



BUENOS
DIAS

OTROcafe

LE PARFAIT *gf v 9.5*

ORGANIC YOGURT, HOUSEMADE & TOASTED GRANOLA W/ ROLLED OATS, ALMONDS, PEPITAS, DRIED BLUEBERRIES & SEASONAL FRUIT

FAMOUS FLAPJACKS *v 7 / 13*

SINGLE OR SHORT STACK OF FLAPJACKS
"BARRY'S" | W/ FRESH BERRIES COOKED IN +1 / +2
"FARRAH'S" | W/ CHOCOLATE CHIPS COOKED IN +1 / +2

GACHA MEXLA *v 11*

OVER-NIGHT YOGURT SOAKED GRAINS (QUINOA, FARRO, STEEL CUT OATS), APPLE, ALMONDS, DRIED BLUEBERRIES, GOLDEN RAISINS, HONEY DRIZZLE

CAJETA FLAPJACKS *v 9 / 15*

SINGLE OR SHORT STACK OF OUR FAMOUS FLAPJACKS
TOPPED W/ SLICED BANANA, CREME FRAICHE, CAJETA CARAMEL & CANDIED PEANUTS

DESAYUNO

MEXICAN BREAKFAST * *gf without tortillas 15*

TWO EGGS, SCHREINER'S CHORIZO, PINTO BEANS, QUESO COTIJA, S/ FLOUR TORTILLAS

CHILAQUILES * *gf v 16*

- CHOICE OF CHICKEN | VEGETABLES

+ \$2 COMBO | + \$5 BARBACOA

CORN TOSTADAS OVEN-BAKED WITH OAXACA CHEESE & SALSA, LAYERED & TOPPED W/ TWO EGGS, PICO DE GALLO, QUESO COTIJA - CHOICE OF RANCHERO | VERDE | X-MAS

BARBACOA & EGGS * *gf without tortillas 19*

OVEN ROASTED CHUCK ROAST & BRISKET, TWO EGGS ANY STYLE, GUACAMOLE, PICO DE GALLO, PINTO BEANS, COTIJA SERVED W/ FLOUR TORTILLAS

HUEVOS RANCHEROS * *v 15*

QUESADILLAS W/ TWO EGGS ANY STYLE, PINTO BEANS, SMOTHERED IN HOUSE SALSA W/ CILANTRO & QUESO COTIJA SPRINKLE - CHOICE OF RANCHERO | VERDE | X-MAS

SAMPLER BREAKFAST * *v 19*

TWO EGGS, FLAPJACK - CHOICE OF BACON | CHORIZO | POTATO (+2 LINGUICA)

- CHOICE OF OUR HOUSE FLOUR TORTILLAS | NOBLE SOURDOUGH | TELERA TOAST

VEGAN BREAKFAST BURRITO * *v 13.5*

HOUSE-MADE MUSHROOM & TOFU SOY-RIZO, BEANS, POTATO, LA SONORENSE TORTILLA

EGG TORTA * *13.5*

TWO EGGS SCRAMBLED W/ SCHREINER'S CHORIZO, PINTO BEANS, AVOCADO, TOMATO ON NOBLE TELERA

AVOCADO TOAST * *17*

TOASTED NOBLE SOURDOUGH SPREAD W/ OUR HOUSE GUACAMOLE, TWO POACHED EGGS, SERVED W/ SIMPLE GREENS

FRITTATA * *gf v 15*

BEATEN EGGS, SPINACH, MUSHROOMS, ONIONS BAKED & TOPPED W/ CROW'S DAIRY GOAT CHEESE, AVOCADO & PICO DE GALLO

CONSUELO DEL SUR * *gf 16*

SCHREINER'S CHORIZO, LINGUICA SAUSAGE, RUSTIC POTATOES OVER TOMATILLO GRAVY, TWO EGGS ANY STYLE, PICO DE GALLO & QUESO COTIJA SPRINKLE

NORTICO * *18*

SMOKED SALMON, SLICED AVOCADO, POACHED EGGS, HOLLANDAISE ON TOASTED NOBLE SOURDOUGH, FRESH CRACKED PEPPER, SERVED W/ SEASONAL FRUIT

EL MADRID * *18*

JAMON SERRANO, SLICED TOMATO, POACHED EGGS, FRESH HOLLANDAISE ON TOP OF TOASTED NOBLE SOURDOUGH, SERVED W/ SEASONAL FRUIT

BREAKFAST BURRITO * *14*

SCHREINER'S CHORIZO, SCRAMBLED EGGS, POTATO, BEANS, TILLAMOOK CHEDDAR, LA SONORENSE TORTILLA

SOPA

Sm 9 / Lg 17

CALDO DE POLLO *gf*

OTRO PHO | CHICKEN BROTH, RICE NOODLES, SLICED CHICKEN BREAST, SNOW PEAS, BEAN SPROUTS, CHILE, FRESH HERBS, HALF LIME & SALSA DE SOYA

POZOLE BLANCO *gf*

HOUSE STOCK, WHITE HOMINY, SHREDDED PORK W/ AVOCADO, CABBAGE, OREGANO, WHITE ONION, CILANTRO, PASILLA CHILE-OIL, HALF LIME, SERVED W/ FLOUR TORTILLAS

POZOLE VEGANO *gf v*

GUAJILLO BROTH, HOMINY, SAUTEED RUSTIC VEGETABLES W/ AVOCADO, CABBAGE, OREGANO, WHITE ONION, CILANTRO, HALF LIME, SERVED W/ FLOUR TORTILLAS

ENSALADA

Sm 8 / Lg 16

DE LA CASA

THINLY SLICED SERRANO JAMON, CERIGNOLA OLIVE, RED ONION, GRAPE TOMATO, NOBLE BREAD CROUTONS, ROMAINE, HERB VINAIGRETTE TOPPED W/ CROW'S DAIRY GOAT CHEESE

INCA *gf v*

TRI COLORED QUINOA, HERBS, ARUGULA & KALE, DRIED CRANBERRIES, AVOCADO, GRILLED CORN, RED ONION, GRAPE TOMATO, PEPITAS, YULU SEED, FRESH LIME, HERB VINAIGRETTE

CORTADO *gf v*

TOMATO, EGG, CARROT, CORN NUT, DRIED PEAS, AVOCADO, ARUGULA, KALE, CABBAGE, CREAMY VINAIGRETTE TOPPED W/ TILLAMOOK CHEDDAR

ASADO *gf 18 (available after 11)*

- CHOICE OF GRILLED CHICKEN | CARNE ASADA

APPLE, PEAR, JICAMA, HERBS, ROMAINE, SPINACH, CABBAGE, CANDIED PEANUTS, PEANUT VIN & TOPPED W/ FRESHLY SHAVEN ZAMORANO CHEESE

*Add GRILLED PROTEINS +\$7:
(available after 11)*

CHICKEN BREAST
WHITE FISH*

CARNE ASADA
SHRIMP*

ORA KING SALMON* +\$9

gf - GLUTEN FREE / CAN BE MODIFIED *v* - VEGETARIAN / CAN BE MODIFIED

^ PLEASE INFORM AND DISCUSS W/ YOUR SERVER

* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOR THE PURPOSE OF THIS MENU, EGGS ARE CONSIDERED VEGETARIAN



LUNCH : AVAILABLE AFTER 11

ENTRADA

CHIPS & SALSA *gf v 4*

HOUSE CORN CHIPS, TEJANO SALSA

GUACAMOLE *gf v 8 / 13*

AVOCADO, CITRUS, CHILE, TOMATILLO,
CILANTRO, RED ONION, QUESO COTIJA - W/ CHIPS
+2 W/ RAW VEGETABLES

ENSALADA DE LA CALLE *gf v 14*

MANGO, WATERMELON, CUCUMBER, JICAMA, LIME, CHILE, BASIL

CEVICHE TROPICAL *gf 22*

CITRUS MARINATED HIRAMASA, MANGO, RED ONION, AVOCADO,
FRESNO CHILE, AJI, COCONUT-MILK LECHE DE TIGRE

CEVICHE DE CAMARON *gf 19*

POACHED SHRIMP, PICO DE GALLO, AVOCADO,
JICAMA, CUCUMBER, LIME JUICE & EXTRA VIRGIN
OLIVE OIL DRIZZLE - SERVED W/ CHOLULA & CHIPS

QUESO FUNDIDO *gf without tortillas, v 12*

-CHOICE OF CHORIZO | MUSHROOM | PLAIN (+2 COMBO)
OAXACA & ASADERO CHEESE & CREAM COMBINED & BAKED IN
A HOT SKILLET, W/ FLOUR TORTILLAS & CHIPS

AJI TUNA CRUDO* *gf 20*

SOY, GINGER, CITRUS, SESAME OIL, GUACAMOLE, FRESNO CHILE,
SERVED W/ CHIPS

ELOTE CALLEJERO *gf v 8*

MESQUITE GRILLED CORN ON THE COB, MAYONNAISE, QUESO COTIJA,
SMOKED PAPRIKA

EL ESPANOL *18*

OUR CHARCUTERIE
THINLY SLICED JAMON SERRANO, AVOCADO,
CERIGNOLA OLIVES, RED ONION, CHILE, SOY-LIMON,
EXTRA VIRGIN OLIVE OIL & FRESH CRACKED PEPPER SERVED W/
TOASTED NOBLE SOURDOUGH

KOREAN FRIED WINGS

14 HALF DZ / 22 DZ
BATTERED WINGS W/ HOUSE GOCHUJANG GLAZE, FRESH GINGER, SOY &
JALAPENO RANCH COLESLAW

TACOS CHINOS *gf 16*

FRIED IMPERIAL SPRING ROLLS W/ GROUND PORK
SERVED W/ LETTUCE WRAPS, FRESH HERBS, SWEET
CHILE SAUCE & SALSA DE SOYA

LAS PENAS CON PAN

Son BUENAS...

D.F. DIP* *20*

BARBACOA, HORSERADISH, PICKLED RED ONION & SERRANO, ON
NOBLE HOAGIE, SERVED W/ HOUSE AU JUS

NACO TORTA* *16*

OPEN FACED CARNE ASADA TORTA W/ GUACAMOLE, AJI AIOLI, LETTUCE
TOPPED W/ TWO EGGS ANY STYLE ON NOBLE TELERA

BURGUESA

SERVED W/ HOUSE PAPPAS

NOBLE SESAME BUN

6 OZ GRASS FED BEEF PATTY

PICA RICA* *20*

TOPPED W/ ROASTED HATCH CHILE,
CARAMELIZED ONIONS, TILLAMOOK CHEDDAR,
AJI AIOLI, AVOCADO

TRADITIONAL**18*

CLASSIC CHEESEBURGER W/ TILLAMOOK
CHEDDAR, LETTUCE, ONION, TOMATO, AJI
AIOLI

BELLY-BACON* *22*

TOPPED W/ GRILLED & CITRUS-GLAZED
PORK BELLY, JALAPENO RELISH, TILLAMOOK
CHEDDAR, AVOCADO

TACO *4.8* TORTA *13* BURRITO *13* BOWL *gf 13*

- TORTAS HAVE LETTUCE & COME ON NOBLE TELERA
- BURRITOS ROLLED W/ BEANS, ASK SERVER FOR BUILDS
(FISH & SHRIMP DO NOT CONTAIN BEANS)

- TACOS GARNISHED W/ CILANTRO & ONION, FLOUR TORTILLA
- GLUTEN FREE OPTION : LETTUCE WRAP FOR TACOS
- BOWLS HAVE BURRITO BUILDS W/ A RICE BASE

CARNE ASADA

MARINATED GRILLED SIRLOIN FLAP STEAK W/ GUACAMOLE

BARBACOA

SLOW BRAISED BEEF CHUCK ROAST & BRISKET

CHICKEN

SAUTEED CHICKEN BREAST, MUSHROOM, POBLANO & AJI AIOLI

PORK BELLY

CITRUS GLAZE & ESCABECHE
+\$1 TACO | +\$2 BURRO/TORTA

GRILLED FISH*

GUACAMOLE, LETTUCE, AJI AIOLI & PICO DE GALLO
+\$1 TACO | +\$2 BURRO/TORTA

GRILLED SHRIMP*

GUACAMOLE, CABBAGE SLAW, CHILE DE ARBOL MAYO & PICO
DE GALLO
+\$1 TACO | +\$2 BURRO/TORTA

VEGETABLE *v*

SEASONAL SAUTEED VEGETABLES IN TAMARI

LA PARILLADA

SKILLET-STYLE TACOS 20

FRIJOLES *gf v 3.5*

ANY TWO ITEMS ON A SKILLET W/ 1/2 DZ TORTILLAS, GRILLED
GUERO PEPPERS & ONIONS, GARNISHED W/ CILANTRO & ONIONS

ARROZ *gf v 5*

POSTRE

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TRES LECHES

WHITE CAKE SOAKED IN SWEET MILK, CREME FRAICHE, SEASONAL

LIME TART

GRAHAM CRUST, FRESH LIME FILLING, CREME FRAICHE

FLAN CAJETA *gf*

CAJETA CARAMEL CUSTARD TOPPED W/ FRESH BERRIES

CACAO CAKE

CHOCOLATE LAYER CAKE, MASCARPONE FILLING, CACAO GANACHE,
CREME FRAICHE TOPPED W/ FRESH BERRIES

NOBLE BREAD PUDDING

HOT BAKED, DATES, ICED RUM, CREME FRAICHE, CAJETA & CANDIED
PECANS

OTRO*cafe*