



BREAKFAST & LUNCH MENU

Buñuelos –

With cinnamon & sugar – \$5.00
Honey Glazed - \$6.25
With Chocolate Sauce -\$7.00

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

1 pancake \$6.00 Full order \$ 11.00

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

½ order \$6.00 Full order \$ 11.00

PINEAPPLE UPSIDE DOWN PANCAKES –

Pineapple & butter streusel. Served with hand whipped cream with coconut flakes.

1 pancake \$6.75 Full order \$ 12.75

CALIFORNIA AVOCADO TOAST – \$11.25

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

CHILI RELLENO – \$11.50

Scrambled eggs, with 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.

(GLUTEN FREE BREAD) \$1.50

OMELETS & EGG PLATES

SERVED WITH HOUSE POTATOES OR SALAD AND CHOICE OF TOAST

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

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

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

ADD TO ANY DISH: \$3.25
Bacon, Cochinita Pibil, Chicken Pibil, Sausage, or Soy Chorizo
Avocado \$3.00 Sour Cream: \$1.00

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

BREAKFAST SANDWICH – Egg, cheese and tomatoes **\$8.00**

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

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.

ADD BLACK BEANS 1.50. SOUR CREAM 1.00 PICO \$1.50

EGG WHITES \$1.50 EXTRA

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 Milanesa - \$ 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.

SIDES

Empanada (1)- \$5.75

Fries: - \$3.50

Side Avocado - \$ 3.50

Home potatoes - \$3.00

1 Egg any style- 2.50

Fruit - \$ 4.50

Bacon (3 slices) \$5.50

Sausage: \$5.00

Side Toast - \$4.00

ENTREES:

Empanadas – \$11.00 (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– \$16.75

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.

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, Blackened Shrimp (+.75) or sautéed veggies (vegan No Cheese)

SALADS:

ADD TO ANY SALAD COCHINITA PIBIL, CHICKEN PIBIL \$3.25 OR BLACKENED SHRIMP (6)\$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.