

BREAKFAST

SAVORY

Brekkie Burrito

\$16.5

Chilaquiles *

\$16

Stuffed with brekkie tots, scrambled eggs, bacon, cheddar, pico de gallo, guacamole, and crema.

Tortilla chips covered in house-made red or green 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

\$16

Sliced sourdough bread with avocado, tomatoes, scrambled eggs, and herbs served with tots.

Breakfast Tacos

\$14

Two homemade corn tortillas STUFFED with scrambled eggs, cheddar, onion, tomato and jalapeno with either bacon, pastor, or sauteed veggies. Topped with guac.

Scrambles

\$17

- **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 & jack

All scrambles served with brekkie tots.

Black Beans & Rice *

\$18

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!

Classic Breakfast *

\$15

Simple and perfect. Your choice of eggs, thick cut bacon, brekkie tots, and an english muffin.

Biscuits & Gravy *

\$14

A biscuit smothered in our special house pastor and bacon gravy served with eggs your way.

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 or green sauces!

Asada & Eggs *

\$21

Marinated steak served with eggs of your choice, brekkie tots, and guacamole.

Huevos Rancheros *

\$17

Tostadas topped with house made beans, cheese, eggs, salsa, and pico de gallo. Comes with brekkie tots.

Chilaquiles *

\$16

Tortilla chips covered in house-made red or green 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!

Benedict *

\$18/\$21

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 tomatoes and avocado
- **All the Way** with both combined

THE BBG *

\$21

The benedict biscuits & gravy. Our biscuits and gravy topped with poached eggs, hollandaise, **al pastor**, and a side of brekkie tots.

The Tamale Benedict

\$22

Your choice of chicken or beef banana leaf wrapped tamale that is topped with crema and cotija, served with two poached eggs covered in our hollandaise, tots, and a side of salsa.

Sub the brekkie tots for plantains! \$2

Tamale & Eggs *

\$18

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.

Brekkie Bowl

\$19

A bowl of arugula topped with two eggs of your choice, our gallo pinto (black beans and rice), plantains, and salsa calabasa. Add adobo chicken for \$5!

“Proteins” to add!

Add Mixed Veggies, Al Pastor, Adobo, or Grilled Chicken: \$5

Add Birria: \$6

Add Suadero: \$7

Add Steak: \$7

Add Shrimp: \$8

Add Chilean Seabass: \$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 *

\$16

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.

Buttermilk Pancakes *

\$15

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

Classic Waffle *

\$13

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

Chicken & Waffle

\$16

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

Oats & Nuts

\$11

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

COFFEE & TEA

Espresso

A double shot of espresso with three perfect layers. Body, heart & crema

\$ 4.00

Cafe de Olla

Lightly sweetened, cinnamon and citrus spiced coffee

\$ 5.50

Chantico

Raw cacao, dutch cocoa, cinnamon, vanilla bean with half & half

\$ 5.25

Cubano

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

\$ 4.75

Horchata Latte

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

\$ 6.50

Matcha Latte

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

\$ 6.00

Drip Coffee

Traditional drip coffee from around the world. Organic and fair trade

\$ 4.50

Mocha

Steamed milk, Dutch cocoa, and espresso. The perfect combination.

\$ 6.00

Hot Tea

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

\$ 4.00

Chai Latte

House-made masala chai blend with steamed milk

\$ 6.50

Golden Chai

Caffeine free with turmeric, ginger, spices & milk

\$ 6.50

Hot Chocolate

Responsibly-sourced, lightly sweetened Dutch cocoa, cinnamon and steamy milk.

\$5.25

Flavors

Agave, Caramel, Chocolate, Coconut, Condensed Milk, Hazelnut, Honey, Lavender, Maple, Peppermint, Pumpkin Spice, Vanilla, Vanilla Almond, White Chocolate

12 OZ COLD PRESSED JUICES

Tahoe Blue

Pineapple, Apple, Lemon, Ginger, Blue Spirulina

\$ 12.00

Emerald Bay

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

\$ 12.50

El Dorado

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

\$ 12.50

Pretty

Jicama, Strawberry, Apple, Mint, Hibiscus

\$ 12.00

Sunshine

Pineapple, Ginger, Jicama, Bell Pepper, Apple

\$ 12.00

Royal

Purple Beets, Carrots, Apple, Lemon

\$12.00

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.

SALADS & SOUPS

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, chunks of watermelon then tossed and topped with our house-made jalapeno, mint, cilantro vinaigrette.	\$16	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
Seasonal Berry Salad Seasonal berries on a bed of arugula with chunks of goat cheese, pumpkin seeds, and a hot honey, raspberry vinaigrette	\$16	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
Tomatillo Soup A cold tomatillo soup with fresh pureed veggies and herbs. Topped with cucumber, avocado, and cilantro. Served with a side of chips. Think green gaspacho.	\$18	“Proteins” Add Mixed Veggies, Al pastor , Adobo or Grilled Chicken : \$5 Add Birria : \$6 Add Suadero : \$7 Add Steak : \$7 Add Shrimp : \$8 Add Chilean Seabass : \$9	

SHAREABLES

Mexican Corn (Elote) Grilled corn slathered in butter and lime juice then topped with salt, pepper, tajin, and cotija.	\$10	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
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	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.	\$18/32
Summer Shrimp Ceviche A traditional aguachile with shrimp, lime, avocado and onion, with our tropical twist of fresh mango.	\$15	You can also upgrade them to family size! Add Al pastor , Adobo , or Grilled Chicken : \$5/10 Add Birria or Suadero : \$6/12 Add Steak or Shrimp : \$7/14 Add Chilean Seabass : \$9/16	
Quesadilla Large flour tortilla stuffed with jack cheese. Comes with a side of guacamole & salsa. Add Al pastor , Adobo , or Grilled Chicken : \$5 Add Birria : \$6 Add Suadero : \$7 Add Steak : \$7 Add Shrimp : \$8 Add Chilean Seabass : \$9	\$13	Chips & ... <ul style="list-style-type: none">Salsa: House made “medium” salsaQueso: Beer cheeseGuacamole: 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 \$3

Pastor Reuben \$20

Our marinated and slow roasted **al pastor** on rye bread with jack cheese, Latin slaw, and house-made 1000 island sauce.

Brisket Dip \$23

Braised, spiced, and marinated brisket on a french roll with jack cheese. Served with fries and latin au jus (consome).

Habanero Burrito \$22

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!

B.L.A.T. \$17

The classic BLAT served on sourdough. Thick bacon, lettuce, heirloom tomatoes, and avocado with house-made aioli.

Smash Burger \$24

Two quarter-pound patties with cheddar stacked on a brioche bun with romaine, tomato, onion, and our house-made 1000 island sauce. Served with fries and a pickle.
For **Gardenburger**: +\$2

Chicken Caesar Wrap \$21

Adobo, **Grilled**, or **Fried** chicken tossed with our caesar salad and wrapped in a flour tortilla. Comes with our seasoned fries.

Steak Sandwich \$24

Chopped **steak** grilled and then smothered with jack cheese, bell peppers, mushrooms, onions, and topped with chipotle ranch and calabasa sauce. Served on a french roll. Our take on a philly.

Roasted Torta \$23

Our house made **al pastor** or **marinated brisket (suadero)**, jack cheese and pickled jalapenos on a french roll with beans, lettuce, tomato, onion, crema and calabase sauce

Hot Chicken Sandwich \$23

Grilled chicken breast or **Fried** chicken tenders tossed in our house made buffalo on thick cut Texas toast with jack cheese, romaine, tomato, red onion, and our fresh ranch.

ENTREES

Enchiladas \$19

3 cheese filled flour enchiladas. Topped with red, green, or mole salsa, crema, cotija, cheddar, diced onion, and served with cilantro rice and beans.

Add **Al pastor, Adobo, or Grilled Chicken**: \$5

Add **Birria**: \$6

Add **Suadero**: \$7

Add **Steak**: \$7

Add **Shrimp**: \$8

Add **Chilean Seabass**: \$9

Tacos \$4.25

Al Pastor: onion, cilantro, chipotle and calabasa salsas.

Adobo Chicken: lettuce, roasted salsa, cotija.

Veggie: beans, squash, zuchinni, mushroom, onion, roasted salsa, and queso cotija.

Chorizo: \$.50 guac, and lettuce

Birria: \$1.00 onion, cilantro, and chipotle salsa.

Suadero: \$1.25 onion, cilantro, salsa chipotle

Shrimp: \$1.25 latin slaw, calabasa sauce, cilantro.

Steak: \$1.25 guac, and chipotle salsa.

Chilean Sea Bass: \$2.25 house sesame sauce, latin slaw, calabasa sauce.

****Add rice and beans to make an entree for \$7**

Rice Bowl \$24

Cilantro rice topped with mixed veggies, pico de gallo, guac, calabasa sauce, and **adobo chicken, grilled chicken, or al pastor**.

For **Birria or Suadero**: \$3

For **Steak or Shrimp**: \$4

For **Chilean Sea Bass**: \$5

Lomo Saltado (Stir Fry) \$25

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

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 style!

For **Birria or Suadero**: \$3/\$9

For **Steak or Shrimp**: \$4/\$14

For **Chilean Sea Bass**: \$5/\$16

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