

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 + \$5.50
Plate will be topped with Pasilla Mole + Nopales

CHILAQUILES GF V Red (classic) or Green (Spicy) cheve sauce on fried corn tortillas, choose your style of eggs, refried beans, cilantro, cotija, sour cream, onion garnish & salsa on the side...\$17.50
Make it a torta or a burrito +\$3.50

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 Greek yogurt topped with fruit, cinnamon local honey and our house made café de olla granola with your choice of butter and/or Brown sugar...\$13.50

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...\$16.50

MEXICAN SCRAMBLE GF Scrambled eggs, chorizo, tomato, onion, Chile serrano, queso cotija with a side of rancho potatoes, blue corn tortillas & salsa de molcajete...\$16.75

HUEVOS RANCHEROS GF V Two fried Corn tortillas, 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...\$18.50

CONCHA FRENCH TOAST Our Housemade conchas topped with fruit and Cajeta...\$18.50

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...\$18.50

BREAKFAST SANDWICH House-made pan de papa, spicy mayo, scrambled eggs, bacon, mozzarella cheese with a side of fruit...\$16.75

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...\$18.95

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...\$18.50

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

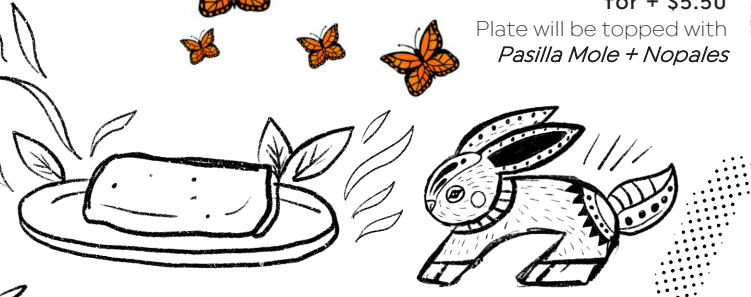
CEVICHE GF Citrus cured sea-bass with onion, tomato, cilantro with a side of house-made chips topped with avocado & chili powder...\$14.50

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...\$16.50

BISTEC CON NOPALES Grilled Bistec de asada, grilled onions, red rice, refried beans topped with cotija cheese, nopales w/ a side of corn tortillas...\$21.25



- 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 + CHIPS** \$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

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

“LAS PENAS CON PAN SON MENOS.”

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

Cheves

TORRE DE CHEVE 3L 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
- “A la Antigua” Mexican whiskey, aromatic bitters
- “Bloody Maria” Cheve bloody Mary Mix, Vodka
- “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

CON Piquete \$14.50

Mexican Paleta Shooter
Shot of tequila prepared to taste like a spicy Mexican Paleta Garnished with Chamoy 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 Flavors abv 7.0%.....12 oz \$6
 - ACE HARD CIDER Rotating Flavors abv 7.0%.....12 oz \$5.50
 - BELCHING BEAVER HARD SELTZER Guava & passionfruit.....19.2 oz \$7.50
 - HUMBOLDT CIDER Classic, apples.....16 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

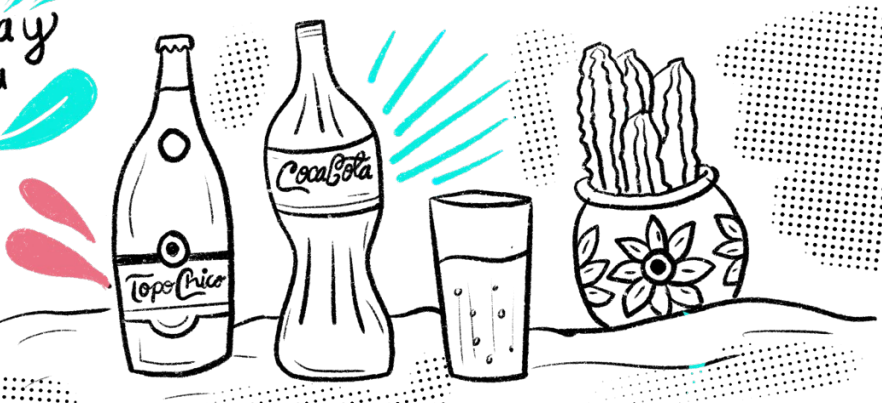
Miche & Mimosas

- “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



BUT FIRST, CAFECITO -OR- A HOT COCO!!

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.....\$6.00
- 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
Peanut butter banana buckwheat \$5.50

CON CERVEZA, NO HAY TRISTEZA

