

BRUNCH

AVAILABLE ALL DAY

ADD House-made chorizo \$4.85|ADD Avocado \$3.85

CHILAQUILES GF V Red (classic) or green (Spicy) sauce on fried corn tortillas, *choose your style of eggs*, refried beans, cilantro, cotija, sour cream, onion garnish & salsa on the side...\$19
Make it a torta or a burrito +\$4.85

BURRITO DE CHORIZO Chorizo, scrambled eggs, rancho potatoes, mozzarella cheese, cilantro garnish with *salsa & sour cream on the side*.....\$18.95

MOLLETE Momma Juana's bolillo, mozzarella cheese, frijoles, scrambled eggs, salsa de molcajete, w/ a side of rancho potatoes.....\$17.95

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\$15

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..\$17.85

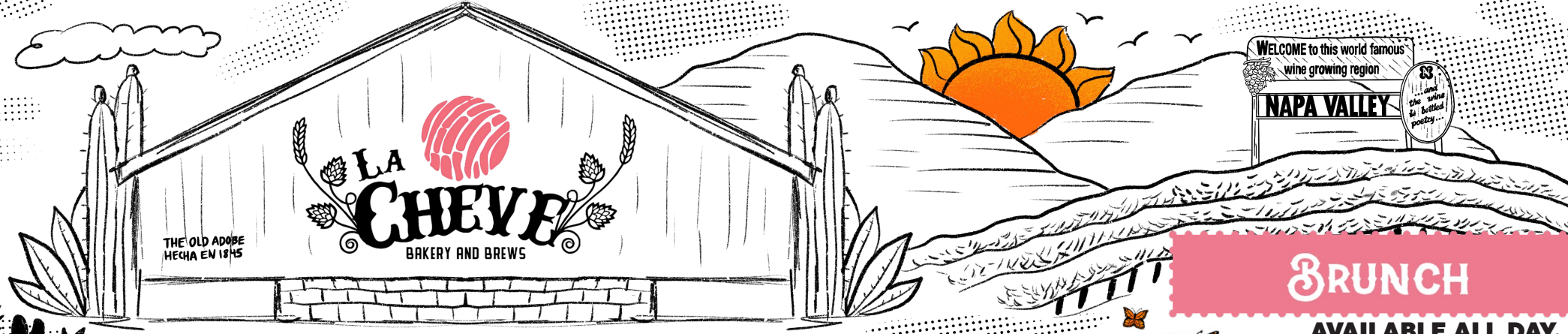
MEXICAN SCRAMBLE GF Scrambled eggs, chorizo, tomato, onion, chile serrano, queso cotija with a side of rancho potatoes, blue corn tortillas & salsa de molcajete.....\$18.85

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\$17.95

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\$18.95.

CLASSIC FRENCH TOAST
Momma Juana made toast topped with fruit, powdered sugar, butter & a side of syrup.....\$18.95

CONCHA FRENCH TOAST Our Housemade conchas topped with fruit & a side of cajeta.....\$18.95



BRUNCH

AVAILABLE ALL DAY.

ADD "EL CHEQUE STYLE" to any plate for + \$7

Plate will be topped with *Pasilla Mole + Nopales*

CORNMEAL PANCAKES GF House-made gluten free pancakes a side of syrup, butter & topped with fruit\$18.85

BUTTERMILK PANCAKES Topped with fruit, butter and a side of syrup\$17.95

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.....\$19.25

BREAKFAST SANDWICH House-made pan de papa, spicy mayo, scrambled eggs, bacon, mozzarella cheese with a side of fruit.....\$17.95

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.....\$15.85

ASADA & EGGS GF Asada, rancho potatoes, bell peppers, red onions, chile serrano, mozzarella cheese, *eggs to style* with a side of jalapeño & cheese biscuits.....\$24.95

TACOS GF All Tacos come w/ cilantro, onion, radishes + grilled onions + salsa (3 per order).....\$16.95

Let's taco bout it!



Al Pastor: Al pastor house marinade (Pork)

Chicken: House marinated grilled chicken

Asada: House marinated carne asada (Steak)

Champiñones: House 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\$16

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\$17.95

BISTEC CON NOPALES Grilled Bistec de asada, grilled onions, red rice, refried beans topped with cotija cheese, nopales w/ a side of corn tortillas.....\$25



APPETIZERS

CHIPS & SALSA.....\$6.50

PAPAS CON CHILE Y LIMON.....\$7.50

PEPINOS CON CHILE Y LIMON.....\$7.50

ESQUITE Roasted corn off the cob, with crema, cotija, lemon & chile.....\$9

CEVICHE Citrus cured sea-bass, onion, tomato, cilantro topped with avocado and chili powder with a side of house-made chips.....\$16

GUACAMOLE + CHIPS.....\$10

Weekends ONLY

Friday, Saturday & Sundays

FLAN FRENCH TOAST Topped with fruit & butter\$19.95

CLASSIC EGGS BENEDICT GF Housemade english muffin, ham, poached eggs, hollandaise sauce topped with bacon and a side of rancho potatoes and jalapeño\$18.95

VEGAN FRENCH TOAST V topped w/ fruit, powdered sugar & syrup.....\$19.85

VEGAN CONCHA FRENCH TOAST V topped with fruit & side of syrup...\$19.85

Check-out rotating special on Instagram @ilovelacheve

LITTLE ONES MENU

SCRAMBLED EGGS Potatoes, beans & cheese ...\$10.95

PANCAKES 2 mini-pancakes topped w/ fruit, butter & powdered sugar (cornmeal or buttermilk).....\$12.95

GRILLED CHEESE with a side of fruit.....\$12.95

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

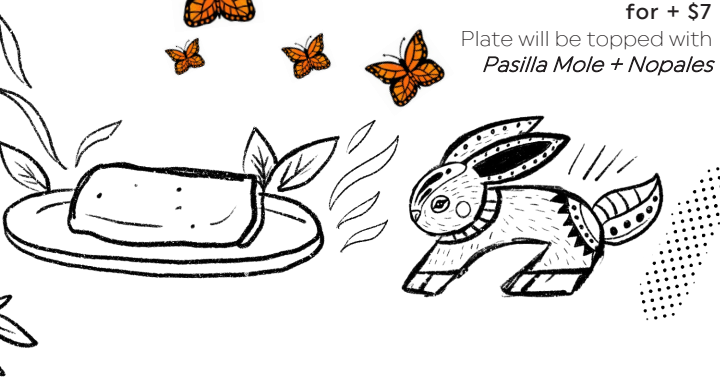
LITTLE ONES MENU

BURRITO Bean, rice and cheese wrapped in a flour tortilla with a side of fruit.....\$12.95

MINI HAM & CHEESE TORTA Ham, cheese + side of fruit.....\$12.95

QUESADILLA Flour tortilla + mozzarella cheese.....\$12.95

GRILLED CHEESE with a side of fruit.....\$12.95



TORTA PLANCHADA V Momma Juana's Bolillo, beans, tomato, pickled carrots, sour cream, side of house salad w/ your choice of protein: ham, al pastor, chorizo, chicken, asada or portabello.....\$19

QUESADILLA Flour tortilla, mozzarella, side of arroz rojo, chopped lettuce, sour cream, salsa verde & your choice of protein: ham, al pastor, chicken, asada or portabello\$17.95

BURRITO CON SALSA V Arroz rojo, refried beans, cheese w/ your choice of protein: ham, al pastor, chicken, asada or portabello with a side of sour cream & habanero salsa.....\$18.95

BURRITO DE CHILE RELLENO Chile poblano, scrambled egg, mozzarella, arroz rojo, flour tortilla, salsa de chile relleno topped w/ sour cream & pico de gallo w/ a side of beans topped with mozzarella cheese\$19





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

- "La Llorona" Black Margarita House classic, tequila \$16.50
- "La Monarca" Paloma Fresh grapefruit, agave, tequila topped with squirt
- "Martini de Olla" House café de Olla, Horchata, 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
- "Boozy Raspado" Rotating flavor, 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
- "Churro Martini" Bailey's, espresso, vodka


Mexican Paleta Shooter
Shot of tequila prepared to taste like a spicy Mexican Paleta
Garnished with Chamoy from Cha-Cha Sweets
Rotating Flavors
\$14

La Cazuela
Fresh citrus juices with a "La Gritona" shot
\$18.00


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 \$8.50
- CIDERS**
Rotating Flavors abv 7.0%..... 12 oz \$8.50
- BELCHING BEAVER HARD SELTZER**
Guava & passionfruit..... 19.2 oz \$8.50



La Lucha
Sparkling wine
"Tu Lucha es mi Lucha"
Hecha con mucho amor,
Cinthya & Gaby...\$36 Btl | \$9 glass



Recuerdo Eterno
Bubbly wine
"Un brindis pa' los de arriba."
Hecha con mucho amor,
Cinthya & Gaby...\$8 can | \$20 to-go 4-pack

FLIGHTS

- MIMOSA FLIGHT** Four Mimosas: OJ, Jamaica, Berto Palmero & our rotating flavor & Bubbles.....\$33
- CHEVE FLIGHT** Four 5 oz pours of our house brews & cheves from other local xingones.....\$16.95

Wines

- LOS ROJOS / REDS**
- 2021 Seven Brothers Pinot Noir, Robledo Winery.....\$45 Btl | \$16 glass
 - 2018 Farm Worker Red Blend, Maldonado.....\$45 Btl | \$16 glass
 - 2018 Cabernet Sauvignon, MaCo Vineyards.....\$75 Btl
- LOS BLANCOS / WHITES**
- 2019 Sauvignon Blanc, Rios Wine Co.....\$38 Btl | \$15 glass
 - 2021 Albarino, Anaya.....\$38 Btl | \$15 glass
 - 2022 Rose, Surcos.....\$38 Btl | \$15 glass
 - 2019 Fatima Brut Rose, Pimentel Family Wines.....\$38 Btl

Miche & Mimosas

- "AY QUE BARBARA!" Michelada in house miche mix + American Dream Mexican lager.....\$10
- MIMOSAS** Freshly prepared juices, bubbles.....\$9 glass \$36.50 btl
- "DOS JOLLAS" BEERMOSA Light draft beer, fresh OJ, topped with cava brut.....\$13

CUBETAS DE Cheves

Your choice of 4 brews \$20

Amor, Alegria y Cerveza Fria



NON ALCOHOLIC DRINKS

- PROYECTO DIAZ COFFEE**
- Mayan Harvest (Chiapas, Mexico).....\$5.95
 - DECAF Ebb & Flow (Latin America).....\$5.95
- CAFE DE OLLA**
Citrus Mexican Coffee, naturally sweetened.....\$6.95
- LA LOCHITA (Iced or Hot)**
1/2 Horchata, 1/2 Coffee.....\$6.95
- HOT CHOCOLATE DE MAMA**
Momma Juana's Chocolate Mix.....\$6.95
- CAFÉ CON LECHE**
Sweetened Caffeinated house syrup, steamed milk...\$6.95
- MAMA CHOLE**
1/2 Hot Chocolate, 1/2 Coffee.....\$6.95
- JUAREZ MOCHA**
Hot Chocolate, espresso.....\$6.95
- LATTE**
Cajeta OR Mazapan OR CLASSIC.....\$7.50
- AGUA FRESCA**
Horchata & Jamaica Freshly Prepared in-house.....\$7
- EL BERTO PALMERO**
Freshly prepared Lemonade + Jamaica.....\$7
- FRESHLY SQUEEZED OJ**.....\$10
- KOMBUCHA** Soul fixx Elixir
Guava Cardamon or Ginger Hibiscus.....12oz can \$7
- 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 in house fresh pa' los perrit@s.
Dog cookies
Concha, Puerconcha, or a Corazon
\$6.50

CON CERVEZA,
NO HAY TRISTEZA

