

"Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, SOY, PEANUTS, TREE NUTS, and MILK." Please ask the manager with any food allergy concerns. While we offer gluten free options, we do not have a dedicated fryer, toaster or cooking surface.



2675 OCEAN AVENUE * SAN FRANCISCO, CA 94132 (415)347-7416

WEEKEND BRUNCH MENU

Buñuelos –

With cinnamon & sugar – \$5.00

Honey Glazed – \$6.00

Chocolate Sauce - \$7.00

PANCAKES (HOUSE MADE) – Buttermilk pancakes sprinkled of powdered sugar and served with real maple syrup on the side

1 pancake \$5.50 Full order \$ 10.75

FRENCH TOAST – Topped with powdered sugar, served with real maple syrup

½ order \$5.75 Full order \$ 10.75

CALIFORNIA AVOCADO TOAST –
\$11.00

Avocado spread (avocado, tomato, lemon juice) bacon, poached egg, pickled onions, seasonal greens, balsamic vinaigrette, topped with cotija cheese. Served on cranberry walnut batard.

BENEDICTS

2 poached eggs served on Costeaux's bakery English muffins topped with house made hollandaise sauce. Served with house potatoes or side salad. Fruit add: \$1.50

- Pibil (Pulled Pork) \$15.50
- California (bacon & avocado) \$14.50
- Florentine (spinach) \$12.50

OMELETS & EGG PLATES

SERVED WITH HOUSE POTATOES OR SALAD AND TOAST (GLUTEN FREE \$1.50)

SUB FRUIT \$1.50 EGG WHITES \$1.50 EXTRA

THE LUCHO – 2 egg omelet, cochinita pibil (pulled pork), caramelized onions and cheddar cheese **\$13.75**

VEGGIE OMELET – Spinach, zucchini, caramelized onions, cotija cheese. **\$12.00**

ENTOMATADA - Two poached eggs with tomato and pumpkin seed sauce, cotija cheese **\$11.00**

2 EGGS ANY STYLE – **\$10.00**

Add : Bacon, Chorizo, Sausage, Cochinita pibil, Soy chorizo or Avocado \$3.00

Y MAS.....

Add Bacon, chicken pibil, chorizo, Sausage, Cochinita Pibil, or Soy chorizo \$3.00
Avocado: \$3.00 Sour Cream: \$1.00

BREAKFAST SANDWICH – Egg, cheese and tomatoes **\$7.00**

BREAKFAST BURRITO – Home potatoes, eggs, cheddar cheese, homemade salsa. **\$8.00**

CHILAQUILLES –HALF \$8.50 FULL \$12.00

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

CHILE RELLENO – **\$11.00**

Not your traditional chile relleno. Roasted poblano pepper, stuffed with scrambled eggs, cheddar cheese house habanero salsa, topped with cabbage slaw, radishes & cotija cheese. Set

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on top of black bean puree and sour cream

drizzle.

SANDWICHES: served with fries or coleslaw.

Cochinita pibil- \$13.50

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

Roasted Chicken Sandwich - \$12.50

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

Tuna Salad Sandwich - \$ 11.50

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

Chicken Milanese ~ \$ 13.50

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

PLATES:

Empanadas - \$10.50

(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.

TOSTADA WITH SIDE SALAD - \$11.75

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

YOUR CHOICE OF TOPPING: Cochinita Pibil, Chicken Pibil, Blackened Shrimp (+.75) or sautéed veggies (vegan without the cheese.)

SOUP:

Pozolé - \$10.50 (Bowl only)

A traditional soup from Mexico made with hominy, pork shoulder, chilies, spices and garnished with onion, cilantro, house made chips and lime.

Soup of the Day - Cup \$6.00

Bowl \$10.00

SIDES

Empanada (1)- \$5.25

Fries: - \$3.50

Side Avocado - \$ 3.50

Home potatoes - \$3.00

1 Egg any style- 2.50

Fruit - \$ 4.25

Bacon (3) or Sausage (3):
\$4.25

Salsa -\$1.00

Sour Cream -\$1.00

Toast - \$4.00

Cochinita Pibil - \$5.00

BEVERAGES

Sparkling Water \$3.00

House made Lemonade
\$4.00

Orange Juice or Apple
Juice

Sm. \$2.50 Lg. \$4.50

San Pellegrino Aranciata
Rosa \$3.00

Hot or Iced Tea: \$2.50

Hot or Iced Coffee \$3.00

Canned Soda \$2.25

"Consuming raw or undercooked eggs may increase your risk of foodborne illness."