Breakfast

Everyday 7:30-12:00, ALL DAY SUNDAY

ADD House-made chorizo $4 | ADD Avocado $2.50

CHILAQUILES GF V Red sauce on fried corn tortillas, cotija, Choose your style of eggs, refried beans, cilantro, sourcream, onion garnish + Salsa $16

BURRITO DE CHORIZO Cheve Chorizo, scrambled eggs, rancho potatoes, mozzarella cheese, Cilantro garnish, salsa and sour cream on the side..... $16.50

MOLLETE Momma Juana Bolillo, salsa de molcajete, frijoles, mozzarella, w/ rancho potatoes, scrambled eggs..... $15

OATMEAL GF V Fresh cooked oatmeal topped off with a spoonful of Brown Sugar, fruit garnish & butter..... $12

MULITA DE CHORIZO GF Two Yellow Fried corn tortillas, Mozzarella cheese, Chorizo, scrambled eggs, topped with sour cream, salsa, pico de gallo & Fruit Garnish..... $15

MEXICAN SCRAMBLE GF Scrambled eggs, chorizo, tomato, onion, Chile serrano, queso cotija with a side of rancho potatoes, Corn tortillas + Habanero salsa..... $15.50

HUEVOS RANCHEROS GF V Two fried Corn tortilas, refried beans, cheddar & jack cheese, eggs to style, red and green salsa, garnished with onion, cilantro & sour cream..... $16

Weekends Only

CHILE VERDE BENEDICTO GF House-made English Muffin, Mozzarella Cheese, Poached Eggs, Chile Verde w/ Pork topped with red onion & cilantro with a side of rancho potatoes..... $18

Or make it a Classic Mexican Eggs Benedict:
Housemade English Muffin, Ham, Poached Eggs, hollandaise sauce topped with Bacon and a side of rancho potatoes and jalapeño..... $18

FLAN FRENCH TOAST: Topped with Fruit and butter..... $18

Or make it a Classic French Toast:
Momma Juana made toast topped with fruit, powdered sugar and a side of syrup..... $17

Or make it a Vegan French Toast V Topped w/ fruit & syrup..... $19

CORNMEAL PANCAKES GF House-made gluten free pancakes a side of syrup topped with fruit..... $15

BUTTERMILK PANCAKES Topped with fruit, butter and a side of syrup..... $15

OMELET Y PAN GF Egg, tomato, onion, mozzarella cheese, mushroom, bacon, ham, chorizo or asada with a side of rancho potatoes with a Mexican cinnamon toast, Walnut wheat, English muffin or GF English muffin topped with a cilantro garnish..... $16

BREAKFAST SANDWICH House-made pan de papa, spicy mayo, scrambled eggs, bacon, mozzarella cheese with a side of fruit..... $16

MEXICAN AVOCADO TOAST Momma Juana's Walnut Wheat Bread, Guava-habanero Jam, Avocado, tomato, red onion, cucumber, lemon, cilantro, sesame seeds, blue tortilla chip, Queso fresco..... $14

ASADA & EGGS Asada, Rancho Potatoes, Bell peppers, Red onions, chile serrano, mozzarella cheese, two eggs, to style with a side of Jalapeño & cheese biscuits..... $18

Appetizers

CHIPS & SALSA..... $5

PAPAS CON CHILE Y LIMON..... $6.00

ESQUITE Roasted corn off the cob, with crema, cotija, lemon & Chile..... $7

CEVICHE Citrus cured sea-bass, onion, tomato, cilantro topped with avocado and chili powder with a side of house-made chips..... $14

GUACAMOLE + CHIPS..... $8.50

PEPINOS CON CHILE Y LIMON..... $6.00

Little Ones Menu

SCRAMBLED EGGS, Potatoes, beans & cheese..... $10

PANCAKES 2 mini-pancakes and fruit (cornmeal or buttermilk)..... $10

GRILLED CHEESE with a side of fruit..... $12

GF GLUTEN FREE OPTIONS AVAILABLE, PREPARED IN A COMMON KITCHEN

V VEGAN OPTIONS AVAILABLE

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

Lunch / Dinner

Everyday 12:00-Kitchen CLOSES (Not on Sundays)

Tacos GF

All Tacos come w/ cilantro, onion, radishes + grilled onions + salsa (3 per order)..... $14

Al Pastor: *Marinated Pork*

Pollo: *Marinated grilled Chicken*

Asada: *Marinated Steak*

V Champiñones: *Marinated Portobello Mushrooms*

Platos

CEVICHE GF Citrus cured sea-bass with onion, tomato, cilantro with a side of house-made chips topped with avocado & chili powder..... $14

MULITA DE CHORIZO GF Two yellow corn fried tortillas, mozzarella cheese, chorizo, potatoes topped with sour cream, green salsa & pico de gallo..... $15

BISTEC CON NOPALES Grilled Bitec de asada, grilled onions, red rice, refried beans topped with cotija cheese, nopales estilo Momma Juana w/ a side of corn tortillas..... $18.50

Appetizers

CHIPS & SALSA..... $5

PEPINOS CON CHILE Y LIMON..... $6.00

ESQUITE Roasted corn off the cob, with crema, cotija, lemon & chile..... $7

CEVICHE Citrus cured sea-bass, onion, tomato, cilantro topped with avocado and chili powder with a side of house-made chips..... $14

GUACAMOLE + CHIPS..... $8.50

PAPAS CON CHILE Y LIMON..... $6.00

BURRITO DE CHILE RELLENO Chile Poblano, egg, cotija, arroz rojo, flour tortilla, salsa roja & topped with sour cream and pico de gallo..... $17

TORTA PLANCHADA V Momma Juana's Bolillo, beans, tomato, cheve pickled carrots, sour cream, side of house salad w/ your choice of meat: ham, al pastor, chicken, asada or portabello..... $16

QUESADILLA Flour tortilla, mozzarella, side of arroz rojo, chopped lettuce, sour cream, salsa and w/ your choice of meat: ham, al pastor, chicken, asada or portabello..... $16

BURRITO CON SALSA V Arroz rojo, refried beans w/ your choice of meat: ham, al pastor, chicken, asada or portabello with a side of sour cream & habanero salsa..... $16

LA ENSALADA V Mixed greens with our house vinaigrette, your choice of meat, topped with avocado, red onion, tortilla chips, side of lemon and a side of house habanero tomato salsa..... $15

NACHOS LA DEISY GF Chips de maiz negro con quinoa chia & maca, Cheddar cheese, pico de gallo, jalapeños, sour cream, salsa de habanero and your choice of meat..... $16

Little Ones Menu

BURRITO Bean, rice and cheese wrapped in a flour tortilla..... $12

MINI HAM & CHEESE TORTA Ham, Cheese + side of fruit..... $12

QUESADILLA Flour tortilla + mozzarella cheese..... $12

GRILLED CHEESE with a side of fruit..... $12

UN BRINDIS POR AQUELLOS QUE NOS MIRAN & SONRIEN DESDE EL CIELO.

Momma Juana's Bakery

Everyday rotation of options from the following...
Prices depend on size & ingredients

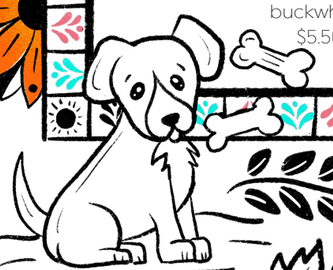
TRADITIONAL PASTRIES
with a Mexican flare by Momma Juana

LOS BOOZY PASTRIES
Random delicious delicacies will be made with a wide range of boozy options... liquers galore!

PAN DULCE
Como los hacen en Mi Rancho, El Capricho. Delicious traditional Mexican sweet bread.

VEGAN & GLUTEN-FREE OPTIONS
Nobody gets left behind in our Familia (prepared in a common bakery with the risk of gluten exposure.)

PASTRIES PARA LOS DOGGIES
Made for us by
Napa Valley's drool.Dog cookies
Concha OR Beer Mug
Peanut butter, banana & buckwheat
$5.50



Cheves

PITCHER OF CHEVE American Dream, Mexican Lager, La Cheve $20
TORRE DE CHEVE American Dream, Mexican Lager, La Cheve $38

CHECK OUT OUR FULL CRAFT BEER LIST FAM!
DRAFT & CANNED OPTIONS
(TO-GO PRICING AVAILABLE TOO!)

Con Piquete

$13

"HORCHATA ZAPATEADO" Horchata & Sabe rum

"LA MAMA CHOLE FELIZ" 1/2 hot chocolate, 1/2 coffee + Sabe tequila

"CHOCOLATE DE LA TIA" Hot chocolate + Sabe Tequila

"LA LOCHITA BAILANDO" 1/2 Horchata, 1/2 iced coffee, Sabe rum

"CAFE DE OLLA LOCO" Cafe de Olla + Sabe Tequila *(Weekends Only)*

Cocteles

$13

"UNCLE WIGS" Fresh squeezed OJ, Tamarindo syrup, tajin & Sabe tequila

"EL BERTO PALMERO PERREANDO"
House-made lemonade, jamaica & Sabe tequila

"LA CHANCLA" Jamaica & Sabe tequila

Miche & Mimosas

"AY QUE BARBARA!" Michelada in house miche mix + American Dream mexican lager $8.50

MIMOSAS Freshly prepared in-house juices to top off our favorite bubbles!..... $8/glass | $35 bottle + juice carafe

"DOS JOLLAS" BEERMOSA Light draft beer + fresh squeezed OJ + Champagne $10

Cider, Hard Kombucha & Hard Seltzer

HARD KOMBUCHA
A refreshing alcoholic drink that is raw, vegan, and naturally gluten-free $6

Boochcraft Orange Pomegranate...12oz can, abv 7.0%

Boochcraft Mint Mojito, 12oz can, abv 4.5%

Boochcraft Mayan Spiced Coffee.....12oz can, abv 7.0%

NAPA CIDER CO.
Hard apple cider blended w/ chardonnay .....16oz btl, $8.50

BELCHING BEAVER HARD SELTZER
Mango & pineapple 12 oz can $6
Guava & passionfruit 19.2 oz can $7.50

OLD CAZ HARD SELTZER
Raspberry 12 oz can $6

Wines

LOS ROJOS / REDS
2015 Seven Brothers Pinot Noir, Robledo Winery ..... $45 btl. $14 glass
2014 Farm Worker Red Blend Maldonado ..... $45 btl. $14 glass
2019 Mezcla Red Blend Vino Latino ..... $35 btl. $11 glass
2018 Cabernet Sauvignon, MaCo Vineyards ..... $75 btl.

LOS BLANCOS / WHITES
2018 Sauvignon Blanc Rios Wine Co. ..... $35 btl. $12 glass
2019 Plan B Chardonnay, Bruma, Valle de Guadalupe, MX ..... $35 btl. $12 glass
El Rosa / Rosé 2020 Rose, Surcos ..... $35 btl. $12 glass
2019 Fatima Brut Rose, Pimentel Family Wines ..... $35 btl. $12 glass

Cuvetas de Cheves

4 Mexican Craft Brews
$25
Hora Feliz 2:00-5:00pm Weekdays

Amor, Alegria y Cerveza Fria

Non Alcoholic Drinks

PROYECTO DIAZ COFFEE
Mayan Harvest (Chiapas, Mexico)
Notes: Black Cherry, Burn Caramel, Cacao $4

DECAF PROYECTO DIAZ COFFEE
Ebb & Flow (Latin America)
Notes: Syrup, Graham cracker, Fruit Leather $4

HOT CHOCOLATE DE MAMA
Momma Juana's Chocolate Mix $5.25

MAMA CHOLE
1/2 Hot Chocolate, 1/2 Coffee $5.25

LA LOCHITA
1/2 Horchata, 1/2 Coffee $5.25

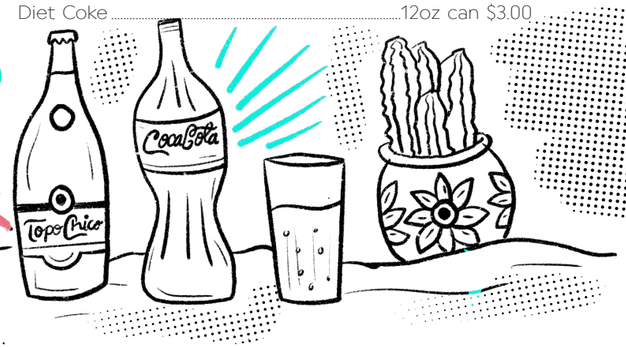
CAFÉ CON LECHE
Steamed milk + Coffee Blend topped w/ cinnamon... $5.25

CAFE DE OLLA *(Weekends Only)*
Citrus Mexican Coffee, naturally sweetened $5

AGUA FRESCA
Horchata & Jamaica Freshly Prepared in-house Mexican Agua $5.50

EL BERTO PALMERO
Freshly prepared Lemonade + Jamaica $5.50

FRESHLY SQUEEZED OJ $5.50

KOMBUCHA, soul fixx Elixir
Guava Cardamon or Ginger Hibiscus ..... 12oz can $5.00

REFRESCOS
Sidral Mundet, Coca-Cola,
Squirt, Topo Chico ..... 12 oz bottle $4
Diet Coke ..... 12oz can $3.00