

Buñuelos –

With cinnamon & sugar – \$5.00

Honey Glazed - \$6.25

With Chocolate Sauce -\$7.00

PANCAKES (HOUSE MADE) – House-made Buttermilk pancakes sprinkled with powdered sugar and served with syrup on the side

1 pancake -\$6.50 2 pancakes- \$ 12.00

FRENCH TOAST – Topped with powdered sugar, served with syrup on the side.

½ order \$6.00 Full order \$ 11.00

PINEAPPLE UPSIDE DOWN PANCAKES – Pineapple & butter streusel. Served with hand whipped cream with coconut flakes & powdered sugar.

1 -pancake \$7.00 2 -pancakes \$ 13.00

CALIFORNIA AVOCADO TOAST – \$11.25

Avocado spread (avocado, tomato, lemon juice) bacon, poached egg, pickled onions, seasonal greens, balsamic vinaigrette, & cotija cheese.

CHILE RELLENO – \$11.50

Scrambled eggs, cheddar cheese inside a pasilla pepper, topped with cabbage slaw, radishes and cotija cheese. Set on top of black bean puree with sour cream drizzle.

BENEDICTS

Poached eggs, English muffin, house made hollandaise sauce. Served with house potatoes or side salad.

- Cochinita Pibil \$16.95
- California (bacon & avocado) \$16.95
- Florentine (spinach) \$12.50

SIDES

Side Sour Cream -\$1.00

Side Avocado - \$ 3.50

Home potatoes - \$3.00

1 Egg any style- 2.50

Bacon (3 slices) \$5.50

Sausage: \$5.00

Side Fruit - \$5.00

OMELETS & EGG PLATES

Served with home potatoes or side salad and toast (gluten free add \$1.50)

THE LUCHO Omelet– Eggs, cochinita pibil caramelized onions and cheddar cheese **\$14.25**

VEGGIE OMELET – Eggs, seasonal veggies, tomatoes, caramelized onions & cotija cheese. **\$12.50**

BACON, TOMATO & CHEDDAR OMELET – Eggs, bacon, cheddar and tomatoes \$14.25

2 EGGS ANY STYLE – Eggs, choice of house potatoes or salad, and toast **\$11.00**

Add a protein- \$3.50 each: bacon, sausage, cochinita pibil, chorizo, soy chorizo or chicken pibil

BREAKFAST SANDWICH – \$8.25

Egg, cheese, and sliced tomatoes

BREAKFAST BURRITO – \$8.25 Home potatoes, eggs, cheddar cheese, & homemade salsa.

Add a protein- \$3.50 each: bacon, sausage, cochinita pibil, chorizo, soy chorizo or chicken pibil

CHILAQUILES –HALF \$8.50 FULL \$12.00

House made corn tortilla chips tossed in eggs, house tomato sauce, house habanero salsa, & cheddar cheese, topped with and over medium egg and cotija cheese.

Add a protein- \$3.50 each: bacon, sausage, cochinita pibil, chorizo, soy chorizo or chicken pibil Black beans or pico de Gallo \$1.50 Sour cream \$1.00

Egg Whites -add \$1.50

Split Plate Charge \$1.00

SANDWICHES: served with choice of French fries, side salad or coleslaw.

Cochinita pibil– \$13.75

Pork marinated in citrus juice, achiote paste and wrapped in banana leaves, then slow roasted and served on a roll with pickled onions, cabbage slaw (cabbage, tomato, cilantro & lemon juice) and habanero aioli.

Roasted Chicken Sandwich – \$12.75

Chicken rubbed with achiote paste and lemon juice, then slow roasted. Served on a roll with pickled onions, cabbage slaw (cabbage, tomato, cilantro & lemon juice) and habanero aioli.

Tuna Salad Sandwich - \$12.25

Albacore tuna (celery, onions, capers, mayonnaise and Dijon mustard) lettuce and tomato, served on a roll.

Chicken Milanese - \$ 15.95

Breaded chicken, black bean puree, avocado spread, cabbage slaw (cabbage, tomato, cilantro & lemon juice) and habanero aioli, served on a roll.

Hamburger– \$13.75

Beef patty filled with bacon & caramelized onions. Served on a brioche bun with habanero aioli, lettuce & tomatoes.

Add cheese: 1.00

SOUP:

Pozolé – \$11.00

A traditional soup from Mexico made with hominy, pork shoulder, chilies, spices and garnished with cabbage slaw, onions chips & lime.

ENTREES:

Empanadas – \$11.50 (2) sautéed ground beef and caramelized onions, folded in a corn flour pastry, fried and topped with tomato salsa, habanero salsa and cotija cheese. Served with cabbage slaw.

Cochinita Pibil Plate– \$18.75

Pork marinated in citrus juice, achiote paste and wrapped in banana leaves, then slow roasted and served. Served with corn tortillas, pickled onions, rice and black beans.

TOSTADA WITH SIDE SALAD - \$12.25

1 Tostada topped with avocado spread (avocado, tomatoes and lemon juice), cabbage slaw and cotija cheese. Served with spring mix salad tossed in our honey balsamic vinaigrette

Topped with your choice of: Cochinita Pibil, Chicken Pibil, or sautéed veggies (vegan No Cheese)

SALADS:

ADD TO ANY SALAD COCHINITA PIBIL, CHICKEN PIBIL \$3.25 OR BLACKENED SHRIMP \$7.00

TACO SALAD – \$11.50

Lettuce, tomatoes, avocado, black beans, roasted corn, tortilla chips, cheddar and cotija cheese, tossed in chipotle ranch dressing.

CRANBERRIES, PUMPKIN SEEDS & COTIJA -\$10.00

Cranberries, pumpkin seeds and cotija cheese with house made balsamic vinaigrette.

TUNA SALAD -\$12.00

Albacore tuna (celery, onions, capers, mayonnaise and Dijon mustard) on a bed of lettuce with house made balsamic vinaigrette.

SIDES

Empanada Beef (1)- \$6.00

Fries: - \$3.50

Side Avocado - \$ 3.50

Sweet Plantains -\$4.00

Side Sour cream -\$1.00

Side Chipotle Ranch - \$1.25