

BREAKFAST PLATES

SERVED WITH ESQUITES & CHOPPED SALAD

ADD HOUSE-SMOKED BACON OR CHORIZO FOR \$2 EACH

OR ADD PRIME RIBEYE STEAK FOR \$3

CHILAQUILES | \$10

TWO EGGS YOUR WAY ATOP THREE CRISPY-FRIED TORTILLAS WITH REFRIED BEANS, AVOCADO, HOUSE QUESO SAUCE, AND CILANTRO TOPPED WITH SALSA VERDE & SALSA ROJA

TEN DOLLAR BREAKFAST BURRITO | \$9

LARGE FLOUR TORTILLA WITH FOLDED EGGS,
QUESO QUESADILLA & COLBY JACK CHEESE,
AVOCADO PICO. CHIPOTLE CREMA, AND CILANTRO

BREAKFAST TACOS | \$9

THREE STREET-SIZE CORN TACOS WITH FOLDED EGGS,
QUESO QUESADILLA & COLBY JACK CHEESE,
HOUSE PICO, CREMA, AND CILANTRO

BAKED GOODS

Large Cinnamon Roll | \$4
Cream Cheese Frosting

FRUIT FILLED PASTRY | \$3
ASK YOUR SERVER FOR TODAY'S FLAVORS

CLASSIC SCONE | \$3

Ask your server for today's flavors

ADDITIONAL SIDES

ADD AN EGG | \$1.5
THICK-SLICED BACON-2 | \$3
HOUSE CHORIZO PATTY | \$3
CUBAN RICE & BEANS | \$3
SIDE HOUSE PICO | \$1
SLICED AVOCADO | \$1

SPECIALTY COFFEE

LOCALLY ROASTED BY RUSTY DOG COFFEE

MEDIUM ROAST DRIP COFFEE | \$3

CAFÉ CON LECHE | \$3.5
DRIP COFFEE, STEAMED MILK

ESPRESSO | \$2.5

AMERICANO | \$2.75
ESPRESSO, HOT WATER

MIAMI CAFÉ CUBANO | \$2.75 ESPRESSO, RAW SUGAR

CORTADITO | \$3.25
MIAMI CAFÉ CUBANO, WARMED MILK

CAPPUCCINO | \$3.75 ESPRESSO, FOAMED MILK

LATTE | \$4 ESPRESSO, STEAMED MILK

MIEL LATTE | \$4.5
ESPRESSO, RAW HONEY, CINNAMON,
STEAMED MILK

MEXICAN CHOCOLATE MOCHA | \$5.5
ESPRESSO, DARK CHOCOLATE, STEAMED
MILK, SPICES

6 &12 TEA CO. HOT TEA | \$3

ASSORTED VARIETIES

ASK YOUR SERVER FOR DETAILS

OTHER NON-ALCOHOLIC

FRESH SQUEEZED SPARKLERS | \$4

ASK YOUR SERVER FOR DETAILS

MEXICAN COKE | \$3

TOPO CHICO MINERAL WATER | \$3

6&12 TEA CO. HERBAL ICED TEA | \$4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

MIMOSA | \$9

FRESH SQUEEZED ORANGE JUICE, CAVA

BLOODY MARIA | \$7

EXOTICO BLANCO TEQUILA,
HOUSE-MADE SPICY TOMATO MIX, LIME JUICE
WITH HOUSE-INFUSED JALAPEÑO TEQUILA | \$8

MICHELADA | \$7

ESTRELLA JALISCO LIGHT LAGER,
HOUSE-MADE SPICY TOMATO MIX, LIME JUICE

MARGARITA | \$8

PUNTAGAVE RUSTICA TEQUILA, TRIPLE SEC,
LIME JUICE, AGAVE, SALTED RIM
WITH HOUSE-INFUSED JALAPEÑO TEQUILA | \$9

SEASONAL MARGARITA | \$9 ASK YOUR SERVER FOR DETAILS

ASK TOOK SERVER FOR BETATE

JALAPIÑA MARGARITA | \$9

HOUSE-INFUSED JALAPEÑO TEQUILA, TRIPLE SEC, FRESH PINEAPPLE JUICE, LIME JUICE, TAJÌN RIM

MEZCAL PALOMA | \$9

PUNTAGAVE RUSTICA MEZCAL, TRIPLE SEC, GRAPEFRUIT JUICE, AGAVE, TAJÌN RIM

MOJITO | \$9

THE REAL MCCOY 5-YEAR RUM, LIME JUICE, CANE SYRUP, FRESH MINT

DOUBLE SHOT DAIQUIRI | \$9

THE REAL MCCOY 5-YEAR RUM, LIME JUICE, CANE SYRUP

RED SANGRIA | \$9

VINO TINTO, ORANGE LIQUEUR, CITRUS JUICES, FRUIT GARNISH

CUBA LIBRE | \$7

GOSLINGS BLACK RUM, MEXICAN COKE, LIME JUICE

BEER & WINE

BEER

FEATURED LOCAL PINT | \$7

ESTRELLA JALISCO PINT (MEXICO) | \$5

EL CHAVO MANGO HABANERO CIDER PINT | \$7

IMPERIAL CAN (COSTA RICA) | \$5

RED

FORTE DE CEGO, TINTO (PORTUGAL) | \$7

CATANIA CRIANZA, TEMPRANILLO (ARGENTINA) | \$8

WHITE

FALCO, VINHO VERDE (PORTUGAL) | \$8

RAMON BILBAO, ALBARIÑO (SPAIN) | \$10

EMENDIS NU ALLONGE BRUT CAVA | \$9

FOLLOW US ON FACEBOOK AND BE IN THE KNOW:

- + SPECIAL EVENTS,
- + NEW MENU ITEMS,
- + LIVE MUSIC INFO,
- + AND LOTS MORE!



JOIN US FOR WEEKEND BRUNCH:

+ SATURDAY & SUNDAY | 10 - 2

LOCAL PARTNERS: CAMBRIDGE WOODFIRED POTTERY, FISCHER FAMILY FARMS, RESCUED WOODWORKS 608, RUSTY DOG COFFEE, SITKA SALMON SHARES