



## Starters



**Guacamole** \$13.5

Avocado, red onions, jalapeños, lime juice, cilantro with homemade tortilla chips. Add Mango \$3 Queso fresco \$3 Bacon \$3

**Nachos Callejeros** \$14

Corn tortilla chips, Chihuahua and Monterey cheese, refried black beans, tomatoes, crema, Queso Fresco Your choice of: Steak \$8 Chicken \$5 or Chorizo \$5

**Sopa de Vegetales** \$10

Carrots, celery, onions, roasted tomatoes, white beans & cilantro served with toasted crostini topped with Chihuahua cheese

**Elote** \$7

Street corn on the cob, coated with morita mayonnaise, Cotija cheese, pequin pepper powder

**Queso Fundido** \$14

Melted Chihuahua and Monterey cheese with warm corn tortillas. Your choice of chorizo or mushrooms.

**Empanadas del Dia** \$13.5

*Ask your server.* filled with protein of the day, Chihuahua and Monterey cheese with cilantro, crema, Queso Fresco, scallions, with a side of chipotle sauce

## Tacos de La Calle

3/order



**Bruselas Tacos** 16

Herb marinated brussels sprouts, habanero pickled onions, radish salad & micro cilantro

**Pork Belly Tacos** 17

Roasted pork belly, salsa macha, onions, jicama, cucumber, lime & micro cilantro

**Suadero Tacos** 17

Braised beef brisket confit, grilled onions, radish salad & micro cilantro

**Camaron Frito Tacos** 18

Crispy beer battered shrimp, avocado salsa verde, cabbage slaw, habanero pickled onions, roasted chipotle mayo & micro cilantro

**Pescado Frito Tacos** 18

Crispy beer battered fish, avocado salsa verde, cabbage slaw, habanero pickled onions, roasted chipotle mayo & micro cilantro

**Carnitas de Pato Tacos** \$18.5

Duck confit, grilled onions, homemade Mole sauce & micro cilantro

## Brunch Entrees



**Rancheros de la Calle** 16

Sunny side up eggs, avocado, refried black beans, sincronizada, chorizo, with salsa martajada, Queso Fresco, microcilantro

**Omelet Doña** 16

Eggs whites, spinach, grape tomatoes, mushrooms, onions, poblano peppers with Panela cheese, guacamole & salad

**Omelet Don** 16

Mushrooms, grape tomatoes, onions, poblano peppers, bacon with Chihuahua cheese & salsa martajada, with home fries

**Brunch En chiladas** 17

Tortilla stuffed with Mexican style scrambled eggs, black bean sauce, crema, Queso Fresco, pico de gallo & micro cilantro

**Torta de Desayuno** 16

Herb ciabatta bread, scrambled eggs with chorizo, onions, refried beans, morita mayo, avocado, with French fries

**Chilaquiles con Huevo** 16

Tortilla chips, fried eggs, and your choice of sauce (mole, verde, or rojo), crema, queso fresco, onions- Add steak \$8 chicken \$6 shrimp \$7

**Pork belly Caserola** \$16

Hot skillet filled with pork belly, fried eggs, home fries, grilled onions, poblano peppers & Chihuahua cheese, with chips

**Steak con Huevos** 19

Grilled NY vein steak, sunny side up eggs, poblano Chimichurri sauce, with home fries

## Sweet Stuff



**Canasta de Churritos** 11

Mini churros served with dulce de leche sauce and vanilla Mascarpone cream

**Mike's French Toast** 14

Tres leches soaked brioche bread, vanilla Mascarpone & mixed berries, with chamomile & thyme syrup

**Pancake de Pinole** 13

Pinole pancakes topped with guava butter & mixed berries, with chamomile and thyme syrup



Please alert your server of any food allergies, a customary gratuity of 20% will be added to all parties of 6 or more guests. If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

