



## Our menu

**Fruit parfait \$7.50** Seasonal fruit with greek yogurt, local honey and homemade granola.

**Churro french toast \$9.50** Homemade brioche bread, dusted with cinnamon and sugar mix served with daily berries, maple syrup and concha crumbles.

**Oats Bowl \$7.50** Overnight steel oats topped with daily berries, peanut butter, greek yogurt, local honey and homemade granola.

**Avocado Toast \$10.00** Homemade wheat bread topped with an avocado slices, goat cheese and garlic aioli drizzle, choice of eggs.

**Chilaquiles Pan&Coffee \$9.00** Fried tortilla chips tossed in a tomato and black bean salsa drizzled with mexican crema and topped with queso fresco, red onion and cilantro.

**Add eggs + \$1.50 or chicken + \$2.50**

**Chilaquiles texanos \$10.00** Fried tortilla chips tossed in a tomato salsa drizzled with mexican crema and topped with melted cheddar cheese, bacon bits, queso fresco, red onion and cilantro.

**Add eggs + \$1.50 or chicken + \$2.50**

### NEW

**Chilaquiles con mole \$12.00** Fried tortilla chips tossed in sweet Mole xiqueño, served on a bed of salsa de frijol, topped with onions, cilantro and queso fresco.

**WEEKENDS ONLY**

**Add eggs + \$1.50 or chicken + \$2.50**

**Huevos machacados \$12.00** Norteno style scrambled eggs with mexican dried beef, pico de gallo on a bed of roasted tomato salsa, refried black beans and flour tortillas.

**Torta de cochinita \$11.00** Homemade baguette served with mexican pullet pork, refried black beans and pickled onions.

**Grilled cheese \$11.50** Cheddar, swiss and mozzarella cheese melted in our homemade white bread served with a cup of roasted tomato basil soup. *\*kid friendly\**

**Chicken salad sandwich \$12.00** Homemade baguette served with avocado slices and chicken salad tossed with mayonnaise, dried cranberries and toasted pecans. Served with chips.

**Egg sandwich \$11.00** Homemade brioche bread served with scrambled eggs, caramelized onions, bacon, cheddar cheese and mayonnaise.

**Turkey pesto sandwich \$13.00**

Homemade cherry tomato and rosemary foccacia served with basil pesto, turkey slices, melted mozzarella cheese and a side salad.

**Chorizo and egg torta \$11.00** Chorizo and egg torta served in toasted baguette with refried black beans and mayo.

**Turkey & Swiss sandwich \$13.00** Cold turkey slices, lettuce, tomato, avocado slices, swiss cheese and honey mustard spread on our homemade white bread. Served with chips

**Torta de milanesa de pollo \$14.00** Lightly breaded chicken breast served in a home-made baguette, refried black beans, avocado, tomato slices and salsa fresca.

**French dip sandwich \$13.00** Home-made baguette served with roast beef, melted mozzarella cheese, caramelized onions, herbed beef broth and roasted garlic aioli.

**BLT&A+ \$13.50** Bacon, lettuce, tomato, roast beef and avocado slices on our homemade brioche bread with garlic aioli and mayonnaise.

**Quiche of the house \$11.00** Homemade savory custard mixed with caramelized onions, goat cheese and bacon served with a side salad.

**Molletes \$8.00** Homemade baguette served with a spread of refried black beans, melted mozzarella cheese, bacon bits and pico de gallo.

**Add avocado + \$1.00**

**Breakfast plate \$12.00** 2 eggs cooked your way, refried black beans, roasted potatoes, 2 slices of bacon served with toast.

**Tomato basil soup \$5.00** Roasted fresh tomatoes, garlic, caramelized onion; seasoned with basil and oregano topped with house crutons.

### NEW

**Caesar Salad \$10.00** Crisp chopped romaine lettuce dressed with Caesar dressing, parmesan cheese and homemade croutons.

	<i>small</i>	<i>large</i>
<b>House salad</b>	<b>\$5.00</b>	<b>\$9.50</b>
Spring mix topped with goat cheese, candied pecans, strawberries tossed in vinaigrette and drizzled with balsamic dressing.		

## Side

**Roasted potatoes \$2.50**  
House seasoning and garlic aioli

### NEW

**Esquite \$4.00**  
Creamy roasted corn in a cup mixed with poblanos, queso fresco and topped with tajin

## Dessert

**Torta de elote \$5.00**  
Sweet mexican corn cake dusted with powdered sugar and a drizzle of dulce de leche.

Organic & biodinamyc coffee

	12oz	16oz	20oz
<b>Hot drip.</b> Irlanda Plantation / Chiapas, Mexico. Medium roast or decaf.	\$2.75	\$3.00	\$3.50
<b>Café de olla.</b> Traditional mexican coffee prepared with piloncillo sugar and cinnamon.	\$3.25	\$3.75	\$4.00
<b>Iced café de olla.</b> Cold brew coffee prepared with piloncillo sugar and cinnamon.		\$5.50	\$5.75
<b>Cold brew.</b> Irlanda plantation / Chiapas, Mexico. Medium roast.		\$5.00	\$5.50

Espresso

	double		
<b>Espresso.</b> Double shot of espresso.	\$3.50		
<b>Macchiato.</b> Double shot of espresso with froth.	\$3.75		
<b>Cortado.</b> Double shot of espresso with equal parts milk and froth.	\$4.00		
	12oz	16oz	20oz
<b>Capuccino.</b> Double shot with a little milk and mostly froth.	\$4.25	\$4.50	\$5.00
<b>Flat white.</b> Double shot with mostly milk and dollop of froth	\$4.25	\$4.50	\$5.00
<b>Americano.</b> Double shot with mostly milk and dollop of froth	\$4.00	\$4.25	\$4.50

Specialty espresso drinks

SERVED HOT OR ICED

	12oz	16oz	20oz
<b>Latte.</b> Double long shot of espresso with choice of milk	\$4.25	\$4.50	\$5.00
<b>Mocha.</b> White or dark chocolate with espresso and choice of milk.	\$4.75	\$5.00	\$5.25
<b>Dulce de leche latte.</b> Our house made flavor with espresso and choice of milk.	\$4.75	\$5.00	\$5.25
<b>Brown sugar latte.</b> Our blend of brown sugar spices espresso and choice of milk	\$4.75	\$5.00	\$5.25
<b>Concha latte.</b> House made vanilla syrup pairs perfectly with brown sugar, espresso, and your choice of milk. Topped with whip and our concha crumbles.	\$4.75	\$5.00	\$5.25
<b>Latte de olla.</b> Traditional mexican coffee prepared with piloncillo sugar and cinnamon with your choice of milk.	\$4.75	\$5.00	\$5.25
<b>Peanut butter latte.</b> This creamy latte combines sweet, salty and savory with our blend of peanut butter, milk and espresso. Topped with whip cream and peanuts. <b>ICED ONLY (no dairy free option)</b>		\$5.50	\$5.75
<b>Dirty horchata.</b> Horchata with a shot of espresso		\$5.00	\$5.50

Non coffee

SERVED HOT OR ICED

	12oz	16oz	20oz
<b>Horchata.</b> A traditional Mexican drink made with cinnamon and rice.		\$4.50	\$5.00
<b>Horchata matcha.</b>		\$5.50	\$6.00
<b>Matcha latte.</b> Single origin, ceremonial grade matcha with choice of milk.		\$5.50	\$6.00
<b>Jamaica lemonade.</b> This ruby colored lemonade gets it's name from the Flor de Jamaica or Hibiscus flower that gives it it's color and tasty fruit flavor. Not your mama's pink lemonade. <b>ICED ONLY</b>		\$4.75	\$5.00
<b>London fog.</b> Vanilla sweetens Earl Grey Tea steeped in choice of milk.	\$4.50	\$5.00	\$5.50
<b>Chai latte.</b> Locally-sourced chai with choice of milk.	\$4.50	\$5.00	\$5.50
<b>Tea infusions.</b> Earl grey / Green / Chamomille / Peppermint.	\$2.50	\$3.00	\$3.50
<b>Fountain drink.</b>	\$2.50		

Milks .- Whole / 2%. Almond / Oat / Coconut. +\$0.75