

Aleborrie

PEQUEÑOS

V PAPAYA CON YOGURT

Papaya, Greek yogurt, spiced pepita granola, Honey & Lemon. \$9.45

V STUFFED AVOCADO

½ Avocado stuffed with corn, black beans, & epazote puree. Served over arugula with a corn tortilla. \$10 Add Poached egg \$2.00

LOADED TACO FRIES

Carnitas, house queso, sour cream, scallion and house curtidos. \$7.75

V GORDITAS CON SALSA

2 Nixtamal Gorditas, Chef's choice of salsa, queso fresco, & fresh greens \$7 Add an egg \$2

GRANDES

V TLAYUDA RANCHERA

Crispy corn tortilla, Oaxaca cheese, black beans, 2 eggs, salsa asada, avocado, & micro greens. \$14.50 Carnitas \$2

V EL CLASICO

2 eggs. Bacon, Sausage, or chorizo. Beans or House Potatoes. Tortillas. \$13.50

ASADA CON HUEVOS

Arrachera Steak, 2 eggs, refried beans or house potatoes, flour or corn tortillas. \$23

CHILAQUILES DIVORCIADOS

Red & Green Chilaquiles, shredded chicken, 2 eggs, red onion, avocado \$14.75

LA HAMBURGUESA

House baked telera roll, Chorizo & Beef burger, queso fresco, refried beans, guacamole, lettuce, tomato, & onion. Served with a side of fries. \$16.75

TORTA DE ASADA

Telera Roll, Carne Asada, Guacamole, refried beans, lettuce, tomato, mayo, & Butter. Served with a side of fries \$16.75

PAMBAZO

Red Salsa dipped & toasted telera roll, crispy chorizo & potatoes, salsa verde, queso fresco, and shredded lettuce. Served with a side of fries \$15

Licuada

Regular or Almond Milk Blended with your choice of:

Banana, Strawberries,
Mango, Chocolate, Vanilla, or Coconut \$6

SOUP

POZOLE

Pork shoulder & Heirloom hominy in a rich broth topped with shredded lettuce, radish, & onions. Salsa macha on the side. \$12.75 Add a Poached Egg \$2.00

BUILD YOUR OWN

CHOOSE ONE:

3 EGG OMELET OR A BURRITO

(Served with a side of house potatoes or beans) \$14.50

CHOOSE ONE STYLE:

Chorizo, Carnitas or Carne Asada

CHOOSE THREE TOPPINGS:

Additional toppings: cheese, onion, jalapeño, bacon, serrano, poblano, avocado, tomato, spinach, queso fresco, salsa verde, salsa asada, cilantro, sour cream. .50 each

PANCAKES

TRES LECHE

2 Buttermilk pancakes, tres leches, whipped cream & strawberries. Full \$12 Half \$9.50 Add Rum \$3

CHURRO PANCAKES

2 Buttermilk pancakes, cinnamon sugar, cajeta, and condensed milk. Full \$12 Half \$9.50

TRADICIONALES

2 Buttermilk pancakes with butter and syrup. Full \$8 Half \$6

SIDES

GUACAMOLE \$4 • RICE \$2.5 • BEANS \$2.5

HOUSE POTATOES \$4 • FRUIT \$4.75

1 EGG \$2 • SALSA \$1 • SOUR CREAM \$1

CHEESE \$2 • LIMES \$1 • PICO \$2 • ESQUITES \$2

TORTILLAS \$3 • FRENCH FRIES \$4

CHIPS \$3 • CURTIDOS \$2 • CHILE TOREADO \$2

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

V Vegetarian Option