

BRUNCH

SAT & SUN 10AM - 3PM



EGGS

CHILAQUILES VERDES \$14

Organic corn tortilla, green tomatillo sauce, two eggs any style, and queso fresco

Choice of chicken, shrimp, salmon, or beef +7

HUEVOS RANCHEROS \$16

Organic corn tortillas* house roasted potatoes* marinated with bell peppers* and onions* pico de gallo red tomato sauce*, two eggs* any style and sour cream*

EGGS BENEDICT \$15

English muffin, sauteed spinach and mushrooms, poached egg, aji amarillo hollandaise sauce.

ADD Protein: Choice of chicken, shrimp, smoked salmon, or beef +7

TWO EGGS ANY STYLE \$15

Comes with choice of bacon or ham & choice of wheat or sourdough toast

BASIL PESTO TOFU (v) \$15

house-made basil pesto tofu* spinach* cherry tomatoes* sliced sourdough, roasted rosemary potatoes*

SOUP

CHIPOTLE CHICKEN & VEGETABLE SOUP \$10

(GF)

CARIBBEAN BLACK BEAN SOUP \$10

(gf) (v)

SPECIALTY

CHOPPED SALAD \$14

Organic mixed greens and romaine, cherry tomatoes, avocado, corn, black beans, red onion, crispy house-made plantain chips, hard-boiled egg, ranch dressing

LOMO SALTADO \$23.49

Steak strip stir fry with red onion, tomatoes, red bell pepper, fried egg, cilantro, soy sauce and papas fritas, served with a side of Brazilian rice

BISTEC A LO POBRE \$22

Char-fired steak finished with demi-glace topped with zesty chimichurri sauce, gallo pinto, fried egg, and roasted plantains

BURRITO MOJADO \$16

Rice and beans, chicken, pico de gallo, green tomatillo sauce, red tomato sauce
Option to add sour cream

SKILLET FAJITA \$16

Bell peppers, onions, guajillo sauce, Oaxaca cheese, pico de gallo topped with an egg.
Served with roasted potatoes.

INCLUDES Choice of chorizo, carnitas, smoked salmon, chicken, or carne asada

POZOLE ROJO PORK \$11

A bowl of our house-made pozole - a rich, brothy soup made with pork, hominy corn, and guajillo.
Comes with a side of cabbage and red radish.

GRIDDLE

FRENCH TOAST \$15

Artesano brioche bread topped with caramelized banana & seasonal fruit and whipped cream served with smoked bacon

WHOLE WHEAT SEASONAL \$12

PANCAKE

Choice of ham, bacon or two eggs any style

SANDWICHES & BURGERS

Served with choice of roasted potatoes or homemade fries

CRISPY CHICKEN \$16

Seasoned breaded chicken breast* spicy slaw* tomato* shaved carrot* fried egg* on an Acme bun.

CLASSIC GOURMET \$16.5

From Olivier's Butchery in Dogpatch grass-fed pasture-raised beef topped with grilled onions* lettuce* tomato* vegan aioli* Acme bun. ADD Fried Egg +2.5

Beef patty is fresh, never frozen

PLANT BURGER (V) \$15

Vegan patty made in-house from lentils* mushrooms* beets* cashews* & bulgur wheat* topped with grilled onions* lettuce* tomato* vegan aioli* Acme bun (v)

CLUB \$16

Traditional club sandwich, lettuce, bacon, ham, avocado, and garlic aioli.

SMOKED BBQ PORK \$15

Slow roasted pulled pork with smoky BBQ sauce on a bun.

MADE WITH ORGANIC* INGREDIENTS. || (v) = vegan

SIDES

SIDE OF BACON	\$4
SIDE OF HAM	\$4
ROASTED POTATOES*	\$5
FRESH FRUIT	\$5
PAPAS FRITAS	\$6
YUCCA FRITAS	\$6

KIDS MENU

3 CHOCOLATE CHIP PANCAKES	\$8
MAC & CHEESE	\$8
HAM & CHEESE SANDWICH	\$8
CHICKEN TENDERS W/FRIES	\$10

———— KIDS UNDER 12 ————

BEVERAGES

COFFEE

AVAILABLE HOT OR ICED

DRIP COFFEE	\$3.5 \$4.25
ESPRESSO	\$3.5
AMERICANO	\$3.5
MACCHIATO	\$4.5
CAFE AU LAIT	\$4.5
LATTE	\$5.75
CAFE MOCHA	\$6.25
CAPPUCINO	\$5.25
COLD-BREW	\$4.5

TEA

CHAI LATTE	\$4.75
FIVE MOUNTAIN HOT TEA	\$3

Choice of green tea, black tea, chamomile, mint, or rooibos tea

HOT CHOCOLATE	\$3.5
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ADD - ONS

VANILLA SYRUP	\$0.5
EXTRA DOUBLE SHOT	\$2
SUB OAT, ALMOND, OR COCONUT MILK	\$1.25
SUB SOY MILK - NO CHARGE	

OTHER

LEMONADE	\$4
ICED TEA	\$2.5
AGUA FRESCA	\$6
ARNOLD PALMER	\$4.99
CAN SODA	\$3
MEXICAN COKE	\$4

JUICES	12 OZ	\$8
	16 OZ	\$10

MADE WITH LOCAL ORGANIC PRODUCE

FRESH-SQUEEZED ORANGE JUICE

SKIN REFRESHER

A refreshing blend of pear* watermelon* apple* cucumber* lemon* mint garnish*

HEALTHY SUNRISE

carrot* beet* orange* apple* lemon*

IMMUNE BUILDER

carrot* apple* ginger* lemon*

GREEN DETOX

kale* romaine* cucumber* parsley* lemon*

ALCOHOLIC

MIMOSA GLASS	\$7
BOTTOMLESS MIMOSA	\$14
SANGRIA GLASS	\$8
SANGRIA PITCHER	\$18
CORONA	\$7
MODELO	\$7
IPA LAGUNITAS	\$7

DESSERTS

BREAD PUDDING	\$9.99
ADD Ice Cream: Choice of chocolate or vanilla +2 per scoop	

CHOCOLATE TART	9.99
ADD Ice Cream: Choice of chocolate or vanilla +2 per scoop	

TRES LECHES CAKE	9.99
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We use SF's local Mitchell's Ice Cream

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