

MONTHLY FEATURES

JUNIPER ESPRESSO TONIC 6

house juniper & cranberry syrup| espresso| tonic water| 12oz iced

ATOLE DE COCO 7

cream of coconut| coconut milk| cane sugar| cinnamon| corn starch| 16oz only

Every month, your purchase of a monthly feature benefits our community! January proceeds go to **Leaders Igniting Transformation (LIT)**. 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 roast| medium| 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

Salted Vanilla Shaken Espresso 🌿 --/--/ 6.25
3 espresso shots| vanilla extract| sea salt| agave| milk

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

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

Cold Brew Tea SELECTION

MIDDAY MARGARITAS rotating selection| 20oz

Afternoon pick me ups| refreshers with low or zero caffeine

Citrus Winter Toddy 6.25
hot black lemon tea| agave| lemon juice| cinnamon bark|

Chai Coquito 6.25
house coquito sweet cream (condensed milk, evaporated milk, coconut milk, half and half, cinnamon)| rishi chai concentrate

Peppermint Coco Smash *caffeine free* 6.25
Rishi peppermint tea| monin dark chocolate| cookie butter| steamed milk| served hot

BLENDED rotating selection| 20oz

**NO MODIFICATIONS| +0.5 charge for split*

Strawberry Jasmine 🚫 7
strawberry| mandarin| jasmine tea| coconut milk| agave

Banana Chai Licuado 🌿 7
banana| chai| milk| vanilla agave| ground cinnamon

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Breakfast Quesadilla 12

flour tortilla| scrambled eggs| monterey jack cheese| bacon| side of salsa verde| add avocado +2

Sopa de Tortilla 6.25

*guajillo broth |fried corn tortilla strips| queso fresco| sour cream
add avocado 2| add chicken 4*

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 ACCOMODATED. **

ENGLISH - WINTER

TOAST

served on multigrain | sub GF +2| add bacon +2.5

Avocado Toast 10.25

*avocado | hard boiled egg | queso fresco | salsa macha
Add pico de gallo +1*

Peanut Butter & Banana Toast 7.25

*peanut butter | banana | chocolate drizzle | cinnamon
sugar*

TACOS

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

Mushroom Tacos 9.25

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

Chorizo Tacos 9.25

scrambled egg | pork chorizo | black beans | queso fresco

SANDWICHES

*served with house-made chips or oranges
add bacon +2.5 | chorizo +2 | avocado +2 | jalapenos +.50*

Breakfast Croissant 6.25

croissant | egg | cheddar | chipotle mayo

Torta de Chilaquiles 10.25

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

Torta de Jamón 12.25

telera | ham | pepper jack | tomato | chipotle mayo

Poblano Grilled Cheese 10.25

*multigrain | cheddar | pepper jack | tomato | roasted
poblano pepper*

BURRITOS/WRAPS

*served with house-made chips or oranges
side of salsa, sour cream, or jalapenos on request
add bacon +2.5 | add avocado +2*

Roasted Poblano & Chorizo Brurrito 12.25

*flour tortilla | eggs | pork chorizo | roasted poblano |
monterey jack| black beans | avocado habanero crema
Make vegetarian- no chorizo sub mushrooms

Chipotle Chicken Burrito 13.25

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

Buffalo Chicken Wrap 13.25

*flour tortilla| buffalo sauce| grilled chicken| romaine|
pepper jack cheese| tomato*

Crunch Wrap 13.25

*Rotating selection| **WEDNESDAYS ONLY**
flour tortilla| seasoned ground beef| poblano cheese
sauce| shredded lettuce| pico de gallo*

QUESADILLAS

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

Black Bean Quesadilla 8.25

flour tortilla| monterey jack | black beans | pico de gallo

Chicken Bacon Quesadilla 12.25

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

SALAD

Pomegranate Mandarin Salad 10.25

*Spinach| mandarin| pomegranate seeds| sliced almonds|
red onion| avocado| side of poppyseed vinaigrette|
add grilled chicken +4 | add bacon +2*

Prices are tax inclusive