

MONTHLY FEATURES

SUNFLOWER ESPRESSO TONIC 6

Espresso| sunflower orgeat| tonic| saline| 12oz

MAZAPAN COLD BREW 7

Cold brew| dark chocolate| mazapan cold foam| 12oz

COCONUT BRAZILIAN LEMONADE

cream of coconut| coconut milk| cane sugar| lime| mint| Dairy Free!| 12oz 6| 20oz 7

Every month, your purchase of a monthly feature benefits our community! August proceeds go to **Feeding Mouths, Filling Minds**. To learn more or to donate directly, scan the QR Code:



HOUSE CREATIONS

12oz/16oz/20oz

Spiced Latte

spiced espresso| milk

4 / 5 / 6

Mazapan Latte

espresso| housemade mazapan peanut candy | vanilla extract| oat milk

6 / 7 / 8

Salted Vanilla Shaken Espresso

3 espresso shots| vanilla extract| sea salt| agave| milk

--/--/ 6

Mexican Mocha

espresso| chocolate abuelita| cinnamon| cayenne| milk

4.75 / 5.25 / 6.25

Oaxaca Mocha

spiced espresso| chocolate abuelita| milk

4.75 / 5.25 / 6.25

Horchata Latte

espresso| cinnamon & vanilla syrup| horchata| ground cinnamon

4.75 / 5.25 / 6

Coquito Latte

espresso| coconut sweet cream (contains dairy)| coconut syrup| ground cinnamon

6 / 6.5 / 7.5

Tres Leches Latte

espresso| tres leches sweet cream (contains dairy)| caramel and vanilla syrup| ground cinnamon

5.75 / 6.25 / 7

Fresas con Crema Latte

espresso| tres leches sweet cream (contains dairy)| strawberry

5.75 / 6.25 / 7

MIDDAY MARGARITAS

12oz| rotating selection

Afternoon pick me ups| refreshers with ~48g of caffeine

Mango Peach Margarita

lime juice| sea salt| peach blossom tea| mango

6

Golden Hour Sour

Pineapple juice| amaretto| lemon juice

6

Sin Tai

mint| lime| sunflower orgeat| coconut water| orange extract| saline

6

Dairy Free Available

Dairy Free

Dairy Free Milk Options +1: oat | coconut

House Made +1.5: Tres Leches Sweet Cream| Horchata

Extra syrup or Espresso+1 | Cold Foam +2

TRADITIONAL ESPRESSO 12oz/16oz/20oz

Lattel Cappuccino

3.75 / 4.25 / 5

Mocha

4.5 / 5 / 6

Americano

3 / 3.5 / 4.25

Double Espresso 2oz

2.75

Cortado 4oz

3

Macchiato 4oz

3

BREWED COFFEE

12oz/16oz/20oz

Cafe Finca

2.75 / 3 / 3.5

Cafe Clasico

3 / 3.25 / 3.75

Cafe Oaxaca

3.25 / 3.5 / 4

Red Eye

3.5 / 3.75 / 4

Cafe Tres Leches

4.5 / 5.25 / 6

Cafe Horchata

4 / 4.5 / 5

Spiced Chocolate Cold Brew

5 / - / 6

Cold Brew

3 / - / 3.75

TEA

12oz/16oz/20oz

Chai Latte

black tea with milk and spiced with cinnamon, ginger, and other aromatic spices

4.5 / 5.25 / 6

Guava Matcha Lemonade

6 / - / 7

Matcha Latte

ground green tea with milk

4.75 / 5.5 / 6.25

Neblina

chamomile medley tea| vanilla syrup| steamed horchata| ground cinnamon

4.5 / 5.25 / 6

Loose Leaf Tea

PRICES VARY BY

Cold Brew Tea

SELECTION

SMOOTHIES

20oz

*NO MODIFICATIONS| +0.5 charge for split

Piña Colada

coconut milk| coconut syrup| pineapple

7

Mango Ginger

mango| pineapple| lemon ginger tea (contains caffeine)| agave

6

Strawberry Punch

strawberry| banana| mango| pineapple| simple syrup| milk

6.75

Licuerdo de Plátano

banana| ground cinnamon| agave| vanilla extract| milk

6

MONTHLY FEATURES

Quesadilla de Calabacitas 9

Flour tortilla tortillas | sauteed zucchini | tomato | onion | cilantro | sweet corn | monterey jack |

Add grilled chicken +4 | Add Avocado +2

Tacos de Pescado 12 | FRIDAYS ONLY AFTER 9AM *Last month for Friday Fish Tacos!*

(3) pineapple battered fried cod fillets | corn tortilla | pickled onion | red pepper aioli | grilled pineapple | served with pico de gallo | *Eternal thanks to our friend Robert Buchholz for sharing his aioli recipe with us!

KITCHEN OPEN TILL 4PM

TOAST

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

Avocado Toast 10

avocado | hard boiled egg | queso fresco |
salsa macha

Peanut Butter & Banana Toast 7

peanut butter | banana | chocolate drizzle |
cinnamon sugar

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 +2.5 | chorizo +2 | avocado +2 |
jalapenos +.50*

Breakfast Croissant 6

croissant | egg | cheddar | chipotle mayo

Torta de Huevo 10

telera | eggs | monterey jack | black beans |
sour cream

Torta de Jamón 12

telera | ham | pepper jack | tomato | chipotle
mayo

Poblano Grilled Cheese 10

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

**CONSUMING RAW OR UNDERCOOKED FOODS
IS AT YOUR OWN RISK.**

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

flour tortilla | eggs | pork chorizo | roasted
poblano peppers | monterey jack | black beans |
cilantro lime crema

Chipotle Chicken Burrito 13

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

Southwestern Chicken Wrap 13

flour tortilla | grilled chicken | romaine | tomato |
red onion | fried corn tortilla strips | southwest
aioli

Crunch Wrap 13

Rotating selection | WEDNESDAYS ONLY

flour tortilla | grilled chicken | chorizo | tostada |
monterey jack | poblano | cilantro lime crema

QUESADILLAS

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

Black Bean Quesadilla 8

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

Chicken Bacon Quesadilla 12

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

SALAD

add chicken +4 | add avocado +2

Ensalada Cobb 10

romaine | hard boiled egg | bacon | pico de
gallo | queso fresco | side of jalapeno avocado
dressing