



Starters

Guacamole \$14

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

Elote \$7.5

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

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

Queso Fundido \$14.5

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

Sopa de Vegetales \$11

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

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 \$16.5

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

Breakfast Tacos \$16

Scrambled eggs, pico de gallo, avocado, salsa borracha, corn tortillas, micro cilantro. Choice of black beans or chorizo.

Pescado Frito Tacos \$18.5

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

Pork Belly Tacos \$18

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

Camaron Frito Tacos \$18.5

Crispy beer battered shrimp, 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 \$18

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

Omelet Don \$18

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

Torta de Desayuno \$17.5

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

Pork belly Caserola \$17

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

Breakfast Burrito \$16

Scrambled eggs, pico de gallo, black beans, guacamole, mixed cheese. Served with a side of home fries. Add chorizo \$3 · steak \$5 · chicken \$5

Brunch En chiladas \$18

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

Chilaquiles con Huevo \$17

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

Steak con Huevos \$21

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

Sweet Stuff

Tres Leches \$10

Vanilla sponge cake soaked in 3 milks with Mascarpone cream, fresh berries, mango, passion fruit sauce, toasted amaranth

Churros \$10

Homemade churros coated in cinnamon sugar, with abuelita chocolate sauce, Mascarpone cream, toasted amaranth

Mike's French Toast \$15

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

Flan Tradicional \$10

Traditional vanilla Mexican flan, mixed berries, Mascarpone cream, toasted amaranth

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.

