

ask about our **catering & delivery** services!  
nanaorganic.com for a complete catering menu



## brunch

monday- friday 10am-2:30pm  
saturday & sunday 9am-4:30pm

we operate a scratch kitchen that uses wheat, soy, nuts & dairy  
please notify your server of any allergies  
18% gratuity added to parties of 6+ | no separate checks please  
items & prices subject to change

### to share

**avocado fries** | \$10

chipotle-lime aioli

**chorizo fries** | \$10

chorizo gravy, escabeche, cotija

**nachos** | \$10

chipotle-cheddar cheese sauce, beans,  
guacamole, sour cream, pickled red onions  
choice of pork or chicken

### soup & salad

**seasonal soup** | \$4/8

**autumn grain salad** | \$10.5

mixed greens, spiced pumpkin, candied  
walnuts, dates, parmesan, cider vinaigrette  
**add grilled chicken, steak or spicy shrimp** | \$7

**cauliflower salad** | \$8.5

olives, celery, fresh herbs, black  
olive oil, lemon vinaigrette  
**add grilled chicken, steak or spicy shrimp** | \$7

**aztec salad** | \$10

field greens, tomatoes, avocado, black  
beans, jack cheese, tortilla strips, lime  
**add grilled chicken, steak or spicy shrimp** | \$7

### breakfast sides

**breakfast meats** | \$4

house made chicken sausage patties,  
house smoked bacon, ham, chorizo, soyrizo

**home fries** | \$4

### savory breakfast

**huevos rancheros** | \$13.5

corn tortillas, veggies, beans, two eggs, chorizo,  
poblano cream, guacamole & queso fresco

**baked chilaquiles** | \$14.25

corn tortillas, chihuahua cheese, poblano cream  
served with black beans & two eggs

**nanadict** | \$14.25

house made sopas, poached eggs, chorizo,  
poblano cream, served with greens & home fries

**breakfast burrito** | \$12

scrambled eggs, chihuahua cheese,  
beans, potatoes, chorizo

**all-american breakfast** | \$12

two eggs, choice of breakfast meat,  
home fries, greens & toast

**garden omelet** | \$13

late fall vegetables, served with greens & toast

**breakfast sandwich** | \$11

house baked english muffin, scrambled egg, cheddar,  
aioli, choice of breakfast meat or avocado;  
served with greens & home fries

**tofu scramble** | \$12

late fall vegetables, black beans, soyrizo & toast

### sweet breakfast

**mexican hot chocolate french toast** | \$13

spiced chocolate, marshmallow cream, toasted coconut

**dulce de leche pancakes** | \$13

caramelized plantains, toasted walnuts, whipped cream

### sandwiches

**el cubano** | \$13

pulled pork, ham, jack, pickled onion-poblano relish  
served with cilantro-lime slaw

**steak sandwich** | \$16

shaved rib eye, caramelized onions, garlic  
aioli, crispy jalapeños, cheddar sauce,  
served with choice of side

**plantain sandwich** | \$13

seasoned grilled chicken, cheddar, chipotle-lime  
aioli, pickled red onions, cilantro-lime slaw  
served with Cuban black beans & rice

**vegetable burger** | \$11.5

house made patty, L.T.O., spicy aioli  
served with a pickle & choice of side

**grilled chicken sandwich** | \$13

jack cheese, L.T.O., garlic aioli  
served with a pickle & choice of side

**slagel family farm beef burger** | \$13

L.T.O., whole grain mustard aioli  
served with a pickle & choice of side

### sides

**cider roasted brussel sprouts** | \$6

**Cuban black beans & rice** | \$4

**farm greens salad** | \$4

**mac & cheese** | \$5

**fries** | \$4