



BRUNCH

GUACAMOLE avocado, salsa fresca, lime	12	CHILE CON QUESO classic cheese + chile dip	10
FRUIT + YOGURT winter hill farm yogurt, pepita granola, chamoy, tajin			11
MEZCAL-CURED SALMON TOSTADA elote-style cream cheese, pickled onion, serrano, cilantro			12
CHICKEN TINGA TOSTADA chipotle braised chicken, refried beans, cabbage, crema, queso fresco			9
MIGAS BURRITO scrambled eggs, jack cheese, tortilla chips, poblano + onion, avocado, salsa <i>add house-made chorizo +2</i>			11
HUEVOS RANCHEROS* corn tortillas, refried beans, salsa roja, fried eggs, avocado, queso fresco			13
CHILAQUILES VERDES* tortilla chips, refried beans, salsa verde, fried egg, crema, queso fresco, onion, cilantro <i>add chicken tinga +3</i>			13
TORTA AHOGADA carnitas, refried beans + avocado on a torta roll drowned in red chile salsa			14
TRES LECHES BREAD PUDDING lime curd, blueberry maple syrup			14
STREET CORN grilled corn, aioli, cotija			9
TIJUANA CAESAR romaine, parmesan, guajillo bread crumbs, lime			13
PAPAS crispy fingerling potatoes, salsa roja, lime aioli, cotija			8

TACOS

TACO SAUCES
\$2 each

TAQUERA 🍴🍴

VERDE 🍴

1866 FIRE 🍴🍴🍴🍴

SALSA MACHA* 🍴

CREMA

BORRACHA 🍴

BREAKFAST TACO scrambled egg, jack cheese, taquera verde, avocado, onion, cilantro, flour tortilla <i>add bacon +1</i>	6
BAJA FISH beer battered hake, pickled cabbage, mango-habanero aioli, cilantro	6.75
CARNITAS confit pork, salsa taquera, onion, cilantro, queso fresco	6
BARBACOA brisket slow-cooked in banana leaves with avocado salsa, salsa borracha, pickled onion, cotija	6.5
MUSHROOM DORADOS roasted 'shrooms, rajas, queso oaxaca, jalapeño, burnt corn crema	6

SALSAS

\$5.5 each, served with chips

ROJA fire roasted table salsa	CHILTOMATE 🍴🍴🍴 tomato, habanero, sour orange	VERDE CRUDA 🍴🍴 tomatillo, green chiles, cucumber, apple
TOMATILLO 🍴🍴 chile de arbol, garlic, cilantro	PINEAPPLE 🍴🍴 tomatillo, poblano, chile pequin	BLACK BEAN 🍴 chile morita, epazote, avocado leaf

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. a 3% fee is added to each check and equally distributed to our kitchen team

FROM THE CAFE

ESPRESSO	3.75
ESPRESSO MACCHIATO espresso + foam	4
CAFE AMERICANO espresso + hot water	4
CORTADO espresso + steamed milk, equal parts	4
CAPPUCCINO espresso, steamed milk + foam	4.5
CAFE LATTE espresso + steamed milk	4.5
DRIP COFFEE regular or decaf	3.75
NITRO COLD BREW add chocolate, dulce de leche or mexican chocolate whipped cream +1 each	4
HOUSE CHAI hot or iced make it dirty w/ espresso +1.5 add dulce de leche +1	4
DIRTY HORCHATA rice + almond milk, spices, espresso	9.5
YERBA MATE south american herbal beverage hot or iced	4

ADD ONS

+1
vanilla syrup
mexican chocolate whipped cream
oat milk
seasonal syrup

CAFE MOCACCINO espresso, steamed milk, foam + guajillo-chocolate syrup	5.5
CAFE CON DULCE DE LECHE espresso, steamed milk + dulce de leche	5.5
CAFE CON CAJETA espresso, steamed milk + spiced goat milk caramel	6
SPARKLING ESPRESSO iced shaken espresso + agave topped with topo chico	7.5

IT'S 5 O'CLOCK SOMEWHERE

BREAKFAST MARGARITA tequila, elderflower, lime, grapefruit	13
LA LUNA ROSA mezcal, lemon, lime, grapefruit liqueur, bitters, topped with sparkling wine	13
CAFE JALISCO reposado tequila, agave, mole bitters, mexican chocolate whipped cream available hot or iced	13
BLOODY OAXACA spiced tomato juice, lime, house infused veggie mezcal, tajin rim	13
HOUSE BLOODY spiced tomato juice, lime, your choice of house infused veggie vodka or tequila	12
MICHELADA mexican lager with spicy tomato-lime juice, chamoy-tajin rim	9
SANGRIA spanish red wine + brandy, orange juice, pineapple juice, spices	12
RANCH WATER tequila, orange liqueur, lime, topo chico	12
CARAJILLO (HOT) espresso, rum or mezcal, licor 43, steamed milk	12

