

# Desayuno

SERVED DAILY UNTIL 4 PM

## SAMPLER\* 10

flapjack, choice of chorizo or bacon, two eggs cooked your way & choice of noble sourdough or gallo blanco telera

## FLAPJACKS 8 VG

two flapjacks, maple syrup & butter

## FLAPJACKS CAJETA 9.5 VG

two flapjacks, banana, creme fraiche, candied peanuts & cajeta caramel

## FLAPJACKS FRUTA 9.5 VG

two flapjacks, seasonal fruit, sweetened condensed milk & powdered sugar sprinkle

## EGG TORTA\* 8

gallo blanco telera w/ mayo, beans, eggs, chorizo & avocado

## HUEVOS AHOGADOS\* 8 GF

"drowned eggs", poached in broth of tomato, onions & garlic w/ corn tortilla strips

## ARBOLERO\* 9 GF

two eggs cooked your way w/ hashbrowns & choice of bacon or chorizo

## MIGAS\* 9 GF VG

open-face omelette w/ tortilla strips, local vegetables, manchego & oaxaca cheese, avocado & pico de gallo

## MEXICAN BREAKFAST\* 8.50 GF

two eggs w/ chorizo, beans & a side of corn tortillas

## BREAKFAST BURRITO\* 8.50

eggs, chorizo, hash browns, beans, chihuahua cheese & fire roasted salsa in a flour tortilla

## GRANOLA Y YOGURT 7 GF

house-made granola - oats, cashews, peanuts, almonds, pumpkin seeds, golden raisins & cranberries w/ brown cow yogurt & seasonal berries

..... ALL DAY BREAKFAST

## HUEVOS RANCHEROS\* 9 GF VG

two quesadillas w/ corn tortillas & oaxaca cheese, two eggs cooked your way, choice of ranchero, chilaquiles salsa or xmas

## CHILAQUILES\* 11 GF VG

chicken or vegetables, corn tortilla chips baked w/chihuahua, cotija & oaxaca cheese, fire roasted & chilaquiles salsa & two eggs cooked your way

GF Gluten-Free VG Vegetarian / can be modified

\*We cook our red meat and eggs to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.

# Antojitos

ALL DAY MENU

## LA CHAROLA 9 GF VG

gallo blanco guacamole, pico de gallo, fire roasted salsa & salsa of the day (w/ chips)

## CHICHARRON DE QUESO 7 GF VG

chihuahua & manchego cheese crisp w/ aji aioli

## ENVUELTO 12 GF

al pastor folded inside of melted chihuahua & manchego w/ pineapple & corn tortillas

## HUARACHE 9 GF VG ADD EGG\* +2

soft corn tortilla layered w/ beans, lettuce, sour cream & pico

## HUARACHE CAMPECHANO 10 GF ADD EGG\* +2

soft corn tortilla layered w/ beans, lettuce, sour cream & pico w/ campechano

## CEVICHE DE MARISCOS\* MRKT GF

poached shrimp, white fish, crab & octopus w/ spicy tomato base, cucumber, jicama, pico, horse radish & lime (w/ chips)

## CEVICHE DEL DIA\* MRKT GF

fish of the day, poached in lime w/ cucumber, avocado, cherry tomato, red onion, fresh jalapeno, basil & cilantro (w/ chips)

## ELOTE CALLEJERO 7 GF VG

wood grilled ear of corn, mayo, cotija cheese, chile piquin & smoked paprika

# Sopas

## POZOLE ROJO 8 GF

pork shoulder, hominy, guajillo & ancho chiles w/ cabbage, radish, cilantro, white onion, lime & oregano (w/ tortillas)

## POZOLE VEGETARIANO 8 GF VG

pozole rojo w/ seasonal vegetables (w/ tortillas)

## Ensaladas ADD AL PASTOR, GRILLED CHICKEN OR CARNE ASADA +4

## CORTADO DOS 9 VG

arugula, kale, cabbage w/ cherry tomato, eggs, avocado, crunchy lima beans, dried peas, yulu seeds, queso manchego & yogurt herb dressing

## LEGUMBRES 8 VG

herbs, wild rice, quinoa, couscous, heirloom tomato, cucumber, radish, golden raisins, red onion, arugula, lime & herb dressing

## DE LA CASA 8 GF VG

romaine, avocado, cherry tomato, pumpkin seeds, orange, jicama, cucumber, tortilla strips, cotija cheese & herb dressing

# Especiales

## POLLO DEL DIA 19 GF

farm-raised two wash ranch 1/2 chicken, chef's preparation, choice of two sides

## PESCADO DEL DIA\* MRKT GF

fish of the day, chef's preparation, choice of two sides

## SHRIMP N GRITS\* 16 GF

Hayden flour grits, achiote, shrimp, cilantro pesto

# Tacos

..... A la carte 3.25 GF

## VEGETABLE

## AL PASTOR

## PORK DEL DIA

## CARNE ASADA

## CAMPECHANO

longaniza, al pastor y carne asada

## DEL MAR\* NOT GLUTEN-FREE

+1 taco

+3 la parillada

## La Parillada FAMILY STYLE TACOS 15 GF

choice of two, skillet served w/ six tortillas, onion, cilantro, grilled yellow hot peppers & green onion

# Tortas o Burritos

## AL PASTOR 8

Wood Grilled achiote marinated pork w/ Pineapple

## CARNE ASADA 9

Mesquite grilled skirt steak marinated in soy

## PORK DEL DIA 8

Ask for today's preparation

## BARBACOA 9

Slow braised Beef in banana leaf with Spices

## CAMPECHANO 8

longaniza, al pastor, carne asada

## DEL MAR\* 12

fish of the day, pico de gallo, chile de arbol aoli, cabbage slaw

## NACO TORTA\* 10 (TORTA ONLY)

carne, two eggs, avocado

## LA BOMBA 10

al pastor, chihuahua & manchego cheese, lettuce, mayo & tomatillo salsa w/ pineapple

## BEAN AND CHEESE BURRITO 6

# Lados

## GALLO GUACAMOLE 5 GF VG

avocado, red onion, serranos, fire roasted tomatoes, orange segments, salt, lime, cilantro & cotija (w/ chips)

## FRIJOLES 3 GF VG

mcclendon's medley paris bistro beans, sprinkled cotija

## ARROZ VERDE 3 GF VG

jasmine rice w/ corn, tomatillo salsa & cilantro

## PAPAS FRITAS 4 GF VG

hand-cut fried potatoes w/ aji aioli & ketchup

## VEGETABLES 5 GF VG

seasonal local vegetables

## TORTILLAS 1 GF VG

hand-pressed corn tortillas

## CHIPS 1 GF VG

corn tortilla chips

## SINGLE FLAP JACK 5.50 GF VG

maple syrup & butter

## FRUTA 4 GF VG

seasonal fruits

## HASH BROWNS 4 GF VG

## CHORIZO 4 GF

## BACON 4 GF

# Postres y Dulces

## CHURROS 8 VG

fried dough in cinnamon sugar w/ cajeta caramel, sweetened condensed milk & house-made chocolate sauce

## PIE DE PLATANO 7 VG

banana cream pie w/ vanilla bean, creme fraiche, candied peanuts & cajeta caramel drizzle in a graham cracker crust

## FLAP JACKS 8 GF VG

two flap jacks, maple syrup, butter | add banana, whipped cream & peanuts + 1.50

# Bebidas 3.50

AGUA FRESCA

LIMONADA

HORCHATA

JARRITOS

MEXI COKE

MEXI SPRITE

LUX CAFE

ICED TEA