BREAKFAST SANDWICHES

Make any sandwich a bagel or

Egg & Cheese	\$ 4.00
On a hard roll	

\$6.50 Protein Egg & Cheese

Your choice of Bacon, Ham, or Sausage on a hard roll

\$ 6.50 Mexican

Scrambled eggs with onions, tomatoes, jalapenos, & Oaxacan cheese

\$ 6.75 Chorizo

Scrambled egg, with Chorizo, black bean paste, mayo, avocado, & Oaxacan cheese

\$ 6.50 Western

Scrambled egg, with Ham, peppers, & onions.

Served with homefries & toast (Choice of: Whole wheat, white, rye, or multi-grain)

Western \$13.00

Toasted bread topped with a mix of fresh tomatoes, garlic, basil, and olive oil.

\$15.00 El Mexicano

Creamy dip made with spinach, artichoke hearts, Parmesan cheese, and garlic, served with tortilla chips or pita.

El Paisano \$ 16.00

A fluffy egg dish filled with cheese and your choice of vegetables and/or meat.

\$13.00 Veggie

Shrimp sautéed with garlic, lemon juice, and butter, served with crusty bread for dipping.

BURRITOS

Breakfast \$ 11.00

2 scrambled eggs with Chorizo, avocado, homefries, &

Add flavor: Caramel, French Vanilla, Vanilla, or Hazelnut +.75

\$ 2.50
\$ 2.75
\$ 3.00
\$2.00



MEXICAN BREAKFAST

El Americano	\$ 7.00
2 eggs any style, homefries, & toast.	

Add Bacon or Sausage +\$3.00

\$12.00 Avocado Toast

Multi-grain toast with a poached egg & cup of fruit

Chorizo Hash \$ 13.50

Chorizo with hash, 2 eggs any style, onions peppers -Served with homefries & toast

Huevos Revultos Con Jamon \$13.00

3 scrambled eggs with Ham - Served with rice, beans, and tortillas

Huevos A La Mexicana \$13.00

3 scrambled eggs with tomatoes, onions, jalapenos -Served with rice, beans, & tortillas

Huevos Con Chorizo \$15.00

3 scrambled eggs with Chorizo - Served with rice, beans, & tortillas

\$18.00 CHILAQUILES: Red or Green

2 eggs any style, Tlyayuda tortilla chips, topped with queso fresco, sour cream, avocado, & onions

Choice of Seasoned Pork or Chorizo

Pancakes & Eggs \$ 13.00

2 eggs any style served with 2 pancakes Choice of Bacon or Sausage

\$7.00 **Pancakes**

2 pancakes Add toppings: Mixed Berries, Banatella, Berry Banana: + \$3.00

Tres Leches French Toast \$13.00

Served with 3 slices of Challah bread, berries, & a side of housemade tres leches

French Toast \$13.00

Served with 3 slices of Challah bread & syrup

Cappuccino	\$4.00
Latte	\$ 4.00
MOChaccino Topped with whipped cream and chocolate shavings	\$6.00
ICEO HORCHATTA ESPRESSO Topped with whipped cream	\$ 6.00

AUTHENTIC OAXACAN

Prepared with mayo, black bean paste, Oaxacan cheese, lettuce, tomato, jalapenos, & avocado

Del Chavo Ham	\$12.00
Ranchera Steak & sautéed onions	\$14.00
Cubana Carnitas, breaded Chicken, ham, & egg	\$16.00
Milanesa De Pollo Breaded Chicken	\$15.00
Hawaiian Marinated Pork, Ham, & pineapple chunks	\$17.00

multigrain, hard roll, or wrap" +.50

Chicken Salad	\$6.00
Ham	\$ 6.50
BLT	\$ 6.00
BLTA	\$ 7.50
Grilled Chicken	\$ 12.50

Served on a hard roll, with bacon, avocado, lettuce, tomatoes, mayo, & side of French Fries

WRAPS

Buffalo Chicken Wrap

\$ 14.00

Chicken tenders, buffalo sauce, lettuce, tomatoes, bleu cheese, & side of fries

Baia Cali Wrap

\$ 16.00

Beer Battered Cod, lettuce, pico de gallo, chipotle mayo, & side of

Dressings: Chipotle Ranch, Bleu Cheese, Italian, or Ranch Add Protein: Steak, Chicken: +\$5.00 | Shrimp: +\$7.00

Side \$ 5.00

Spring mix, cucumbers, tomatoes, carrots, & green peppers

\$12.00 Arango

Spring mix, red peppers, cucumbers, tomatoes, avocados, red onions, & Oaxacan cheese

Taco \$12.00

Served in a fried tortilla shell with iceberg lettuce, tomatoes, avocado, black beans, & shredded cheese

Add Cheese: American, chedder, swiss: + \$1.50

Add ons: Lettuce, tomatoes, red onions, mayo, avocado:

Choice of Meat

Steak, Chicken, Chorizo (ground pork), Carnitas (shredded pork), Al Pastor (marinated pork & pineapple), Carne Enchilada (marinated pork)

OUR CORN TORTILLAS ARE HOMEMADE AND FRESH!



OUESADILLAS

Oaxaquenas	\$15.00
3 corn tortillas stuffed with queso fresco, epazote, black	

bean paste, topped with lettuce, & queso fresco

\$18.00 Chori

Flour tortilla with Oaxacan cheese, Chorizo, sautéed onions, served with sour cream, salsa, rice & beans

\$ 15.00 Avocado

Flour tortilla with black beans, shredded cheese, sautéed onions, green peppers, avocado, served with sour cream, salsa, rice & beans

\$ 13.00 Ranchera

Flour tortilla with shredded cheese, Steak, sautéed onions, jalapenos, served with sour cream, salsa, rice &

\$17.00 Ouesadillas

Flour tortilla with shredded cheese, choice of meat -, Served with sour cream, salsa, rice & beans

\$19.00 Del Mar

Flour tortilla with shredded cheese, sautéed Shrimp, onions, green peppers, mushrooms - Served mango salsa, rice & beans

TOSTADAS 3 Per Order

\$ 13.00 Gaucamole

Spread of gaucamole, lettuce, pico de gallo, and Oaxacan cheese

\$ 15.00 linga

Spread of sour cream, lettuce, queso fresco, & tinga (shredded Chicken, onions, tomatoes, & chipotle)

BURRITOS

\$ 13.00 Burrito

Flour tortilla stuffed with rice, black beans, Oaxacan cheese, lettuce, pico de gallo, & choice of meat Black bean: no pico de gallo \$10.00

\$13.00 1000

Flour tortilla stuffed with rice, black beans, Oaxacan cheese, lettuce, pico de gallo, & choice of meat -Covered with salsa verde & sour cream

\$ 15.00 California

Steak, french fries, guacamole, pico de gallo, Oaxacan cheese, & sour cream

\$18.00 Chimichanga

Deep fried flour tortilla stuffed with sauteed onions, tomatoes, onions, Oaxacan cheese, & choice of meat -Served with sour cream, rice & beans

Irdngo Cafe

APPETIZERS

Chips & Salsa	\$6.00
Chips & Gaucamole	\$10.00
Chips & El Trio Guacamole, salsa, & mango salsa	\$18.00
Nachos Tortilla chips, black bean paste, Oaxacan cheese lettuce, tomatoes, jalapenos Add meat +\$4.00	\$ 13.00
Oaxaquenos Tortilla chips, topped with Mole sauce, lettuce, pico de gallo & gueso fresco	\$ 14.00

Coctel De Camaron \$ 16.00

SIDES

Guacamole	\$4.00
Rice	\$ 4.00
Beans	\$ 4.00
Rice & Beans	\$7.00
French Fries	\$ 5.00
Sour Cream	\$1.50
Nopales	\$3.00

KIDS

Chicken Fingers & French Fries	\$9.00
Cheese Quesadilla & French Fries	\$ 9.00
Grilled Cheese & French Fries	\$7.00
1 Taco With Rice & Beans	\$8.00

Choice of Chicken or Steak & topped with cheese

Choice of Meat

Steak, Chicken, Chorizo (ground pork), Carnitas (shredded pork), Al Pastor (marinated pork & pineapple), Carne Enchilada (marinated pork)

OUR CORN TORTILLAS ARE HOMEMADE AND FRESH!



Chefs Choice Oaxaca Tour \$ 30.00

> 2 Memelitas, 2 Chicken Flautas, Quesadilla Oaxaquenas Nacho Mole, Oaxacan cheese Choice of: Steak, Marinated Pork, or Chorizo



\$15.00

TACOS	Add Rice & beans: + \$4.00
IAUUO	Taco Tuesdays: 1 Extra Taco on select meats

Tacos	\$14.00
4 corn tortillas topped with onions, cilantro, & choice of meat	
onoide of meat	

Lengua 4 corn tortillas with Beef Tongue - topped with

Shrimp \$ 16.00

mango salsa, & chipotle mayo

\$ 16.00 Fish

3 corn tortillas with Beer Battered Cod - topped with cabbage, mango salsa, & chipotle mayo

\$14.00 Gringo

with lettuce, tomatoes, shredded cheese, & sour cream

De Nopales \$12.00

Cactus, onions, & pico de gallo

MEXICAN ENTREES

Memelitas \$ 16.00

3 corn tortilla shells covered with a spread of black bean paste, Asiento (Pork Lard), queso fresco, & choice of meat

Sopes \$ 16.00

3 corn tortilla shells covered with a spread of black bean paste, lettuce, tomatoes, avocado, queso fresco, sour cream, & choice of meat

\$ 15.00 Flautas

4 corn tortillas with choice of Chicken or Cheese, smothered in black bean paste - topped with lettuce,

\$ 16.00 Tiyayuda

Large crispy corn tortilla covered with a spread of black bean paste, Asiento (Pork Lard), queso fresco, lettuce, tomatoes, avocado, Oaxacan cheese, & choice of meat

Carne Asada \$ 18.00

Steak topped with sautéed onions, avocado - Served with tortillas, rice & beans

Costillas En Salsa Verde \$ 18.00

Pork Ribs, salsa verde, cactus - Served with tortillas, rice & beans

\$36.00 La Canasta

jalapenos, Oaxacan cheese, avocado - Served with tortillas, rice & beans

Arango Cafe





BEVERAGES

Homemade Refreshers small \$4.50 large: \$6.50	\$6.50
Horchatta: Prepared with rice, cinnamon, & milk Jamaica: Hibiscus	
Tamarindo: Tamarind	
Jarritos	\$3.75
Coke	\$ 4.00
Smoothies	\$6.00
Strawberry, Mango, Berry, or Pineapple	
Dina Calada	47.00

Strawberry, Mango, Berry, or Pineapple	Ų 0.00
Pina Colada	\$ 7.00
HOUSE SPECIALTIES	
La Chilindrina Flour fritter, spread of mayo, lettuce, tomato, avocado, Pig Skin bits, sour cream, & hot sauce	\$ 10.00
La Mangonada Mango Smoothie, chamoy, tajin, & mango chunks	\$8.00
La Pina Loca Whole pineapple, mango, Mexican candy, chamoy, & tajin	\$ 15.00
El Diablito Shaved ice with Tamarind, chamoy, tajin, & lime juice	\$ 8.00

DESSERT	
Tres Leches Cake Moist sponge cake soaked in 3 milks, topped with strawberries & cream	\$ 6.00
Flan Rich & smooth creamy caramel custard Available as regular or chocolate	\$6.00
Churros Sweet fried dough sticks (6), crispy outside, soft inside, cinnamon-coated Add Caramel, Strawberry, Balverian Crema: +.50 each	\$6.00
Chocolate Cake Mexican chocolate cake with a velvety finish	\$5.00
Fried Ice Cream Mexican Vanilla Ice Cream fried in a Corn flake crust	\$7.00
Las Frescas Con Crema	\$8.00

Fresh strawberries in a sweet creamy sauce

WEEKLY SPECIAL DEALS

Burrito Mondays

\$10.00 Burritos All Day

Taco Tuesdays

Quesadilla Wednesdays

Torta Thursdays

20% off all Tortas

Tamale Sundays

Try the Chicken Mole Tamales before they run out!