

BRUNCH

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AVAILABLE ALL DAY

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ADD House-made chorizo \$4 | ADD Avocado \$3.00

ADD "EL CHEQUE STYLE" to any plate for + \$5.00

CHILAQUILES GF V Red or Green cheve sauce on fried corn tortillas, choose your style of eggs, refried beans, cilantro + cotija+ sour cream + onion garnish & salsa on the side.....\$17
Make it a torta or a burrito +\$2.50

BURRITO DE CHORIZO Cheve Chorizo, scrambled eggs, rancho potatoes, mozzarella cheese, Cilantro garnish with salsa & sour cream on the side.....\$16.75

MOLLETE Momma Juana's Bolillo, mozzarella cheese, frijoles, scrambled eggs, salsa de molcajete, w/ a side of rancho potatoes.....\$16.50

GRANOLA de CAFÉ DE OLLA GF V Your choice of fresh cooked oatmeal OR sweetened Greek yogurt topped with fruit, cinnamon and our house made café de olla granola with your choice of butter and/or Brown sugar\$12.75

MULITA DE CHORIZO GF Two Yellow Fried corn tortillas, Mozzarella cheese, Chorizo, scrambled eggs, potatoes, topped with sour cream, salsa verde, pico de gallo & Fruit Garnish.....\$16

MEXICAN SCRAMBLE GF Scrambled eggs, chorizo, tomato, onion, Chile serrano, queso cotija with a side of rancho potatoes, Corn tortillas & salsa de molcajete.....\$16.50

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

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\$18.50

CLASSIC FRENCH TOAST Momma Juana made toast topped with fruit, powdered sugar and a side of syrup.....\$18

CONCHA FRENCH TOAST Our Housemade conchas topped with fruit and Lechera.....\$18

CORNMEAL PANCAKES GF House-made gluten free pancakes a side of syrup topped with fruit\$16.75

BUTTERMILK PANCAKES Topped with fruit, butter and a side of syrup\$16

OMELETTE Y PAN GF Egg, tomato, onion, mozzarella cheese, with your choice of mushroom, bacon, ham, chorizo or asada with a side of rancho potatoes with your choice of Mexican cinnamon toast, Walnut wheat, English muffins or GF English muffins with a cilantro garnish.....\$18

BREAKFAST SANDWICH House-made pan de papa, spicy mayo, scrambled eggs, bacon, mozzarella cheese with a side of fruit.....\$16.50

MEXICAN AVOCADO TOAST GF V Momma Juana's Walnut Wheat Bread, Guava-habanero Jam, Avocado, tomato, red onion, cucumber, lemon, cilantro, sesame seeds, blue tortilla chip, Queso fresco\$14.75

ASADA & EGGS GF Asada, Rancho Potatoes, Bell peppers, Red onions, chile serrano, mozzarella cheese, eggs to style with a side of Jalapeño & cheese biscuits.....\$18.50

Weekends ONLY

FLAN FRENCH TOAST Topped with Fruit and butter...\$18.50

CLASSIC EGGS BENEDICT GF Housemade English Muffin, Ham, Poached Eggs, hollandaise sauce topped with Bacon and a side of rancho potatoes and jalapeño\$18

VEGAN FRENCH TOAST V topped with fruit & syrup.....\$19

VEGAN CONCHA FRENCH TOAST V topped with fruit...\$19

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

TACOS GF All Tacos come w/ cilantro, onion, radishes + grilled onions + salsa (3 per order).....\$15.25



Al Pastor: Al pastor Cheve Marinade (Pork)

Chicken: Cheve Marinated grilled chicken

Asada: House marinated carne asada (Steak)

Champiñones: Marinated portabello mushrooms

PLATOS

CEVICHE GF Citrus cured sea-bass with onion, tomato, cilantro with a side of house-made chips topped with avocado & chili powder\$14.50

TOSTADAS VEGETARIANAS GF V Two tostadas topped with refried beans, lettuce, house made pickled carrots, cotija cheese, sour cream, avocado & a side of salsa de habanero\$16

BISTEC CON NOPALES Grilled Bistec de asada, grilled onions, red rice, refried beans topped with cotija cheese, nopales w/ a side of corn tortillas.....\$19.95



APPETIZERS

CHIPS & SALSA\$5

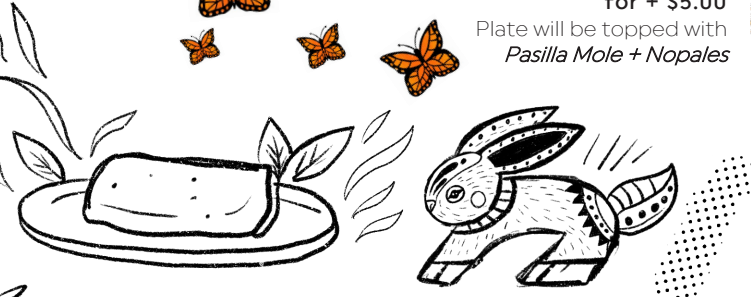
PAPAS CON CHILE Y LIMON\$6

PEPINOS CON CHILE Y LIMON\$6

ESQUITE Roasted corn off the cob, with crema, cotija, lemon & chile.....\$7.50

CEVICHE Citrus cured sea-bass, onion, tomato, cilantro topped with avocado and chili powder with a side of house-made chips.....\$14.50

GUACAMOLE + CHILE\$8.50



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, chorizo, chicken, asada or portabello.....\$17

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\$16.50

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.....\$16.50

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\$16

BURRITO DE CHILE RELLENO Chile Poblano, scrambled egg, cotija, arroz rojo, flour tortilla, salsa de chile relleno topped with sour cream and pico de gallo.....\$18.50

LITTLE ONES MENU

BURRITO Bean, rice and cheese wrapped in a flour tortilla with a side of fruit.....\$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



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



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

Cheves

- "DOS JOLLAS" BEERMOSA Light draft beer + fresh squeezed OJ + Champagne\$10
- TORRE DE CHEVE American Dream, Mexican Lager, La Cheve..... \$38

CHECK OUT OUR FULL CRAFT BEER LIST FAMI

DRAFT & CANNED OPTIONS (TO-GO PRICING AVAILABLE TOO!)

Cocteles \$14.50

- "La Llorona" Black Margarita House classic, tequila
- "La Monarca" Paloma Fresh grapefruit, agave, tequila topped with squirt
- "Martini de Olla" House café de Olla, Vodka
- "Uncle Wigs" Fresh squeezed OJ, Tamarindo syrup, tajin, tequila
- "El Berto Palmero Perreando" House lemonade, Jamaica, tequila
- "La Chancla" Jamaica, tequila

CON Piquete \$14.50

- "La Lochita Bailando" Horchata, iced coffee, rum
- "Pajarete NDA²" Steamed Milk, House Chocolate Powder, Tequila
- "Horchata Zapateado" Horchata, rum
- "La Mama Chole Feliz" Hot chocolate, Coffee, tequila
- "Café de Olla Loco" Cafe de Olla, Tequila

Mexican Paleta Shooter

Shot of tequila prepared to taste like a spicy Mexican Paleta Garnished with Candy from Cha-Cha Sweets Rotating Flavors \$12.50

La Trending Rola

Rotating cocktail based on a trending song. Your tastebuds quieren bailar tambien! \$14.50

Yes, you can get a shot too.. Check our botellitas at our bar!

CIDER, HARD KOMBUCHA & HARD SELTZER

- BOOCHCRAFT HARD KOMBUCHA**
Refreshing alcoholic drink that is raw, vegan & naturally gluten-free
- Rotating Flavots abv 7.0%.....12 oz \$6
- ACE HARD CIDER**
Rotating Flavots abv 7.0%.....12 oz \$5.50
- BELCHING BEAVER HARD SELTZER**
Guava & passionfruit.....19.2 oz \$7.50
- GOAT ROCK CIDER**
Passion fruit, apples.....12 oz \$6
- BROOKS DRY CIDER**
Classic, apples.....12 oz \$6

FLIGHTS

- MIMOSA FLIGHT** Four Mimosas: OJ, Jamaica, Berto Palmero & our rotating flavor & Champagne.....\$32
- CHEVE FLIGHT** Four 5 oz pours of our house brews & cheves from other local xingones.....\$16

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
- 2018 Cabernet Sauvignon, MaCo Vineyards.....\$75 Btl.
- LOS BLANCOS / WHITES**
- 2018 Sauvignon Blanc, Rios Wine Co.....\$38 Btl. \$12 glass
- 2018 Chardonnay, Ludor.....\$38 Btl. \$12 glass
- 2020 Rose, Surcos.....\$38 Btl. \$12 glass
- 2019 Fatima Brut Rose, Pimentel Family Wines.....\$38 Btl. \$12 glass
- NV Fresnet-Juillet 'Premier Cru'.....375 mL btl \$45

FROSÉ

- Fruit & Wine Slushie Rotating Flavors.....\$12 glass

MICHE & MIMOSAS

- "AY QUE BARBARA!" Michelada in house miche mix + American Dream Mexican lager.....\$8.50
- MIMOSAS** Freshly prepared juices, bubbles.....\$8.50 glass \$36 btl
- "DOS JOLLAS" BEERMOSA Light draft beer, fresh OJ, Champagne.....\$10

CUBETAS DE Cheves

Your choice of 4 brews \$20

MEAD McGee's Mead

"Honey de los Muertos" Fermented Honey Btl \$24

Amor, Alegria y Cerveza Fria



NON ALCOHOLIC DRINKS

- PROYECTO DIAZ COFFEE**
- Mayan Harvest (Chiapas, Mexico).....\$4
- DECAF Ebb & Flow (Latin America).....\$4
- CAFE DE OLLA**
- Citrus Mexican Coffee, naturally sweetened.....\$5
- LA LOCHITA (Iced or Hot)**
- 1/2 Horchata, 1/2 Coffee.....\$5.25
- HOT CHOCOLATE DE MAMA**
- Momma Juana's Chocolate Mix.....\$5.25
- CAFÉ CON LECHE**
- Sweetened Caffeinated house syrup, steamed milk..\$5.25
- MAMA CHOLE**
- 1/2 Hot Chocolate, 1/2 Coffee.....\$5.25
- JUAREZ MOCHA**
- Hot Chocolate, espresso.....\$6
- AGUAS ALTERADAS**
- Agua Fresca, Espresso.....\$6.50
- AGUA FRESCA**
- Horchata & Jamaica Freshly Prepared in-house.....\$5.50
- EL BERTO PALMERO**
- Freshly prepared Lemonade + Jamaica.....\$5.50
- FRESHLY SQUEEZED OJ**.....\$6.50
- KOMBUCHA** Soul fixx Elixir
- Guava Cardamon or Ginger Hibiscus.....12oz can \$5.00
- REFRESCOS**
- Sidral Mundet, Coca-Cola, Sprite, Squirt, Mineragua, Diet Coke

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.)

*To guarantee pastries, please call ahead to place an order.

PASTRIES PARA LOS DOGGIES

- Made for us by Napa Valley's drool.
- Dog cookies
- Concha OR Beer Mug OR Tamale
- Peanut butter banana buckwheat \$5.50

CON CERVEZA,
NO HAY TRISTEZA

