



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.

BREAKFAST -LUNCH 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, or coleslaw.

Cochinita pibil- \$14.25

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 - \$14.25

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 - \$12.75

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- \$14.00

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

Add cheese: 1.00

SOUP:

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

ENTREES:

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.

Cochinita Pibil Plate- \$19.25

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 - \$12.75

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

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 CARNE ASADA OR BLACKENED SHRIMP \$7.00

TACO SALAD - \$12.00

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 - \$12.50

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

SIDES:

Fries: - \$3.50

Cole Slaw: \$3.50

Side Avocado - \$ 3.50

Sweet Plantains -\$4.00

Side Sour cream -\$1.00

Side Chipotle Ranch - \$1.25