

Desayuno

SERVED DAILY UNTIL 4 PM

SAMPLER* 11

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

FLAPJACKS 8.50 VG

two flapjacks, maple syrup & butter

FLAPJACKS CAJETA 9.75 VG

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

FLAPJACKS FRUTA 9.75 VG

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

EGG TORTA* 9

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

B.L.T.A* 9 GF ADD EGG* +2

thick cut bacon, lettuce, one windmill tomato, mayo

ARBOLERO* 10 GF

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

MIGAS* 10 GF VG

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

MEXICAN BREAKFAST* 9.50 GF

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

BREAKFAST BURRITO* 8.75

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

GRANOLA Y YOGURT 7.50 GF

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

HUEVOS RANCHEROS* 9.50 GF VG

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

CHILAQUILES* 11.5 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 9.25 GF VG

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

CHICHARRON DE QUESO 9 GF VG

chihuahua & manchego cheese crisp w/ aji aioli

ENVUELTO 12.50 GF

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

HUARACHE 9.25 GF VG ADD EGG* +2

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

HUARACHE CAMPECHANO 10.25 GF ADD EGG* +2

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

COCTEL DE MARISCOS* 14 GF

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

CEVICHE DEL DIA* 15 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 8.50 GF

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

POZOLE VEGETARIANO 8.50 GF VG

pozole rojo w/ seasonal vegetables (w/ tortillas)

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

CORTADO DOS 9.75 VG

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

LEGUMBRES 9.75 VG

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

DE LA CASA 9.75 GF VG

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

Especiales

POLLO DEL DIA 21 GF

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

PESCADO DEL DIA* MKT GF

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

SHRIMP N GRITS* 17 GF

Hayden flour grits, achiote, shrimp, cilantro pesto

Tacos

..... A la carte 3.50 GF

BARBACOA

VEGETABLE

CAMPECHANO

longaniza, al pastor y carne asada

AL PASTOR

PORK DEL DIA

DEL MAR* NOT GLUTEN-FREE

+1 taco +3 la parillada

CARNE ASADA

La Parillada FAMILY STYLE TACOS 17 GF

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

Tortas o Burritos

AL PASTOR 9

Wood Grilled achiote marinated pork w/ Pineapple

CARNE ASADA 9

Mesquite grilled skirt steak marinated in soy

PORK DEL DIA 9

Ask for today's preparation

BARBACOA 9

Slow braised Beef in banana leaf with Spices

CAMPECHANO 9

longaniza, al pastor, carne asada

DEL MAR* 12

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

NACO TORTA* 11 (TORTA ONLY)

carne, two eggs, avocado

LA BOMBA 11

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

BEAN AND CHEESE BURRITO 6.5

Lados

GALLO GUACAMOLE 6 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 5 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 2 GF VG

corn tortilla chips

SINGLE FLAP JACK 6 GF VG

maple syrup & butter

FRUTA 5 GF VG

seasonal fruits

HASH BROWNS 4.50 GF VG

CHORIZO 4.50 GF

BACON 4.50 GF

Postres y Dulces

CHURROS 8

PIE DE PLATANO 7.50

TRES LECHEs 8

COCONUT PUDDING 8

LIME TART 8

Bebidas 3.50

AGUA FRESCA

MEXI COKE

LIMONADA

MEXI SPRITE

HORCHATA

LUX CAFE

JARRITOS

ICED TEA