

STARTERS**GUACAMOLE, SALSA, CHIPS** | \$8**QUESO FUNDIDO** | \$10
cheese blend, chorizo, mushroom,
choice of fresh tortilla or chips**SALAD****KALE SALAD** | \$10
chopped kale, grapes, feta cheese,
cucumber, avocado, jicama, candied
pistachio, red onion, radish, lemon
vinaigrette. CHICKEN +\$3, STEAK +\$5*Mains***CHILAQUILES*** | \$13Housemade chips, street salsa, two fried eggs, black refried beans, queso fresco, avocado, cilantro, radish
STEAK +\$5 / CHICKEN +\$3**STEAK AND EGG TORTA*** | \$15

Steak, two fried eggs, cheese, black refried beans, avocado

CARNITAS MIGAS TACOS* (2) | \$14

Carnitas, scrambled eggs, Monterey jack, chips, guacamole, jalapenos, crema, raw tomatillo salsa, rice & beans

BLUE CORN BUTTERMILK PANCAKES* (3) | \$11

Honey butter, blueberry compote, maple syrup

JARDIN OMELET* | \$12

three eggs, roasted vegetables, cheese blend, avocado, cilantro, molcajete salsa, rice & beans

POSOLE TACOS | \$15

Cheesy braised pork tacos, posole consume, onion, cilantro, salsa diablo

BURRITOS**THE NOONER** | \$11egg, potato, chorizo, queso fresco, refried beans, avocado, pico de gallo,
raw tomatillo salsa**CALIFORNIA BURRITO** | \$13.50steak, frites, pico de gallo, queso fresco, guacamole, chipotle crema,
roasted molcajete salsa**SURF AND TURF CALI** | \$14.50steak, sauteed shrimp in chimichurri, frites, pico de gallo, queso fresco,
guacamole, chipotle crema, raw tomatillo salsa**SIDES****2 EGGS*** (any style) | \$4**BACON** (4 strips) | \$5**GARLIC WHITE RICE** | \$4**BLACK REFRIED BEANS** | \$4**TORTILLAS**, butter (flour/corn) | \$3**BRUNCH COCKTAILS****CAVA MIMOSA** | \$5**BLOODY MARY** | \$5**RUM PUNCH** | \$10Pussers, Appleton Signature,
fresh lime, rich syrup, cinnamon,
hibiscus, tiki bitters**WEEKEND WARRIOR**\$10 for 1 person / \$20 for 2 people
Exotico Blanco, Illegal Mezcal,
Falernum, citrus juices, grapefruit
Jarritos, Cava, Underberg**BEVERAGES****COFFEE** (Reg/Decaf) | \$3**CAFÉ DE LA OLLA** | \$4**FRESH ORANGE JUICE** | \$5**HORCHATA** | \$5

COCKTAILS

OG MARGARITA | \$11
Tequila Exotico Blanco, Patrón
Citrónge Orange, housemade sour
ADD CADILLAC +\$2.50

TOMMY'S MARGARITA | \$9
Tequila Exotico Blanco, fresh lime,
agave nectar
ADD CADILLAC +\$2.50

**CUCUMBER-JALAPENO
MARGARITA | \$14**
Lunazul Primero Tequila, Patrón
Citrónge Orange, cucumber,
jalapeno, housemade sour
ADD CADILLAC +\$2.50

PALOMA | \$11
Tequila Exotico Blanco, grapefruit
soda, fresh lime, fresh orange, fresh
grapefruit, lemon, tajin

ANEJO MOJITO | \$14
Ron Zacapa 23, mint, rich syrup,
fresh lime, soda

POCHO'S TODDY | \$10
Bulleit Rye, Mezcal Illegal, tamarindo,
pure maple syrup, lemon, cinnamon

VOTE FOR PEDRO | \$13
Plantation Xaymaca Special Dry
Rum, Alvear Solera 1927 Pedro
Ximenez, fresh pineapple, tepache,
cinnamon syrup, fresh lime

TIKAL limit 2 per guest | \$20
Appleton Estate Signature, Ron
Zacapa 23, Huana, Plantation
Overproof, Velvet Falernum,
tepache, pineapple, citrus,
cinnamon, grenadine, angostura,
Xtabe-treuse spray

MACHETE | \$13
Plantation Pineapple Rum, Dark
Rum, Tepache, Piloncillo, lemon

OLD OAXACAN | \$14
Illegal Mezcal, Tequila Exotico
Reposado, Piloncillo, house old
fashion bitters, xoco bitters,
cinnamon, orange

DRE'S HARD HORCHATA | \$12
43, Tuaca, Old Forrester, home-
made horchata, Aztec bitters

WINE

RED
LA POSTA TINTO RED BLEND \$9/35
Mendoza, Argentina

INSCRIPTION PINOT NOIR \$12/50
Willamette Valley, OR

ATOM CALIFORNIA CABERNET \$9/40
California

COTO DE IMAZ GRAN RESERVA
Tempranillo, **\$70b**, Rioja, Spain

WHITE
FRENZY SAUVIGNON BLANC \$9/35
Blenheim, New Zealand

HARKEN CHARDONNAY \$9/40
California

NORA ALBARINO
\$50b, Galicia, Spain

ROSÉ
YALUMBA ROSÉ \$8/32
Angaston, Australia

SPARKLING
GLORIA FERRER BLANC DE BLANCS
Sparkling Chardonnay, **\$60b**, Sonoma, CA

MISTINGUETT CAVA BRUT \$9/35
Spain

\$5 TOMMY'S MARGARITA
ALL DAY SUNDAY

BEER (BOTTLED/CANNED)

MICHELADA | \$6.50
house-made michelada mix, lime,
Modelo Especial

CUBANO | \$6
salsa negra, lime, Modelo Especial

TAQUERO'S DELIGHT | \$6
house-made tepache, Modelo
Especial

**MODELO, PACIFICO, CORONA,
VICTORIA \$5**

DELICIOUS IPA | \$6
Stone Brewing, CA | 7.7%ABV 12oz

**XOCOVEZA, Imperial Mexican
Chocolate Stout | \$6**
Stone Brewing, CA | 8.1%ABV 12oz

HOUSE LAGER ON DRAFT
Light Lager | \$5
House, Venice CA | 5%ABV 16oz

MOUNTAIN LAGER Vienna Lager | \$6
Blackberry Farms, TN | 5.1% ABV 12oz

HELL OR HIGH POMEGRANATE
Wheat Ale | \$6
21st Amendment, CA 4.9%ABV 12ozl

LUNCH IPA | \$10.25
Maine Brewing Company, Freeport MA
7%ABV 500ml

GOAT HILL Golden Ale | \$5.25
Blackberry Farms, TN | 5% ABV 12oz

ANDALUSIA Tropical IPA | \$6.50
Petty Thieves, NC | 6.6%ABV 16oz

ERRAND LAD Porter | \$6.50
Petty Thieves, NC | 5.8% ABV 16oz

