

MONTHLY FEATURES

WHIPPED HOJICHA BANANA COLD BREW

banana syrup|cold brew| whipepd, salted date
hojicha cold foam| 12 oz 6| 20oz 8

CANTALOPE CARDAMOM AGUA FRESCA

cantaloupe| cardamom| agave| oat milk| water
12oz 5 | 20oz 7
add matcha +1 for 12oz| +3 for 20oz

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



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** 5.25 / - / 6.25
cold brew| dark chocolate| Oaxaca spices| sea salt| heavy cream
- Cafe Tres Leches** 4.25 / 5.5 / 6.25
brewed coffee| caramel & vanilla syrup| tres leches sweet cream| ground cinnamon
- Cafe Horchata** 4.25 / 4.75 / 5.25
half brewed coffee, half horchata. no syrups added
- Spiced Latte** ☼ 4.25 / 5.25 / 6.25
oaxaca spiced espresso| milk
- Mazapan Latte** ☹ 6.25 / 7.25 / 8.25
espresso| housemade mazapan peanut candy| vanilla extract| oat milk| can be made hot or blended

TEA Rishi selection 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** 4.75 / 5.5 / 6.25
chamomile medley tea| vanilla syrup| steamed horchata| ground cinnamon
- Loose Leaf Tea** PRICES VARY BY SELECTION
- Cold Brew Tea** PRICES VARY BY SELECTION

MIDDAY MARGARITAS rotating selection| 20oz

Afternoon pick me ups| refreshers with low or zero caffeine

- Mangorita** 7
mango puree| mango syrup| Monin caffeine boost| lemon| soda water
- Morning Aviation** 7
juniper peony tea| lemon juice| violet syrup| sparkling water| Monin boost| cherry bitters
- Spring in the Underworld** 7
matcha| butterfly pea flower| pomegranate syrup| soda water

BLENDED rotating selection| 20oz

*NO MODIFICATIONS| +0.5 charge for split

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

Faewild Espresso Tonic 6 / -- / --
espresso| tonic water| vanilla extract| agave| lemon juice

- Mexican Mocha** 5 / 5.5 / 6.5
espresso| chocolate abuelita| cinnamon| cayenne| milk
- Oaxaca Mocha** 5 / 5.5 / 6.5
spiced espresso| chocolate abuelita| milk
- Horchata Latte** 5 / 5.5 / 6.25
espresso| cinnamon & vanilla syrup| horchata| ground cinnamon
- Coquito Latte** 6.25 / 6.75 / 7.75
espresso| coconut sweet cream (contains dairy)| coconut syrup| ground cinnamon
- Tres Leches Latte** 6 / 6.5 / 7.25
espresso| tres leches sweet cream (contains dairy)| caramel and vanilla syrup| ground cinnamon
- Fresas con Crema Latte** 6 / 6.5 / 7.25
espresso| tres leches sweet cream (contains dairy)| strawberry

MONTHLY FEATURES

HUEVOS RANCHEROS 13

3 corn tortillas | 3 fried eggs | mild red salsa | sour cream | queso fresco | Add bacon +3 | Add avocado +2

SALMON Y LOX BAGEL 13

served with chips or oranges | Add Avocado +2

sesame bagel | cream cheese spread with dill, lox, and spring onion | arugula | tomato | cucumber

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 3PM

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/WRAPS

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