



**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 sever life threatening allergies to any of the above allergens we can not safely recommend any dish on the menu.

**BRUNCH MENU**

**Buñuelos** - A doughnut like ball lightly coated in cinnamon sugar \$5.25

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

1 pancake \$6.75 2 pancakes \$ 12.75

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

½ order \$6.50 Full order \$ 11.75

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

1 -pancake \$7.50 2 -pancakes \$ 13.75

**BENEDICTS**

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

- Cochinita Pibil \$17.25
- Florentine (spinach) \$12.75
- Blackened Shrimp Benedict -\$17.95
- Spicy Fried Chicken Benedict -\$17.95
- California (bacon & avocado) - \$17.25
- Pork Belly Benedict -\$19.75

**CHILAQUILES -HALF \$8.75 FULL \$12.25**

**(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- \$4.00 each: bacon, sausage, cochinita pibil, chicken pibil, chorizo, soy chorizo , Black beans or pico de Gallo \$1.50 Sour cream \$1.00 Special: Add Crispy Pork Belly \$7.00

**OMELETS & EGG PLATES**

**CALIFORNIA AVOCADO TOAST - \$11.75**

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 - \$12.25**

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. **\$14.75**

**VEGGIE OMELET** - Eggs, seasonal veggies, tomatoes, caramelized onions & cotija cheese. **\$13.75**

**BACON, TOMATO & CHEDDAR OMELET** - Eggs, bacon, cheddar & tomatoes. Served with home potatoes or salad, & toast \$15.50.

**2 EGGS ANY STYLE** - Eggs, choice of house potatoes or salad, and toast **\$11.75 Add a protein-** \$4.00 each: bacon, sausage, cochinita pibil, chorizo, or chicken pibil

**BREAKFAST SANDWICH** - Egg, cheese and tomatoes; served on whole grain **\$8.75**  
Add bacon or sausage \$4.00

**BREAKFAST BURRITO** - Home potatoes, eggs, cheese, homemade salsa. **\$8.75**

**Add a protein-** \$4.00 each: bacon, sausage, chicken pibil, cochinita pibil, chorizo, or soy chorizo.

Side Sour Cream -\$1.00  
Side Avocado - \$ 3.50  
Home potatoes - \$3.00

1 Egg any style- 2.50  
Bacon (3 slices) \$6.00  
Sausage: \$5.75

Side Empanada: \$6.50  
Side French Fries:\$3.50  
Side Fruit: \$6.00

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

**Cochinita pibil- \$14.25**

Pork marinated in citrus juice, achiote paste and wrapped in banana leaves, & slow roasted. Served on French baguette, pickled onions, cabbage slaw & habanero aioli.

**Spicy Fried Chicken Sandwich - \$ 16.75**

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

**Pozolé - \$12.00**

A traditional soup from Mexico made with hominy, pork shoulder, chilies, spices and garnished with cabbage slaw, onions chips & lime. Extra cabbage slaw: \$1.50

**Empanadas - \$12.25 (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.

**Roasted Chicken Sandwich - \$14.25**

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

**Tuna Salad Sandwich - \$ 12.75**

Albacore tuna salad (celery, onions, capers, mayo & brown mustard), lettuce & tomatoes, served on French baguette.

**TOSTADA WITH SIDE SALAD - \$12.75**

1 Tostada topped with avocado spread (avocado, tomatoes and lemon juice), cabbage slaw and **cotija cheese**. Served with side salad tossed Topped with your choice of: Cochinita Pibil (pork), blackened shrimp (+1.00) or sautéed veggies.

**Beverages**

**House Coffee - locally roasted by Abanico**

Hot or Iced \$3.75

Add a flavor shot (vanilla, caramel, or hazelnut

Add Oat milk +1.00

**Mexican Coffee (Cafe de Oja) -Hot or Cold \$4.75**

Abanico Coffee, cinnamon, anise, clove, brown cane sugar & orange zest.

**This coffee is sweetened- please do not order if you do not like sweet coffee**

Iced or Hot Tea \$3.25

Hot Cocoa \$3.50

Apple Juice \$4.50

Orange Juice( 14oz not from concentrate) \$5.50

Housemade Lemonade \$4.75

Sparkling Water \$3.00

Canned Soda \$3.25

**Beer \$5.50**

Corona  
Modelo Especial

Modelo Negra  
Pacífico

Lagunitas IPA

**Cocktails -(60% sake / 40% distillate)**

**Tequila Sunrise** \$10.00

**Mimosa** \$9.75

**Michelada** \$9.75 - (spicy)

Bloody Mary mix (housemade), rimmed with tajin, & served with beer of your choice.

**Bloody Mary** \$10.00 - (spicy)

Bloody Mary mix (housemade), Vodka (40%)/sake 60% blend)rimmed with tajin.

**Margarita by SABE** \$12.00 Blanco Tequila 40% / 60% sake blend. Served on the rocks.

**Paloma by SABE \$12.00** Sake infused with blanco tequila & vodka / sake blend

**Wine & Champagne**

Wycliff Brut California Champagne  
Glass \$9.00 Bottle \$23.00

J Lohr Riverstone Chardonnay  
Glass: \$12.00

J Vineyards Pino Noir -Healdsburg, CA  
Glass: \$12:00

Louis Martini Sonoma Cabernet  
Glass: \$13.00

Rosè by Terra Madi  
Glass: \$12.00