

# BREAKFAST

## signatures & specials

### **baked chilaquiles** | \$14.25

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

### **huevos rancheros** | \$13.5

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

### **nanadict** | \$14.25

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

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

spiced chocolate, marshmallow cream, toasted coconut

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

caramelized plantains, toasted walnuts, whipped cream

## HOUSE BREAKFAST MEATS

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

\$4

# TO SHARE

**avocado fries** | \$10  
chipotle-lime aioli

**chorizo fries** | \$10  
escabeche, cotija

### **nachos** | \$10

chipotle-cheddar sauce, beans, pickled onions, guacamole, tomatillo salsa, sour cream, queso fresco

## classic plates

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

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

### **garden omelet** | \$13

winter vegetables & a rotating cheese selection; 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

### **breakfast burrito** | \$12

scrambled eggs, chihuahua cheese, beans, potatoes, chorizo

### **tofu scramble** | \$12

winter vegetables, black beans, soyrizo & toast

## SOUP & SALAD

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

### **taco bowl** | \$10.5

crispy tortilla bowl, mixed greens, jicama, pinto beans, cotija, pico de gallo, creamy avocado dressing

### **cauliflower salad** | \$8.5

olives, celery, fresh herbs, black olive oil, lemon vinaigrette

### **aztec salad** | \$10

field greens, tomatoes, avocado, black beans, jack cheese, tortilla strips, lime

**add grilled chicken or grilled steak to a salad**  
\$7

# SANDWICHES

### **steak sandwich** | \$16

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

### **plantain sandwich** | \$13

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

### **el cubano** | \$13

pulled pork, ham, jack cheese, onion-poblano relish, chipotle aioli served with cilantro-lime slaw

### **grilled chicken sandwich** | \$13

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

### **vegetable burger** | \$11.5

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

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

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

## SIDES

**mac & cheese** | \$5

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

**farm greens, Cuban black beans & rice, french fries** | \$4

OPEN: 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