

BRUNCH

HOMEMADE JAM / DARK STRONG COFFEE / SERVED WEEKENDS 'TIL 2PM

MEXICAN BREAKFAST

HUEVOS RANCHEROS ~9.50

Eggs over easy, tomato jalapeño sauce, rice, beans & tortillas

CHILAQUILES VERDE ~9.50

Corn tortillas sautéed in tomatillo sauce, eggs sunny side up, cheese, crema, beans & pico de gallo

CHORIZO & EGGS ~9.50

Served with rice, beans & tortillas

CHICKEN MACHACA & EGGS ~11

Eggs scrambled with chicken machaca, served with rice, beans & tortillas (sub beef barbacoa +\$2)

BREAKFAST BURRITO ~10

Eggs, cheese, beans, guacamole & chicken machaca (sub beef barbacoa +\$2)

BREAKFAST QUESADILLA ~11

Eggs, spinach, mushrooms, onion, cheese, guacamole & sour cream

BREAKFAST SPECIALS

TARTINE ~8

On multi grain bread with pesto, goat cheese, avocado & a poached egg

OMELET VERDE ~11

Spinach, mushrooms, onions, cheese, tomatillo sauce, rice, beans & tortillas

OMELET FLORES DE CALABAZA ~10

Pumpkin squash flowers, avocado, jack cheese, pico de gallo, epazote herbs, fruit

2+2+2 ~7

2 pancakes / 2 eggs / 2 slices of thick cut bacon

KIDS PLATE ~6.50

2 mini hot cakes, scrambled eggs & fruit

EGGS & OMELETS

whole grain toast and either home fries or fresh fruit

TWO EGGS ~7

Add \$2 for thick sliced bacon

GARDEN OMELET ~9

Sautéed veggies & cheese

TOPANGAN OMELET ~9

Sautéed mushrooms, bacon & cheese

PANCAKES & FRENCH TOAST

BUTTERMILK ~7

ANNIE'S CHOCOLATE CHIP CAKES ~8

CINNAMON MAPLE BRIOCHE TOAST ~8 *new*

HANGOVER MENU

we use cage free brown eggs / our breads (Larder) and tortillas (Marias) are made locally

\$4 DRINKS

*mimosa
micheladita*

\$3.5 BREAKFAST TACOS

served on yellow corn tortillas made fresh locally Maria's Tortillas

CARNE ASADA Y HUEVO TACO
OAXACAN QUESO CON HUEVO TACO
BLT AVOCADO & EGGS TACO
HUEVO CON PAPAS TACO
VEGGIE Y HUEVO TACO

\$3.5 BOTANAS

FRUTA CON CHILE
seasonal fruit with tajin / a Oaxacan tradition

CANTINA POTATOES
skillet potatoes, chorizo and a fried egg

\$8 BREAKFAST SANDWICHES

served with organic mixed greens

B.L.T.
with a fried egg on multigrain bread

TARTINE
goat cheese spread, pesto, fresh avocado, a poached egg

VEGGIE
fried egg, organic arugula, goat cheese on a brioche bun

\$10 BREAKFAST BOWLS

CARNE ASADA PROTEIN BOWL
fried egg, heirloom tomatoes, pico de gallo, avocado, black beans

WILD VEGGIE RICE BOWL
*veggie wild rice, potobello mushrooms, roasted brussel sprouts,
sauteed zucchini, fried egg*

RANCHERO BOWL
*cochinita pibil, organic arugula, baby heirloom tomatoes,
pico de gallo, black beans, fried egg over a crispy yellow corn tortilla*



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