

Allergy Statement: please be aware that our food may contain or come in contact with common allergens, such as dairy, eggs, tree nuts, wheat, soybeans, peanuts, fish, shellfish, or wheat. Please alert you server of any food allergies you may have, however while we take steps to minimize risks and safety to handle the foods that contain potential allergens, please be advised that cross contamination may occur. If you have a severe life threatening allergy to any of the above allergens we can not safely recommend any dish on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TUESDAY - FRIDAY - BREAKFAST - LUNCH MENU

Buñuelos - A doughnut like ball lightly coated in cinnamon sugar 5.75

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

1 pancake 7.25 2 pancakes 13.75

FRENCH TOAST - Topped with powdered sugar, served with syrup on the side. (Contains cinnamon)

½ order 7.25 Full order 13.75

PINEAPPLE UPSIDE DOWN PANCAKES - Pineapple & butter streusel. Served with hand whipped cream with coconut flakes & powdered sugar. (Contains cinnamon)

1 -pancake 9.00 2 -pancakes 17.50

BENEDICTS (contains Tapatio hot sauce)

2 poached eggs, English muffin topped with house made hollandaise sauce. Choice of house potatoes or side salad.

- Cochinita Pibil 19.25
- Florentine (spinach) 15.75
- Blackened Shrimp Benedict -20.75
- Spicy Fried Chicken Benedict -20.75
- California (bacon & avocado) - 19.25

CHILAQUILES -HALF 9.75 FULL 13.75

(NO SUBSTITUTIONS PLEASE)

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

Add a protein- 4.75 each: bacon, sausage, cochinita pibil, chicken pibil, chorizo, soy chorizo ,
 Black beans or pico de Gallo 1.50 Sour cream 1.50
 Avocado: 4.25
 Special: Beef Birria 7.25 Carnitas: 6.25

OMELETS & EGG PLATES

AVOCADO TOAST - 15.25

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

THE LINDA - Egg white scramble with mushrooms, spinach & zucchini, avocado, pico de gallo, Lucho sauce (tomatoes, habanero & onions.& corn tortillas. 18.50 **(no substitutions)**)

CHILE RELLENO - 15.25 (served with corn tortillas chips) 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.

LUCHO Omelet- Eggs, cochinita pibil (pork) caramelized onions, cheddar cheese & a side of Lucho sauce (tomatoes, habanero & onions. Served with home potatoes or salad, and toast. 17.25

VEGGIE OMELET - Eggs, seasonal veggies, tomatoes, caramelized onions & cotija cheese. Served with home potatoes or salad, and toast. 15.75

BACON, TOMATO & CHEDDAR OMELET - Eggs, bacon, cheddar & tomatoes. Served with home potatoes or salad, & toast 17.25

2 EGGS ANY STYLE - Eggs, choice of house potatoes or salad, and toast 12.75 **Add a protein-** 4.75 each: bacon, sausage, cochinita pibil, chorizo, or chicken pibil

BREAKFAST SANDWICH - Egg, cheese and tomatoes; 9.75 Add bacon or sausage 4.75

BREAKFAST BURRITO - Home potatoes, eggs, cheese, homemade salsa. 9.50

Add a protein- 4.75 each: bacon, sausage, chicken pibil, cochinita pibil, chorizo, or soy chorizo.
 Beef Birria 7.25 Carnitas 6.25

Side Sour Cream -1.50
 Side Avocado - 4.25
 Home potatoes - 4.25

1 Egg any style- 2.75
 Bacon (3 slices) 6.75
 Sausage: 5.75

Side Beef Empanada, topped with salsa & cotija cheese: 7.50
 Side French Fries: 4.00
 Side Fruit: 6.00

Egg Whites : add 2.00

Gluten Free Bread 2.00

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

Cochinita pibil- 15.75

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 - 15.75

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 - 15.75

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

Chicken Milanese - 16.75

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

Spicy Fried Chicken Sandwich - 16.75

Spicy fried chicken, avocado, habanero aioli, lettuce & tomato on a seeded brioche.

Hamburger - 15.25

Beef patty filled with bacon & caramelized onions. Served on a brioche bun with habanero aioli, lettuce & tomatoes. Add cheese: 1.50 Add Avocado: 4.25

SOUP:

Pozolé - 14.25

A traditional soup from Mexico made with hominy, pork shoulder, chilies, spices and garnished with cabbage slaw, onions chips & lime. Extra cabbage slaw: 2.00

SIDES:

Fries: - 4.00

Side Avocado - 4.25

ENTREES:

Empanadas - 14.25 (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- 20.25

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 - 14.25

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)
Blackened Shrimp +2.00. Carne Asada +2.00

SALADS:

ADD TO ANY SALAD:

Cochinita Pibil, or Chicken Pibil 4.75

Carne Asada or Blackened Shrimp 7.25

TACO SALAD - 13.75

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

CRANBERRY, PUMPKIN SEEDS & COTIJA -11.25

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

TUNA SALAD -14.50

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

Sweet Plantains -4.50

Side Sour cream -1.50

Side Chipotle Ranch - 1.50

If you have any dietary restrictions, preferences or allergies let us know so we can help you with menu ingredient

* Please carefully read our menu before ordering. Due to rising food costs, we can not remake dishes that are not our mistake.

Lunch Specials

Tacos
Crispy or Soft
Choice of protein, lettuce, cheese, pico de gallo and sour cream.

One Taco (a la cart) - 5.25

Two Taco Plate 15.25
Served with black beans and rice

Protein choice one per taco
Ground Beef
Chicken Pibil
Cochinita Pibil
Carnitas +1.50
Carne Asada +2.00 per taco
Blackened Shrimp +2.00 per taco

Lunch Burritos 9.25
Black beans, rice, cheddar cheese, sour cream, pico de gallo & chips

Add a protein:
Chicken Pibil + 4.75
Cochinita + 4.75
Avocado + 4.25
Carnitas +6.25
Blackened Shrimp +7.25
Carne Asada +7.25

Quesadillas 10.50
Served with cheese, caramelized onions, cabbage slaw, avocado spread & sour cream

Add:
Chicken + 4.75
Cochinita + 4.75
Carnitas +6.25
Carne Asada +7.25
Blackened Shrimp +7.25

Beverages

House Coffee 4.25
Hot or Iced 4.00
Add a flavor shot .75
Add Oat milk +1.00

Mexican Coffee (Cafe de Olla) -Hot or Iced 5.25
House coffee, cinnamon, anise, clove, brown cane sugar & orange zest.

This coffee is sweetened- please do not order if you do not like sweet coffee - we can not trade out for regular

Hot Cocoa 4.00. add whip .50

Orange Juice 5.95
Housemade Lemonade 5.00
Arnold Palmer 5.50
Sparkling Water 3.00
Canned Soda 3.50

Beer 5.75

Pacific
Modelo Especial
Modelo Negra
Corona

Champagne

Wycliff Brut California Sparkling Wine
Glass 9.50 (6 Oz) Bottle 24.00

Cocktails

Mimosa 10.00

Michelada 10.50- (spicy) Bloody Mary mix (house-made), rimmed with Tajin, & served with beer of your choice. (Our mix contains Clamato which has clam juice.)

Bloody Mary- 10.50 Bloody Mary mix (house-made), Vodka (40%)/sake 60% blend)rimmed with Tajin (Our mix contains Clamato which has clam juice.)

Bloody Maria 10.50 - (spicy) Bloody Mary mix (house-made), tequila(40%)/sake 60% blend) (Our mix contains Clamato which has clam juice.)

Canned Cocktails by Sabe

Margarita on the rocks 9.95
tequila(40%)/sake 60% blend by SABE

The Mule by SABE 9.95 -(canned by SABE) The Mule is made from ginger beer, vodka & lime juice.