scrambled with chorizo, bell peppers, onions, jalapeno & cheddar • Veggie: Eggs scrambled with sauteed mushrooms, squash, onions & oaxaca		Your choice of chicken or beef banana leaf wrapped tamale that is topped with crema and cotja, served with two poached eggs covered in our hollandaise, tots, and a side of salsa.	
All scrambles served with brekkie tots.		Sub the brekkie tots for plantains! \$3	
Black Beans & Rice *	\$18	Tamale & Eggs *	\$19
Our mashup of gallo pinto and plantain maduro. Rice, black beans, fried plantains, side of spicy slaw, and served with two eggs. Try adding pastor!		Your choice of chicken or beef banana leaf wrapped tamale that is topped with crema and cotija and served with two eggs, tots, and a side of salsa.	
Classic Breakfast *	\$16	Plantain & Spinach Bowl	\$17
Simple and perfect. Your choice of eggs, thick cut bacon, brekkie tots, and an english muffin.		A bed of spinach topped with vinaigrette, al pastor , fried plantains, and gallo pinto rice. Drizzled with crema and calabasa sauce.	
Biscuits & Gravy *	\$14		
A biscuit smothered in our special house pastor and bacon gravy served with eggs your way and tots.			
La Chimichanga	\$18		
Scrambled eggs, jalapenos, pico de gallo, chorizo, guacamole, and brekkie tots, wrapped in a flour tortilla. Drizzled with crema. Make it wet with one of our signature red, green, or mole sauces!			
Steak & Eggs *	\$26		
8 oz of marinated CAB steak served with eggs of your choice, brekkie tots, and guacamole.			
Huevos Rancheros *	\$17		
Tostadas topped with house made beans, cotija, eggs, salsa, and pico de gallo. Comes with brekkie tots.			

“Proteins” to add!

Add Mixed Veggies, Al Pastor, Adobo, or Grilled Chicken: \$5
Add Birria: \$6
Add Steak: \$7
Add Shrimp: \$8
Add White Fish: \$9

ADD ONS

Thick Cut Bacon	\$5.00
Single Tamale	\$9.00
Grilled Tomato	\$1.50
Side of Tots	\$5.00
Avocado	\$2.50
Egg	\$2.00
Single Pancake	\$4.00
Slice French Toast	\$4.00
Bowl of Berries	\$7.00

SWEET

Horchata French Toast *

Thickly-sliced Texas toast dipped in our house-made horchata and egg batter. Dusted with powdered sugar and served with real maple syrup and two eggs your way.

\$16

Buttermilk Pancakes *

House-made buttermilk pancakes made the old-fashioned way, served with real maple syrup & two eggs.

\$15

Berry Waffle *

Thick belgian waffle with seasonal fruit, berry whipped cream, and served with two eggs.

\$13

Chicken & Waffle

Savory fried chicken breast tenders on a thick belgian waffle served with your choice of hot honey and/or maple syrup. Make the chicken buffalo style for \$1.00

\$16

Oats & Nuts

Oats, nuts, raisins, and seeds topped with your choice of steamed milk, berries, cinnamon, and chia seeds.

\$11

Flavors

Agave, Almond, Caramel, Condensed Milk, Hazelnut, Honey, Lavender, Maple, Orange, Vanilla, White Chocolate

COFFEE & TEA

Bottomless Drip Coffee

\$4.50

Cafe de Olla

Lightly sweetened, cinnamon and citrus-spiced coffee.

\$5.50

Espresso

\$4

Americano

\$4

Cortado 4 oz

\$4.75

Cappuccino 8 oz

\$5

Cafe Latte 12 oz

\$6

Horchata Latte

House-made creamy horchata with espresso. Steamed or Iced.

\$7

Cubano

A short espresso drink sweetened with condensed milk and mixed with cinnamon.

\$5.25

Cold Brew

Slow, cold-brewed dark roast coffee. Top with vanilla cold foam for \$0.50

\$5

O.B. Espresso Tonic

Espresso, orange bitters, orange syrup, and tonic.

\$5.50

Hot Chocolate

Topped with house-made vanilla whipped cream.

\$6

Iced London Fog

Strong Earl Grey, house-made lavender and vanilla syrup, nutmeg, and milk.

\$6

Chai Latte

House-made masala chai blend with steamed milk.

\$6.50

Turmeric Latte

Caffeine-free with turmeric, ginger, spices & milk.

\$6

Matcha Latte

Ceremonial-grade *unsweetened* barista matcha mixed with your choice of milk.

\$7.50

Hot Tea

Whole leaf, biodegradable bags. English Breakfast, Earl Grey, Jasmine Green, Peppermint, or Chamomile “Meadow” Blend.

\$4

12 OZ COLD PRESSED JUICES

Pretty

Jicama, Strawberry, Apple, Mint, Hibiscus

\$12

Sunshine

Pineapple, Ginger, Jicama, Bell Pepper, Apple

\$12

El Dorado

Orange, Lemon, Turmeric, Black Pepper, Golden Beet, Carrot

\$12

Emerald Bay

Kale, Spinach, Parsley, Celery, Cucumber, Apple, Lime

\$12

Tahoe Blue

Pineapple, Apple, Lemon, Ginger, Blue Spirulina

\$12

Royal

Purple Beets, Carrots, Apple, Lemon

\$12

FRESH PRESSED JUICE

8 oz - \$6 / 16 oz - \$12

Fresh Squeezed Orange Juice

Fresh Squeezed Grapefruit Juice

Fresh Pressed Apple Juice

Fresh Squeezed Lemonade

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Citrus Burrata Citrus wheels, seasonal fruit, arugula, mixed greens, and burrata with a house citrus vinaigrette. Drizzled with balsamic glaze and topped with seeds.	\$18	Classic Caesar Crispy romaine, parmesan, carrots, and croutons doused with house-made caesar.	\$15
Watermelon Salad Fresh romaine lettuce mixed with feta cheese and chunks of watermelon, then tossed and topped with our house-made jalapeno, mint, cilantro vinaigrette.	\$18	Southwest Taco Salad Spring mix with roasted corn, bell peppers, black beans, house-made chipotle ranch dressing, and topped with cheddar, cotija, and our al pastor .	\$18
Southwest Steak Wrap Marinated and grilled steak tossed with romaine, chipotle ranch, cheddar, roasted corn, bell peppers, and black beans, wrapped in a flour tortilla. Comes with fries.	\$23	Plantain & Spinach Bowl A bed of spinach topped with vinaigrette, al pastor , fried plantains, cilantro rice, and black beans. Drizzled with crema and calabasa sauce.	\$17
Chicken Caesar Wrap Adobo , Grilled , or Fried chicken tossed with our caesar salad and wrapped in a flour tortilla. Comes with our seasoned fries.	\$22	“Proteins” Add Mixed Veggies, Al pastor, Adobo or Grilled Chicken: \$5 Add Birria: \$6 Add Steak: \$7 Add Shrimp: \$8 Add White Fish: \$9	

Mexican Corn (Elote) Grilled corn on the cob slathered in butter and lime juice then topped with salt, pepper, tajin, and cotija.	\$10	Crispy Chicharrones Freshly fried chicharrones. Crispy, warm and dusted with harissa and then drizzled with hot honey. A blend of southern and mexican goodness.	\$13
Chicken Wings A full pound of chicken drums and wings tossed in your choice of BBQ, buffalo or spicy garlic diablo sauce. Served with ranch or bleu cheese.	\$19	Cheesy Monster Fries House fries topped with our queso cheese sauce, al pastor , grilled onions and jalapenos, and 1000 island. A hot gooey mess of goodness.	\$16
Fried Plantains Platano maduro. Ripe plantains sliced, fried, lightly salted, and served with curtido (Mexican slaw), cotija, and a side of calabasa sauce.	\$14	Taquitos 3 taquitos stuffed with shredded adobo chicken. Topped with crema, cotija, lettuce, and a side of roasted salsa.	\$11
Summer Shrimp Ceviche A traditional aguachile with shrimp, lime, jalapeno, and onion, with our tropical twist of fresh pineapple and watermelon. Add Avocado: \$2	\$15	Beer Cheese Nachos House-made tortilla chips topped with our special Estrella Jalisco beer & guajillo queso, beans, guacamole, pickled jalapenos, pico de gallo, and crema. You can also upgrade them to family size! <i>Add Al pastor, Adobo, or Grilled Chicken: \$5/10</i> <i>Add Birria: \$6/12</i> <i>Add Steak or Shrimp: \$7/14</i> <i>Add White Fish: \$9/16</i>	\$18/32
Quesadilla Large flour tortilla stuffed with oaxaca cheese. Comes with a side of guacamole & salsa. <i>Add Al pastor, Adobo, or Grilled Chicken: \$5</i> <i>Add Birria: \$6</i> <i>Add Steak: \$7</i> <i>Add Shrimp: \$8</i> <i>Add White Fish: \$9</i>	\$14	Chips & ... Salsa: House made “medium” salsa Queso: Beer cheese Guacamole: Hand smashed, with all the goodies	\$6/\$10
Single Tamale Your choice of chicken or beef banana leaf wrapped 8oz tamale that is topped with crema and cotija. Comes with a side of salsa.	\$9	Dip Platter Large tray of chips with salsa, guacamole, black beans, and house-made beer cheese to dip with friends.	\$20

SANDWICHES

All sandwiches are served with french fries. Sub a side salad for \$2 or sub plantains for \$3

Monster Burger	\$29	Brisket Dip	\$23
Two quarter-pound patties smashed with caramelized onions, topped with house-made queso, shaved al pastor , and stacked on a brioche bun with romaine, roasted tomato, sauteed jalapeno, and 1000 Island sauce. Served with fries and a pickle.		Braised, spiced, and marinated brisket on a french roll with oxaxaca cheese. Served with fries and latin au jus (consome).	
Habanero Burrito	\$23	Steak Sandwich	\$25
Large flour tortilla hugging a blend of cheddar, house-made rice and beans, guac, habanero salsa, and al pastor . Topped with calabasa sauce. Try dousing it in red or green enchilada sauce!		Chopped steak grilled and then smothered with oxaxaca cheese, bell peppers, mushrooms, onions, and topped with chipotle ranch and calabasa sauce. Served on a french roll. Our take on a philly.	
B.L.A.T.	\$19	Roasted Torta	\$23
The classic BLAT served on sourdough. Thick bacon, lettuce, tomatoes, and avocado with house-made aioli.		Our house made al pastor or marinated brisket (birria) , oxaxaca cheese and pickled jalapenos on a french roll with beans, lettuce, tomato, onion, crema and calabasa sauce	
Smash Burger	\$24	Hot Chicken Sandwich	\$23
Two quarter-pound patties smashed with onions, topped with cheddar, and stacked on a brioche bun with romaine, tomato, and 1000 Island sauce. Served with fries and a pickle. For Gardenburger : +\$2		Grilled chicken breast or Fried chicken tenders tossed in our house made buffalo on thick cut Texas toast with oxaxaca cheese, romaine, tomato, red onion, and our fresh ranch.	

ENTREES

Enchiladas	\$19	Pescado Frito	\$48
3 oxaxaca cheese filled flour enchiladas. Topped with red, green, or mole salsa, crema, cotija, diced onion, and served with cilantro rice and beans. <i>Add Al pastor, Adobo, or Grilled Chicken: \$5</i> <i>Add Birria: \$6</i> <i>Add Steak: \$7</i> <i>Add Shrimp: \$8</i> <i>Add White Fish: \$9</i>		A whole Bream Sea Dorade fish. Lightly seasoned and scored, then fried to crispy perfection. Served with cilantro lime rice, sauteed veggies, and a side caesar salad. Perfect for one, plenty for two.	
Rice Bowl	\$24	Grilled Ribeye	\$49
Cilantro rice topped with mixed veggies, pico de gallo, guac, calabasa sauce, and adobo chicken, grilled chicken, or al pastor . For Birria : \$3 For Steak or Shrimp : \$4 For White Fish : \$5		Boneless 14 oz CAB ribeye cooked to order and served with fries, sautéed peppers, cilantro rice, and topped with house-made chimichurri.	
Tacos	\$4.25	Lomo Saltado (Stir Fry)	\$25
Al Pastor : onion, cilantro, chipotle, and calabasa salsas. Adobo Chicken : lettuce, roasted salsa, cotija. Veggie : beans, squash, zucchini, mushroom, onion, pico de gallo, and queso cotija. Chorizo : +\$.50 guac, and lettuce Birria : +\$1.00 onion, cilantro, and chipotle salsa. Steak : +\$1.25 guac, and chipotle salsa. Shrimp : +\$1.25 latin slaw, calabasa sauce, cilantro. White Fish : +\$2.25 house sesame sauce, latin slaw, calabasa sauce. **Add rice and beans to make an entree for \$7		Our take on a Peruvian dish of steak, peppers, tomatoes, onions, and chile stir fried with our house-made hoisin. Served with fries and cilantro lime rice. Make it surf & turf! Add Shrimp : \$8	
		Mole Short Rib	\$35
		Certified Angus Beef short rib braised in our house-made mole and topped with cotija, sesame, and pickled onion. Served with plantains and our cilantro lime rice.	
		Fajitas/Fiesta Fajitas	\$26/\$48
		Al pastor, Adobo Chicken, or Veggies sauteed with bell pepper, mushroom, and onion with melted cheese on top. Served with guacamole, handmade tortillas, cilantro rice and beans. Or make it family size! For Birria : \$3/\$9 For Steak or Shrimp : \$4/\$14 For White Fish : \$5/\$16	

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.