

### **mexican toast**

refried beans, chihuahua cheese, pico de gallo  
\$8

### **avocado fries**

chipotle-lime aioli  
\$8

### **empanadas**

seasoned ground beef,  
aji verde sauce  
\$8

## **breakfast**

### **all-american breakfast**

two farm eggs, house made chorizo, hash browns, and choice of toast  
\$8.50

### **breakfast torta**

refried beans, eggs, house made chorizo, chihuahua cheese, sour cream on telera; served  
with french fries  
\$8

### **breakfast burrito**

scrambled eggs, beans, potato, chorizo, chihuahua cheese, sour cream  
\$8

### **mexican omelet**

chorizo, sautéed peppers, chihuahua cheese, pico de gallo, hash browns and choice of  
toast  
\$8

### **house breakfast meats**

bacon, chicken sausage,  
ham, chorizo, soyrizo  
\$2

### **plantain sandwich**

seasoned chicken tinga, melted cheddar, cilantro-lime slaw, pickled red onions, chipotle  
aioli; served with french fries  
\$8

### **garden omelet**

guajillo pepper, cauliflower, red peppers, kale, cheddar cheese, hash browns and choice of  
toast  
\$8

### **traditional chilaquiles**

crispy corn tortillas, scrambled farm eggs, refried beans, queso fresco, salsa roja, sour  
cream  
\$8

add chicken tinga or grilled chicken \$3

## **nanadict**

house made sopes, poached eggs, chorizo, poblano cream sauce; served with greens & hash browns  
\$10

## **huevos rancheros**

crispy corn tortillas, two farm eggs, veggies, beans, house chorizo, salsa ranchero, guac, queso fresco  
\$9

## **breakfast tacos**

scrambled eggs, chorizo, queso fresco, pickled red onions, sour cream & salsa verde on flour tortillas  
\$7

## **coconut crema french toast**

(currently not available)

toasted coconut cream, pecans, cinnamon, brioche  
\$13  
\$2/\$4

## **sandwiches**

### **el cubano**

pulled pork, ham, jack cheese, onion-poblano relish, chipotle-lime aioli, pressed on a baguette; served with cilantro-lime slaw  
\$8

### **monte cristo**

brioche french toast, ham, swiss, garlic aioli, guava jam; served with french fries  
\$8

### **crispy chicken sandwich**

cilantro-lime slaw, pickled relish, cheddar, spicy aioli; served with a pickle & french fries  
\$8

### **grilled chicken sandwich**

lettuce, tomato, pickled onions, jack cheese, garlic aioli; served with a pickle & choice of side  
\$8

### **patty melt**

plant-based *Beyond Meat*, cheddar, caramelized onions, garlic aioli, pressed on sourdough; served with a pickle & french fries  
\$8

## **sides**

### **french fries**

\$2

### **farm greens salad**

arugula, grape tomatoes, red onions, lime vinaigrette  
\$3

## **dessert**

### **pistachio-rum cake**

a light, moist cake with crushed pistachios & almonds  
\$6

### **chocolate sformatto**

(currently not available)

decadent chocolate mousse served chilled, topped with whipped cream  
\$8

### **choco-flan**

a creamy, vanilla custard on top a layer of chocolate cake, served with caramel  
\$4.50

### **tres leches**

a moist spongecake soaked in sweetened milk and topped with coconut  
\$4.50

## **soup & salad**

### **seasonal soup**

handcrafted selections in  
a cup or bowl

### **aztec salad**

field greens, tomatoes, black beans, avocado, jack cheese, tortilla strips, lime vinaigrette  
\$7

### **classic wedge**

iceberg, diced tomatoes, red onions, bacon, blue cheese, ranch dressing  
\$8

### **grilled chicken caesar salad**

chopped romaine, kale, parmesan, croutons, classic caesar dressing  
\$10

add grilled chicken (\$4) or grilled steak (\$7) to any salad