

LUNCH MENU

WE BUY QUALITY INGREDIENTS | WE GET GREAT PRICES FROM VENDORS WE'VE WORKED WITH FOR YEARS | WE WORK HARD TO SERVE YOU A GOOD DISH AT A REASONABLE PRICE

WINTER SPECIALS

BUTTERNUT SQUASH SOUP 9

With roasted pepitas, ancho chilies & crema

BLACKENED SALMON TOSTADA 19

Organic greens, avocado, heirlooms, cheese, rice, ginger vinaigrette

CARNE ASADA PROTEIN BOWL 14

guacamole, cheese, lettuce, black beans & pico de gallo

LUNCH BOWLS

GARDEN VEGGIE BOWL ~12

Veggie wild rice with zucchini, squash sautéed in pesto sauce

CARNE ASADA PROTEIN BOWL ~14

Chopped steak, guacamole, cheese, lettuce, black beans & pico de gallo

BLACKENED SALMON PROTEIN BOWL ~14.50

Avocado, pickled raddish, slaw, tomatillo salsa

BLACKENED TILAPIA BOWL ~13.50

Wild veggie rice & roasted corn served in a hot skillet

CHICKEN FAJITA BOWL ~12.50

Guacamole, grilled bell peppers & onions, rice and black beans

STARTERS

GUACAMOLE ~8.75

Made with fresh avocados every day

ELOTE ~4

Corn on the cob with chef's spiced crema

CEVICHE ~14

Sole, fresh lime juice, jalapeños, cucumber, tomatoes & onions

CANTINA NACHOS ~12

guacamole, jalapeños, onions, tomatoes, red sauce, black beans, cheese & sour cream

TAQUITOS 8.5

3 chicken or cochinita pibil taquitos, guacamole, sour cream

SOUPS & SALADS

SPICY BLACK BEAN SOUP cup ~3.50 | bowl ~7

pureed with jalapeños and fresh herbs

TORTILLA SOUP cup ~3.50 | bowl ~7

tomato puree, herbs, spices

MAMACITAS CHICKEN SOUP ~9 / ~13.50

veggies, rice, a sidebar of cilantro, onions & jalapeños

TACO SALAD ~9.50 / ~13.50

Chicken, avocado, tomatoes, cheese, tortilla strips

Sub beef barbacoa or steak for \$2

LIME CILANTRO CHICKEN ~14.5

Avocados, tomatoes, lime cilantro marinated chicken

SANTA FE CHOPPED CHICKEN ~9 / ~14.50

Black beans, cheese, corn, bell peppers, tortilla strips

SEARED AHI ARUGULA SALAD ~18

Organic arugula, heirlooms and sesame crusted ahi over a flour tortilla with an herb goat cheese spread

MEXICAN BREAKFAST

HUEVOS RANCHEROS 9.50

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

CHILAQUILES VERDES 9.50

Crispy corn tortillas sautéed in salsa verde, eggs sunny side up, jack cheese, sour cream, served with pico de gallo & black beans

CHORIZO & EGGS 9.50

Served with rice, beans & tortillas

We take pride in our food. We prepare things from scratch every day. We buy local when possible, like our tortillas (Marías), our breads (Larder Bakery) and our coffee (Gavina). Many of our recipes are regional - from Oaxaca (Mole.), the Yucatan (Cochinita Pork Pibil) & Mexico City (Suisa Enchiladas).

SANDWICHES & BURGERS

served with fresh cut fries, organic greens or soup

GRILLED CHEESE ON A BRIOCHE BUN ~ 12

Served with a cup of roasted butternut squash soup

PESTO CHICKEN BRIOCHE ~ 12

Lime cilantro chicken, goat cheese, avocado, caramelized onions

SESAME CRUSTED SEARED AHI BRIOCHE ~ 14.50

Goat cheese, avocado, portobello mushrooms, tomatoes, pesto

COCHINITA PORK PIBIL MELT ~ 12.50

Melted jack, caramelized red onions, arugula, avocado

HAMBURGER ~ 11

1/2 lb burger, lettuce, tomatoes, pickles & onions (add cheese \$1)

AVOCADO BACON BURGER ~ 14

Caramelized onions, grilled mushrooms, chipotle crema

LIGHT LUNCH PLATES

SOUP, SALAD & A TACO OR ENCHILADA ~8.50

Choice of a chicken taco or cheese enchilada

CHICKEN MOLE TACO ~8

One crispy chicken mole taco, rice & beans

CHICKEN ENCHILADA SUIZA ~9.50

One suiza enchilada served with pomegranate citrus salad

SEARED AHI TACO ~10

With herb pesto salsa, veggie wild rice, pomegranate citrus salad

BLACKENED SALMON TACO ~9

Served with veggie wild rice & pomegranate citrus salad

SQUASH FLOWER RELLENO ~10

Zucchini squash flowers, jack cheese, herbs, pico de gallo

BAJA FISH BURRITO ~9.75

Battered fried sole, rice, oaxacan slaw, avocado, chipotle crema, pomegranate citrus salad

QUESADILLA & SOUP or SALAD ~8

Spinach/mushroom/onion quesadilla or chicken mole quesadilla

DESSERTS

FLAN traditional caramelized custard ~5.50

CHURRO CHIPS cinnamon & sugar ~4

MUDSLIDE hot fudge brownie sundae ~6

happy to accommodate gluten free dishes and food allergies so please ask us

KAYN DAVES

cantinas

COMBO PLATES

1 Item ~11.50	PICK 2 SIDES Spanish Rice / Anchoite Zucchini Black Beans / Refried Beans	ADD
2 Items ~14.75		Soup or Salad \$1

TACOS

crispy chicken machaca
crispy chicken mole +50¢
crispy beef barbacoa +\$1
crispy black beans
grilled chicken
carne asada +\$1

TACOS

pork pibil +50¢
blackened salmon +\$1.5
baja fish +\$1

RELLENOS

traditional chili relleno
squash flower +\$1

ENCHILADAS

cheese
chicken machaca
beef barbacoa +\$1
chicken mole +50¢
oaxacan +50¢
suiza enchilada +\$1

ENTREES

(Add Soup or Salad for \$1)

FAJITAS 17.50

Chicken grilled with peppers & onions, rice, beans, guacamole, sour cream & tortillas (sub steak for \$2 or tiger shrimp for \$5)

CARNITAS 16.50

Tender marinated pork, tomatillo salsa, rice, beans, guacamole sour cream & tortillas

ARROZ CON POLLO 15.50

Chicken, bell peppers & onions sautéed in tomato jalapeño sauce, cheese, avocado, sour cream & tortillas

CHICKEN MOLE OAXAQUEÑO 17.00

Grilled chicken in mole negro, cotija cheese, rice, black beans, pico de gallo, sour cream & tortillas

MOLCAJETE AZTECA 27.00

Steak, shrimp, chicken, relleno & guajillo chili sauce slow cooked in a sizzling molcajete, served with rice, beans & tortillas

CARNE TAMPIQUEÑA 18.50

Grilled steak, enchilada queso in tomatillo sauce, chili relleno, guacamole, sour cream & tortillas

MANGO CHUTNEY SOLE 17.00

Pan fried sole, mango chutney, rice, spinach salad in lime cilantro dressing

BLACKENED SALMON 20.00

Grilled salmon, red peppers, zucchini & squash, served with a spinach salad

VEGETARIAN DISHES

(Add Soup or Salad for \$1)

BLACK BEAN TACO COMBO 14.50

Two black bean tacos, served with organic greens and spanish rice

OAXACAN ENCHILADA & BLACK BEAN TACO 14.50

With rice & and organic baby mixed green salad

GARDEN BURRITO 14.50

Spinach, mushrooms, tomatoes, cheese, guac, rice, beans tomatillo sauce

TOSTADAS

TOSTADA DE LA CASA 10.50

beans, jack & cheddar cheese, tomatoes, guacamole & sour cream

CHICKEN MACHACA TOSTADA 13.50

beans, jack & cheddar cheese, tomatoes, guacamole & sour cream

BEEF BARBACOA TOSTADA 15.50

beans, jack & cheddar cheese, tomatoes, guacamole & sour cream

FAJITA TOSTADA 14.50

grilled chicken, bell peppers & onions (sub steak for \$2 or shrimp for \$5)

BLACKENED TILAPIA TOSTADA 17

organic greens, avocado, heirlooms, cheese, rice, ginger vinaigrette

BURRITOS

(Add Soup or Salad for \$1)

MAKE YOUR OWN BURRITO 6.50

Beans, rice and add what you like (see add ons below)

POLLO ASADO BURRITO 11

Black beans, avocado, jack cheese and pico de gallo (sub steak \$2)

BAJA FISH BURRITO 9.75

Batter fried sole, oaxacan slaw, avocado, creamy chipotle, rice

KITCHEN BURRITO 15.50

Chicken machaca, rice, beans, sauce, cheese, guac & sour cream, tomatoes & onions (sub steak \$2)

QUESADILLAS

(Add Soup or Salad for \$1)

CHEESE QUESADILLA 8.50

Served with fresh guacamole & sour cream

MOLE NEGRO CHICKEN QUESADILLA 12.50

Mole negro made from scratch, guacamole & sour cream

SPINACH, MUSHROOM, ONION QUESADILLA 12.50

Served with guacamole

CHICKEN FAJITA QUESADILLA 12.50

Grilled with bell peppers & onions, guacamole & sour cream (sub steak \$2)

Tostada, Burrito, Quesadilla & Salad Add Ons

Chicken ~\$3	Sauteed Veggies ~\$4	Grilled Shrimp ~\$7
Beef barbacoa ~\$5	Grilled Mushrooms ~50¢	Grilled Salmon ~\$7
Grilled steak ~\$5	Grilled onions ~50¢	Anchoite Sole ~\$5
Pork pibil ~\$4	Anchoite Zucchini \$2	Guacamole~\$1
Cheese ~75¢	Sauce ~\$1	Avocado ~\$1



SEASONAL VEGETABLES & SIDES

Black or Refried Beans ~3.5 ♦ Spanish Rice ~3.5
Anchoite Sautéed Zucchini ~5 ♦ Guacamole ~2.5
Sautéed Spinach ~5 ♦ Seasonal Veggies ~5
Fresh Cut Fries ~3 ♦ Citrus Slaw ~4
Pico de Gallo ~4

\$6.50 KIDS PLATES

for kids 12 and under

TAQUITOS two chicken taquitos, rice & beans

CHEESE QUESADILLA served with rice & beans

BEAN & CHEESE BURRITO with side of spanish rice

CHICKEN TACO PLATE with rice & beans

GRILLED CHICKEN with rice & beans



Alejo is our head chef. He runs things with his 2 brothers, Ruben and Roberto. The three brothers ("Tres Hermanos") grew up on a large family farm in Oaxaca. Alejo's bisabuela (great grandma) ran the farm and raised the three boys. She loved to cook with farm fresh ingredients. She was good at it. She taught the boys her recipes. Fast forward to the West L.A. where they now carry on her tradition. Viva Tres Hermanos!