

MONTHLY FEATURES

CARROT CAKE COLD BREW

house carrot cake syrup | cold brew | half and half | cream cheese cold foam | 12oz 6 | 20oz 8

ENTRE TIERRA & AGUA 7

Between Earth & Water

matcha | violet | lemon | coconut milk | blue spirulina

Every month, your purchase of a monthly feature benefits our community! This month's proceeds go to the **Fair Future Movement**. To learn more or to donate directly, scan the QR Code:



TEA <i>Rishi selection</i>	12oz/16oz/20oz
Chai Latte	4.75 / 5.5 / 6.25
Guava Matcha Lemonade	6.25 / - / 7.25
Matcha Latte	5 / 5.75 / 6.5
Neblina chamomile medley tea vanilla syrup steamed horchata ground cinnamon	4.75 / 5.5 / 6.25
Loose Leaf Tea	PRICES VARY BY SELECTION
Cold Brew Tea	SELECTION

MIDDAY MARGARITAS *rotating selection* | 20oz

Afternoon pick me ups | refreshers with low or zero caffeine

Mangorita mango puree mango syrup Monin caffeine boost lemon soda water	7
Morning Aviation juniper peony tea lemon juice violet syrup sparkling water Monin boost cherry bitters	7
Spring in the Underworld matcha blue spirulina pomegranate syrup soda water	7

BLENDED *rotating selection* | 20oz

***NO MODIFICATIONS | +0.5 charge for split**

Minted Mango Lassi Smoothie mango coconut milk Greek yogurt agave mint	8
Triple Berry Blend Smoothie strawberries blackberries raspberries agave milk	7

Traditional Espresso & other drinks available! Ask about your favs :)

Dairy Free Milk Options +1: oat | coconut
House Made +1.5: Tres Leches Sweet Cream | Horchata
Extra syrup or Espresso +1 | **Cold Foam** +2
Dairy Free Available **Dairy Free**

HOUSE FAVORITES 12oz/16oz/20oz

Cafe Finca house medium roast Oaxaca, MX	3 / 3.25 / 3.75
Cafe Clasico Cafe Finca +cinnamon	3.25 / 3.5 / 4
Cafe Oaxaca Cafe Finca +cinnamon, clove, & star anise	3.5 / 3.75 / 4.25
Cold Brew add cold foam +2	3.25 / - / 4
Spiced Chocolate Cold Brew cold brew dark chocolate Oaxaca spices sea salt heavy cream	5.25 / - / 6.25
Cafe Tres Leches brewed coffee caramel & vanilla syrup tres leches sweet cream ground cinnamon	4.25 / 5.5 / 6.25
Cafe Horchata half brewed coffee, half horchata. no syrups added	4.25 / 4.75 / 5.25
Spiced Latte oaxaca spiced espresso milk	4.25 / 5.25 / 6.25
Mazapan Latte espresso housemade mazapan peanut candy vanilla extract oat milk can be made hot or blended	6.25 / 7.25 / 8.25
Spiced Brown Sugar Shaken Espresso 3 espresso shots brown sugar syrup splash tres leches sweet cream	--/--/ 7
Faewild Espresso Tonic espresso tonic water vanilla extract agave lemon juice	6 / --/ --
Mexican Mocha espresso chocolate abuelita cinnamon cayenne milk	5 / 5.5 / 6.5
Oaxaca Mocha spiced espresso chocolate abuelita milk	5 / 5.5 / 6.5
Horchata Latte espresso cinnamon & vanilla syrup horchata ground cinnamon	5 / 5.5 / 6.25
Coquito Latte espresso coconut sweet cream (contains dairy) coconut syrup ground cinnamon	6.25 / 6.75 / 7.75
Tres Leches Latte espresso tres leches sweet cream (contains dairy) caramel and vanilla syrup ground cinnamon	6 / 6.5 / 7.25
Fresas con Crema Latte espresso tres leches sweet cream (contains dairy) strawberry	6 / 6.5 / 7.25

MONTHLY FEATURES

GUAVA FONTINA CIABATTA 10

toasted ciabotta | fontina | house citrus-guava
jalapeno jam | ham | arugula | red onion
Add a fried egg +2 | Add avocado +2

TOSTADAS DE CEVICHE 12

house tostadas (2) | mango shrimp ceviche | citrus aioli |
cilantro

TOAST

served on multigrain | sub GF +2 | add bacon +3

Grilled Pineapple Hummus Toast 9

multigrain | house made serrano hummus | grilled
pineapple | walnuts | cilantro | agave

Spicy Avocado Toast 10

multigrain bread | smashed avocado | seasoning | hard
boiled egg | queso fresco | salsa macha

TACOS

served on corn tortilla | side of sour cream or
jalapenos on request

Mushroom Tacos 9

egg | black beans | mushroom | avocado | pico de gallo |
queso fresco

Chorizo Tacos 9

scrambled egg | pork chorizo | black beans | queso fresco

SANDWICHES

served with house-made chips or oranges
add bacon +3 | chorizo +3 | avocado +2 | jalapenos +.75

Breakfast Croissant 6

croissant | egg | cheddar | chipotle mayo

Torta de Chilaquiles 10

telera | eggs | queso fresco | black beans | sour cream |
tortilla chips smothered in green salsa

Torta de Jamón 12

telera | ham | pepper jack | tomato | chipotle mayo

Cucumber Dill Chicken Croissant 13

croissant | cucumber dill chicken salad | tomato |
arugula | red onion



KITCHEN OPEN TILL 4 PM

Consuming raw or undercooked foods
is at your own risk.

*Please note that our kitchen space
and team are mighty, but small. Not
all requests can be accommodated. *

Prices are tax inclusive

BURRITOS/WRAPPS

served with house-made chips or oranges
side of salsa, sour cream, or jalapenos on request
add bacon +3 | add avocado +2

Chorizo & Potato Burrito 13

flour tortilla | eggs | pork chorizo | diced potato | black
beans | monterey jack cheese | cilantro lime crema
*Make vegetarian- no chorizo sub mushrooms

Chipotle Chicken Burrito 14

flour tortilla | chicken | black beans | grilled pineapple |
monterey jack | pico de gallo | chipotle mayo

Kale Caesar Chicken Wrap 14

flour tortilla | kale | grilled chicken | rye crumbs | house
caesar | parmesan | tomato | red onion

Crunch Wrap 14

WEDNESDAYS ONLY

back by popular demand- Jose's Brekky Crunchwrap
flour tortilla | scrambled eggs | hash brown patty | cheddar |
breakfast sausage | chipotle mayo | pico de gallo

QUESADILLAS

served on flour tortilla | corn tortilla available
side of salsa, sour cream, or jalapenos on request

Breakfast Quesadilla 10

flour tortilla | monterey jack | scrambled eggs | bacon |
salsa verde

Chicken Bacon Quesadilla 13

flour tortilla | monterey jack | grilled chicken | bacon |
chipotle mayo

SALAD

Spring Berry Salad 11

Kale | Arugula | strawberries | blackberries | raspberries |
goat cheese | sunflower seeds | sliced almonds | balsamic
add grilled chicken +4 | add bacon +3 | add avocado +2