

BREAKFAST

ADD TWO EGGS & BACON TO ANY PANCAKE OR FRENCH TOAST BREAKFAST

Coconut French Toast

homemade coconut bread grilled with coconut flakes. served with bananas, pineapple, raspberry purée & powdered sugar

French Toast

grilled homemade cinnamon bread served with raspberry purée & powdered sugar

Banana Blackberry Pancakes

three pancakes with banana & blackberries, garnished with seasonal fruit, raspberry purée & powdered sugar

Very Berry Pancakes

three pancakes with raspberries, blackberries, strawberries, raspberry purée, & powdered sugar

The King Cakes

three pancakes with peanut butter, bananas, chocolate chips, raspberry purée & powdered sugar



The Gringo Breakfast

grilled rosemary potatoes, scrambled eggs, sautéed tomatoes, green onion, & grilled rosemary bread

Artichoke Scramble

eggs scrambled with artichokes, jack cheese, green onions, & tomatoes, served with crispy rosemary potatoes & a side of rosemary bread

Soy Chorizo Scramble

eggs scrambled with jack cheese & soy chorizo, served with rosemary potatoes, black beans, avocado, flour tortillas & a side of a salsa cruda

Avocado Scramble

eggs scrambled with avocado & jack cheese, served with a flour tortilla, black beans, & rosemary potatoes topped with sautéed tomatoes, green onion, jalapeños, & a side of salsa cruda

Margherita Scramble

eggs scrambled with basil and jack cheese, served with brown rice and topped with marinated chicken, parmesan, grilled mushrooms, tomatoes, scallions, avocado sauce, & a pesto drizzle

Dragon Hash

rosemary potatoes, bacon, sage sausage, black beans, eggs-over-medium, jack cheese, scallions, tomatoes, bell pepper mix, cilantro & sour cream, served with flour tortillas and a side of Amalia's sauce

Nirvana Bowl

marinated grilled tofu, brown rice, broccoli, yellow squash, green zucchini, egg whites, sautéed tomatoes, green onions, & salsa cruda

Steak Hash + Eggs

seared top sirloin*, rosemary potatoes, scrambled eggs & rosemary bread, served with a side of horseradish cream

Breakfast Burritos

eggs scrambled with jack cheese, scallions, tomatoes, wrapped in two flour tortillas, served with black beans topped with sour cream, cheese, & a side of salsa cruda

Breakfast Tamales

slightly sweet tamales with roasted tomatillo sauce, scrambled eggs, black beans, sour cream, & jack cheese

Breakfast Quesadilla

bacon, jack cheese, green onions, tomatoes, grilled between two flour tortillas, served with black beans, sour cream, cheese, & a side of salsa cruda

Carnitas Stack

crispy potatoes, black beans, jack cheese, jalapeños, avocado sauce, tomatoes, green onion, & cilantro, topped with marinated carnitas, served with corn tortillas

The Original Power Breakfast

four scrambled egg whites, steamed brown rice, seasonal veggies, broccoli, tomatoes, green onions, & a side of salsa cruda

Power Burritos

egg whites scrambled with grilled chicken, jack cheese, green onion & tomatoes, wrapped in two flour tortillas, served with black beans & a side of salsa cruda

Jalapeño Scramble

four egg whites, jalapeños, scallions & tomatoes, served with black beans, brown rice & a side of salsa cruda

LUNCH

Single Happiness

grilled brown rice, broccoli, bean sprouts, thai chili paste, & seasonal vegetables, served with grilled chicken or tofu and a side of peanut sauce

Double Happiness

grilled brown rice, broccoli, bean sprouts, thai chili paste, & seasonal vegetables, served with grilled steak*, chicken, and a side of peanut sauce

Papas Borrachas

crispy rosemary potatoes grilled with jalapeños, onions, tomatoes, black beans, avocado, jack cheese, sour cream, a side of salsa cruda, & 2 flour tortillas

Brian's Bowl

brown rice, black beans, avocado, tomatoes, green onions, broccoli, roasted tomatillo sauce, jack cheese, & a side of amalia's sauce, served with flour tortillas

Buddha Bowl

big bowl of steamy lemongrass & coconut milk broth with shiitake mushrooms, pan fried noodles, veggies, chili flakes, cilantro, & green onions

Lunch Tamales

cantina's house made tamales with fire roasted chiles, served with sour cream, jack cheese, black beans, rice, avocado, & tangy tomatillo sauce

Chicken Burrito

marinated chicken, lettuce, tomatoes, avocado, jack cheese, green onion, cilantro & chipotle cream, wrapped in a wheat tortilla, served with house chips & salsa cruda

Lettuce Wraps

teriyaki ginger chicken, crisp lettuce leaves, bean sprouts, cucumber strips, brown rice, thai chile paste, & peanut sauce, choice of marinated chicken or tofu

SOUPS & SALADS

Blue Cheese Walnut Salad

mixed greens, blue cheese crumbles, walnuts, onion, cilantro, tomatoes, balsamic vinaigrette, & grilled rosemary bread

Mexican Chopped Salad

chopped romaine lettuce with radishes, cucumbers, red cabbage, tortilla strips, chipotle corn salsa, pepita seeds, avocado, tossed with a cumin vinaigrette & served with cotija ranch

Soup of the Day

bowl is served with grilled rosemary bread or a tortilla

Soup + Salad

mexican chopped salad with a bowl of soup & grilled rosemary bread

COFFEE & TEA

House Blend

fair trade and 100% organic guatemalan dark roast

Espresso

the essence of coffee

Latte

espresso, large portion of steamed milk, topped with foam

vanilla, vanilla bean, cinnamon & brown sugar
coconut, tiramisu, toasted marshmallow,
hazelnut, caramel, pumpkin spice,
sugar-free vanilla

Café Americano

espresso blended with pure steamed water

Hammerhead

espresso blended with our freshly ground coffee

Cappuccino

espresso and steamed milk topped with foam

Thai Coffee

our freshly roasted coffee with sweetened condensed milk

Mexican Mocha

milk blended with spicy mexican chocolate & espresso, topped with whip

Chai Latte

black tea, honey, vanilla, spices, and steamed milk

Coconut Mexican Mocha

milk blended with spicy mexican chocolate, coconut and espresso, topped with whip

Hot Tea

pan fried green, jasmine, english breakfast, earl grey, yerba mate, orange spice, passion fruit and loose leaf chai

caffeine free: chamomile, euco-mint

COLD DRINKS

Iced Tea

passion fruit, green, and blood orange (cf)

Juice

oj, cranberry, apple, grapefruit, tangerine, lemonade, & pom

Soda

coke, diet coke, sprite

Pineapple Orange Kale Juice

made fresh in-house

TORTAS

SERVED WITH HOUSE CHIPS & SALSA CRUDA
SUB MIXED GREENS WITH CHOICE OF DRESSING FOR 2

Chicken Torta

grilled chicken, avocado, jack cheese, jalapeños, lettuce, tomatoes, & mayonnaise

Steak Torta

grilled steak*, avocado, jack cheese, jalapeños, lettuce, tomatoes, & mayonnaise

Carnitas Torta

tender braised carnitas, avocado, jack cheese, jalapeños, lettuce, tomatoes, & mayonnaise

TACOS

SERVED WITH RICE & BEANS, FRESH CORN SALSA, & CHIPOTLE CREAM

Carnitas Taco

braised carnitas, cotija cheese, guajillo chile sauce, cilantro lime sauce, & pickled red onion

Chicken Taco

marinated chicken breast, jack cheese, avocado sauce, chipotle cream & pico de gallo

Soy Chorizo Taco

soy chorizo, avocado sauce & pico de gallo

Steak Taco

grilled marinated steak*, jack cheese, avocado sauce & pico de gallo

SIDES

Cinnamon Bread

Rosemary Bread

Rosemary Potatoes

Sage Sausage

Two Pieces of Bacon

Four Pieces of Bacon

Scrambled Eggs

Scrambled Egg Whites

Substitute Egg Whites

Substitutions

Split Charge

KIDS



Fruit Face Pancake

Cheese Quesadilla

Egg, Bacon, & Fruit



BAR

Mimosa

oj and champagne

Rosà Mimosa

fresh squeezed tangerine, pomegranate and champagne

Brazilian Mimosa

fresh squeezed oj, cranberry and champagne

Pineapple Orange Kale Mimosa

our fresh mix and champagne

Bloody Mary

house mix, worchestershire, tabasco, lime, lemon, coarse pepper, etc

Manmosa

OJ, Vodka Spirit, Champagne in a 32oz mason jar



We gladly serve water upon request!

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Eggs are cooked to order. We use products that may cause allergic reaction. Any menu item may contain traces of peanut, soy, or gluten. If you have any food allergy or sensitivity, please alert your server.

We use local and organic ingredients whenever possible

Chef Isabel Cruz & Chef de cuisine Amalia Romero

We prepare our food from scratch with love and care. If you are in a hurry, please inform you're your server and we will do our best to accommodate you.

18% gratuity on parties of 6 or more

  CHECK IN ON FACEBOOK AND YELP!