928 E. PIERCE ST.

DOWNTOWN PHOENIX

602.327.0880



FLAPJACKS 12 VG two flapjacks, maple syrup & butter

esarjuro

FLAPJACKS FRUTA 14 VO two flapjacks, seasonal fruit, sweetened condensed milk, powdered sugar

FLAPJACKS CAJETA 14 VG

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

BREAKFAST BURRITO* 13

eggs, chorizo, hash browns, beans, asadero cheese & fire roasted salsa

HUEVOS RANCHEROS* 14 GF VG

two quesadillas w/ corn tortillas & asadero cheese, two eggs cooked your way, choice of ranchero, chilaquiles salsa or xmas → # w/ barbacoa | al pastor | carne asada

CHILAQUILES* 15 GF VG

choice of chicken | vegetables | $\neq 2$ combo | $\neq 5$ barbacoa corn tostadas baked w/ asadero & cotija cheese, fire roasted & chilaquiles salsa & two eggs cooked your way

VEGETABLE HASH* 15 GF VG

crispy hash browns, seasonal vegetables, creamy ranchero sauce, two eggs cooked your way, topped w/ cotija cheese & pico de gallo

AVOCADO TOAST* 16.5 VG

noble bread topped w/ our gallo guacamole, two poached eggs, mixed greens salad & fruit of the day

LA MAÑANA ENSALADA* 14

mixed greens, heirloom cherry tomatoes, bacon, poached eggs & avocado w/ noble bread

LA CHAROLA 14 GF VG gallo guacamole, pico de gallo, fire roasted salsa y

salsa del dia (w/ chips)

GALLO QUESADILLAS 6 GF VG

queso asadero, & jalapeno relish → 2 choice of barbacoa | al pastor | carne asada | → 1 enfrijolada

CHICHARRON DE QUESO 11 GF VG manchego cheese crisp w/ aji aioli

ENVUELTO 16.5 GB

al pastor folded inside of melted queso chihuahua, pineapple served w/ chile toreado, cebollita asada & corn tortillas

COCTEL DE CAMARON* 17 @

poached shrimp, cucumber, avocado, jicama, pico de gallo and jugo de tomate (w/ chips)

CEVICHE DE PESCADO* 20 GF

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

ELOTE CALLEJERO 8 GF VG

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

TACO DORADO 15 🐠

fried masa w/ pork in chile colorado, melted queso chihuahua, onions, cilantro, queso fresco

FRIJOLES Y CHORIZO 13 GF

refried pinto beans, schreiner's chorizo, queso asadero, topped w/ pico de gallo , served w/ tortilla chips

SMOKED SALMON TARTINE* 17.5

Noble bread topped w/ whipped ricotta, smoked salmon, avocado, capers, two poached eggs w/ mixed green salad & fruit of the day

MIGAS* 14 6 10

open-face omelette w/ tortilla strips, seasonal local vegetables, queso asadero, avocado & pico de gallo

SAMPLER* 17

flapjack, choice of barbacoa | chorizo | bacon, two eggs cooked your way, choice of noble sourdough | noble telera

MEXICAN BREAKFAST* 13.5 @ two eggs w/ chorizo, beans, and a side of corn tortillas

ARBOLERO* 13 🚭

two eggs cooked your way w/ hashbrowns, choice of bacon | chorizo | $\neq 3$ barbacoa

BISCUITS & CHORIZO GRAVY* 14

schreiner's chorizo gravy on house made biscuits served w/ two eggs cooked your way | ≠ 4 w/ barbacoa

ONLY SATURDAY & SUNDAY

RED puerco colorado | GREEN pollo y elote 10 GF

TAMALE RICO* 14 GF

salsa verde, eggs cooked your way, pico de gallo, crema fresca, oaxaca y cotija

POZOLE ROJO | SM 8 | LG 14 G

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

POZOLE VEGETARIANO | SM 8 | LG 14 @ VG pozole rojo w/ seasonal vegetables (w/ tortillas)

ADD ON AL PASTOR, GRILLED CHICKEN OR

CORTADO DOS 14 GF VG

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

INCA 14 GF VG

herbs, quinoa, heirloom tomato, dried cranberries, avocado, corn, red onion, arugula, lime & herb dressing

DE LA CASA 14 GF VG

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

STEAK-COBB SALAD 18 GF carne asada, gem lettuce, shaved corn, avocado, bacon, date, tomato, blue cheese & buttermilk dressing