DESAYUNO

FRITTATA ENTEMPORADA
seasonal produce, pork chorizo, fontina y jack cheese, salsa arbol egg frittata with mixed greens y corn tortillas…**15**

CHILAQUILES
smoked bacon, brussel sprouts & sweet corn tossed with salsa amarilla, crema latina, crispy tostadas y scrambled eggs...**16**

BURRITO "DESAYUNENSE"
braised pork belly, scrambled eggs, toma cheese, refried black beans, chipotle crema y marble potato rajas in a flour tortilla; guacamole y salsa molcajete…**14**

HUEVOS "BENEDICTOS"
slow cooked eggs, griddled carnitas y chipotle hollandaise on jalapeno-cheddar biscuits; mixed marble potato rajas…**16**

SOPES DE MACHACA
braised beef tri-tip, slow cooked eggs y refried black beans on crispy masa cakes; salsas divorciadas, queso fresco y fingerling patatas bravas…**17**

RES Y HUEVO
grilled flank steak, baked egg, roasted poblano polenta y crispy kale sprouts with chimmichurri verde y queso cotija…**17**

HUEVOS RANCHEROS
refried black bean-tortilla casserole with queso oaxaca, beer braised kale, tomatillo salsa verde y a fried egg; pico de gallo y avocado…**16**

PANCAKES DE PLATANO
polenta-platano pancakes, seasonal fruit, mango mascarpone y cajeta caramel...**13**

CHURROS DE MAIZ
corn masa fritters, coffee whipped crema y spiced agave…**9**

BEBIDAS

MARIA SANGRADA
our house bloody mary...**11**

CHIPOTLE MARIA
house bloody mary with chipotle vodka ...**12**

SANGRIA ESPUMANTE
rouge blended aperitif wine, ginger beer and bitters served tall...**10**

AGUA FRESCA
seasonal agua fresca...**4**

ALMUERZO

SOPA AZTECA
ancho chile-tomato soup, avocado, queso oaxaca y crispy blue corn tortillas…**9**

CEVICHE DE PESCADO
hawaiian ono, tomato-habanero pico de gallo, avocado y golden masa tostadas…**15**

ENSALADA DE JICAMA
mixed citrus, chicories, candied pecan, queso cotija & lime-agave vinaigrette…**12**

ENSALADA MANCHEGA
little gems, pickled romanesco, crispy rainbow quinoa y serrano-manchego dressing...**13**

ENSALADA NORTEÑA
butter lettuce, roasted beets, avocado, queso fresco y tomatillo-morita vinaigrette...**13**

add chicken **7**, steak **8**, grilled hawaiian ono **8**, grilled arctic char **9**

TORTA AHOGADA
lamb chorizo meatballs, guajillo adobo y monterey jack cheese pressed in a bolillo roll with ajillo aioli slaw y fingerling patatas…**14**

/two per

TACOS DE PESCADO
tecate-battered hawaiian ono, chipotle-jicama slaw y avocado aioli...**16**

TACOS DE CARNITAS
slow cooked pork, guacamole, habanero slaw, pickled onions y queso fresco…**13**

TACOS DORADOS
crispy chicken tacos with stewed pinto beans, queso oaxaca, shredded little gems, salsa mexicana y salsa fresca…**14**

ALLADO

CHIPS Y SALSAS…**5**

GUACAMOLE CON QUESO FRESCO…**10**

THICK CUT BACON…**4**

GRIDDLED PORK CHORIZO…**5**

JALAPEÑO-CHEDDAR BISCUITS…**6**

FINGERLING CRISPY PATATAS BRAVAS CON SIKIL PAK…**6**

MARBLE POTATO RAJAS…**5**

MIXED GREENS…**4**

REFRIED BLACK BEANS…**8**

ORGANIC EGG…**3**

CORN TORTILLAS…**4**

We are proud to offer only "never-ever" meats & poultry from Mary's, Marin Sun Farms, Coleman and Meyer Ranch; as well as seafood approved by the Monterey Bay Aquarium watch list. We also strive to use organic produce and masa whenever possible and are very dearly inspired by the seasonal and sustainable harvests from Oak Hill Farm, located just to the north in Glen Ellen, Sonoma.

CUIDADO!...eating raw or undercooked fish and meats may seriously increase your chances of food-borne illness! Also, we are not responsible for lost or stolen items. A 4.5% surcharge has been added for San Francisco employer mandates.

executive chef: **JUAN HERNANDEZ** sous chef: **FERNANDO SANCHEZ Y EDSON GARCIA**