

MONTHLY FEATURES

BIRTHDAY CAKE LATTE

It's our birthday! Cheers to nine years!
espresso| tres leches sweet cream| milk| birthday cake syrup| whipped cream and sprinkles
 12oz 6| 16oz 7| 20oz 8

SPICED AGAVE LATTE

spiced espresso| house vanilla agave| choice of milk
 12oz 5.25| 16oz 6.25| 20oz 7.25

DRIP & COLD BREW

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
- Pumpkin Tres Leches Cold Brew** --/ -- / 8
cold brew| tres leches sweet cream| caramel & vanilla| piloncillo pumpkin cold foam
- Horchata Cold Brew** 4.25/ --/ 5.25
cold brew and our house horchata-unsweetened!

HOUSE FAVORITES

12oz/16oz/20oz

- Spiced Latte** *unsweetened* 4.25 / 5.25 / 6.25
- Mazapan Latte** 6.25 / 7.25 / 8.25
contains peanuts| can be made hot or blended
- Earl Grey Espresso Tonic** 6 / --/ --
espresso| tonic water| earl grey syrup
- Mexican Mocha** 5 / 5.5 / 6.5
- Oaxaca Mocha** 5 / 5.5 / 6.5
- Horchata Latte** *contains dairy* 5 / 5.5 / 6.25
- Coquito Latte** *contains dairy* 6.25 / 6.75 / 7.75
- Tres Leches Latte** *contains dairy* 6 / 6.5 / 7.25
- Fresas con Crema Latte** *contains dairy* 6 / 6.5 / 7.25

SHAKEN ESPRESSO

20oz only| quad shot

- espresso forward, lightly sweetened. No modifications*
- Salted Vanilla Shaken Espresso** /--/ 6
four espresso shots| vanilla agave| sea salt| your choice of milk
 - Pumpkin Horchata Shaken Espresso** /--/ 8
four espresso shots| brown sugar| horchata| piloncillo pumpkin cold foam

Traditional Espresso & other drinks available!

Ask about your favs :)
Dairy Free Milk Options +1:
 Tulip Oat | Pacific Coconut| Maizly Corn

House Made (contain dairy)+1.5:
 Tres Leches Sweet Cream| Horchata

Cold Foam +2

TEA & REFRESHERS

12oz/16oz/20oz

- Chai Latte** 4.75 / 5.5 / 6.25
- Matcha Latte** 5 / 5.75 / 6.5
KyuTea Co. direct trade matcha from Japan| milk
- Neblina** **no caffeine* 4.75 / 5.5 / 6.25
chamomile medley| vanilla| horchata| ground cinnamon
- Loose Leaf Tea*** **prices vary by selection*
- Earl Grey Cream Soda** 6
ear grey syrup| monin boost| club soda| half and half
- Pear Chai Lemonade** 6
house lemonade| house made spiced pear syrup| Rishi chai concentrate
- Cinnamon Plum Sangria** **no caffeine* 6
cranberry pomegranate| lemon juice| cinnamon syrup| cinnamon plum tea

BLENDED

rotating selection| 20oz

- *No Modifications on fruit| +0.5 charge for split**
- Berry Smoothie** 7
berries| greek yogurt|spinach| coconut milk| agave
 - Mexican Mocha Licuado** 7
espresso| banana| abuelita chocolate| cinnamon powder| cayenne pepper| choice of milk

MONTHLY FEATURES

CHICKEN AL PASTOR TACOS 13 **gf*

3 corn tortilla | al pastor seasoned chicken | grilled pineapple | red onion | cilantro

SOPA DE TORTILLA 8 **gf*

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

KITCHEN OPEN TILL 3PM

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

**gf denotes a gluten free item*

**Consuming raw or undercooked foods is at your own risk.*

Prices are tax inclusive

TOAST *served on multigrain*

Whipped Feta & Pear Toast 9

Toasted multigrain | whipped feta | grilled pear | candied walnuts | balsamic glaze | **add bacon +3**

Spicy Avocado Toast 10

Toasted multigrain | smashed avocado | seasoning | hard-boiled egg | queso fresco | salsa macha | **add bacon +3**

SANDWICHES *served with house-made chips or oranges*

Breakfast Croissant 6

croissant | egg | cheddar | chipotle mayo | **add bacon +3 | chorizo +3 | avocado +2**

Torta de Chilaquiles 12

telera | 2 fried eggs | pinto beans | queso fresco | tortilla chips | cilantro lime crema

Grilled Cheese 12

Toasted challah | cheddar | pepperjack | bacon | tomato

BURRITOS/WRAPS *served with house-made chips or oranges*

Chorizo & Potato Burrito 13

flour tortilla | eggs | pork chorizo | diced potato | pinto beans | monterey jack cheese | cilantro lime crema

**Make vegetarian- no chorizo, sub mushrooms or tofu*

Southwest Chicken Wrap 15

flour tortilla | grilled chicken breast | pinto beans | grilled corn | pico de gallo | monterey jack | romaine | fried corn tortilla strips | fajita aioli

TACOS/ QUESADILLAS *side of salsa, sour cream or jalapenos on request*

Chorizo Tacos 9 **gf*

corn tortilla | scrambled egg | pork chorizo | pinto beans | queso fresco

Mushroom Tacos 9 **gf*

corn tortilla | egg | pinto beans | mushroom | avocado | pico de gallo | queso fresco

Chicken Bacon Quesadilla 15 **can be made gf on request*

flour tortilla | monterey jack | grilled chicken | bacon | chipotle mayo | pico de gallo | **Add avocado+2**

Tetelas 10 **gf*

Wednesdays only | 2 handmade, fried corn masa pockets | sweet potato | chorizo | cheese | side of salsa de pepita

SALAD

Cranberry Apple Salad 14 **gf*

spinach | apples | dried cranberry | feta | red onion | almond | balsamic maple vinaigrette | **Add grilled chicken +4 | Add tofu +2**

**We prepare dishes that contain common allergens and use shared equipment for preparation. Cross-contamination may occur.*