



DESAYUNO DULCE

GACHA MEXLA 11
OVER-NIGHT YOGURT SOAKED GRAINS (QUINOA, FARRO, STEEL CUT OATS), APPLE, ALMONDS, DRIED BLUEBERRIES, GOLDEN RAISINS, HONEY DRIZZLE *v*

LE PARFAIT 9.5
ORGANIC YOGURT, HOUSEMADE & TOASTED GRANOLA W/ ROLLED OATS, ALMONDS, PEPITAS, DRIED BLUEBERRIES & SEASONAL FRUIT *v, gf, contains nuts*

FLAPJACKS 8/14
SINGLE OR SHORT STACK OF FLAPJACK *v*
"BARRY'S" +1 / +2 "FARRAH'S" +1 / +2
W/ BERRIES COOKED IN W/ CHOC CHIPS COOKED IN

CAJETA FLAPJACKS 8/14
SINGLE OR SHORT STACK OF OUR FAMOUS FLAPJACKS TOPPED W/ SLICED BANANA, CREME FRAICHE, CAJETA Caramel & CANDIED PEANUTS *v*

SOPAS

CALDO DE POLLO SM 9 / LG 17
otro's "pho" CHICKEN BROTH, RICE NOODLES, SLICED CHICKEN BREAST, SNOW PEAS, BEAN SPROUTS, CHILE, FRESH HERBS, HALF LIME & SALSA DE SOYA *gf*

POSOLE BLANCO SM 9 / LG 17
HOUSE STOCK, WHITE HOMINY, SHREDDED PORK W/ AVOCADO, CABBAGE, OREGANO, WHITE ONION, CILANTRO, PASILLA CHILE-OIL, HALF LIME, SERVED W/ FLOUR TORTILLAS *gf w/out tortillas*

POSOLE VEGANO SM 9 / LG 17
GUAJILLO BROTH, HOMINY, SAUTEED RUSTIC VEGETABLES W/ AVOCADO, CABBAGE, OREGANO, WHITE ONION, CILANTRO, HALF LIME, SERVED W/ FLOUR TORTILLAS *v, gf w/out tortillas*

ENSALADAS

DE LA CASA SM 8 / LG 16
THINLY SLICED SERRANO JAMON, CERIGNOLA OLIVE, RED ONION, GRAPE TOMATO, NOBLE BREAD CROUTONS, ROMAINE LETTUCE, HERB VINAIGRETTE TOPPED W/ CROW'S DAIRY GOAT CHEESE *gf w/out crouton*

INCA SM 8 / LG 16
TRI COLORED QUINOA, HERBS, ARUGULA & KALE, DRIED CRANBERRIES, AVOCADO, GRILLED CORN, RED ONION, GRAPE TOMATO, PEPITAS, YULU SEED, FRESH LIME, HERB VINAIGRETTE *v, gf*

CORTADO SM 8 / LG 16
TOMATO, EGG, CARROT, CORN NUT, DRIED PEAS, AVOCADO, ARUGULA, KALE, CABBAGE, CREAMY VINAIGRETTE TOPPED W/ TILLAMOOK CHEDDAR *v, gf*

ASADO (<after //) 16
APPLE, JICAMA, HERBS, ROMAINE, SPINACH, CABBAGE, CANDIED PEANUTS, PEANUT VIN & TOPPED W/ FRESHLY SHAVEN ZAMORANO CHEESE *gf*
choice of: GRILLED CHICKEN / CARNEASADA

add grilled proteins (<after //) *gf*:

CHICKEN BREAST 7
CARNE ASADA 7
WHITE FISH 7
SHRIMP* 7
OR KING SALMON* 9

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

A HUEVO DESAYUNO

MEXICAN BREAKFAST* 15
TWO EGGS ANY STYLE, SCHREINER'S CHORIZO, PINTO BEANS, QUESO COTIJA, SERVED W/ FLOUR TORTILLAS *gf w/out tortillas*

CHILAQUILES* 16
CORN TOSTADAS OVEN-BAKED W/ OAXACA CHEESE & SALSA, LAYERED & TOPPED W/ TWO EGGS ANY STYLE, PICO DE GALLO, QUESO COTIJA *gf*
choice of: RANCHERO/VERDE/X-MAS
& choice of: CHICKEN/VEGETABLE *v* / +2 COMBO / +5 BARBACOA / +5 CARNE (<after //)

BARBACOA & EGGS* 19
OVEN ROASTED CHUCK ROAST & BRISKET, TWO EGGS ANY STYLE, GUACAMOLE, PICO DE GALLO, PINTO BEANS, COTIJA SERVED W/ FLOUR TORTILLAS *gf w/out tortillas*

HUEVOS RANCHEROS* 15
QUESADILLAS W/ TWO EGGS ANY STYLE, SERVED OVER A BED OF PINTO BEANS, SMOTHERED IN HOUSE SALSA W/ CILANTRO & QUESO COTIJA SPRINKLE *v*
choice of: RANCHERO/VERDE/X-MAS

SAMPLER BREAKFAST* 19
TWO EGGS ANY STYLE, FLAPJACK
choice of: BACON/CHORIZO/POTATO/+2 LINGUICA
choice of: HOUSE FLOUR TORTILLAS/NOBLE SOURDOUGH/TELERA TOAST

BREAKFAST BURRITO* 13.5
SCHREINER'S CHORIZO, SCRAMBLED EGGS, POTATO, BEANS, TILLAMOOK CHEDDAR, LA SONORENSE TORTILLA

VEGAN BREAKFAST BURRITO 13.5
HOUSE-MADE MUSHROOM & TOFU SOY-RIZO, BEANS, POTATO, LA SONORENSE FLOUR TORTILLA *v*

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 *v*

FRITTATA* 15
BEATEN EGGS, SPINACH, MUSHROOMS, ONIONS BAKED & TOPPED W/ CROW'S DAIRY GOAT CHEESE, AVOCADO & PICO DE GALLO *v, gf*

CONSUELO DEL SUR* 17
SCHREINER'S CHORIZO, LINGUICA SAUSAGE, RUSTIC POTATOES OVER TOMATILLO GRAVY, TWO EGGS ANY STYLE, PICO DE GALLO & QUESO COTIJA SPRINKLE *gf*

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

A LA CARTE

SIDE SALAD *v, gf* 6 S/ TORTILLAS *v* 3
S/ FRUTA *v, gf* 6 S/ LINGUICA *gf* 7
PAPAS FRITAS *v, gf* 7 S/ BACON *gf* 6
FRIJOLES *v, gf* 3.5 S/ CHORIZO *gf* 6
S/ AVOCADO *v, gf* 2 SAUTEED VEG *v, gf* 6

gf - GLUTEN FREE / CAN BE MODIFIED (WE OPERATE WITH A GF FRYER)
v - VEGETARIAN / CAN BE MODIFIED
PLEASE INFORM & DISCUSS W/ YOUR SERVER

ENTRADAS

CHIPS & SALSA	4
HOUSE CORN CHIPS, HOUSE SALSA <i>v, gf</i>	
GUACAMOLE	8/13
AVOCADO, CITRUS, CHILE, TOMATILLO, CILANTRO, RED ONION, QUESO COTIJA - W/ CHIPS <i>v, gf</i> +3 W/ RAW VEGETABLES	
CHILE RELLENO	18
ROASTED & FRIED POBLANO, ASADERO CHEESE, NEW MEXICAN SAUCE, SOUR CREAM, RADISH, AVOCADO, SERVED W/ FLOUR TORTILLAS <i>v, gf w/out tortillas</i>	
ELOTE CALLEJERO	8
MESQUITE GRILLED CORN ON THE COB, MAYONNAISE, QUESO COTIJA, SMOKED PAPRIKA <i>v, gf</i>	
EL ESPANOL	18
otro's "charcuterie" THINLY SLICED JAMON SERRANO, AVOCADO, CERIGNOLA OLIVES, RED ONION, CHILE, SOY-LIMON DRESSING, EXTRA VIRGIN OLIVE OIL & FRESH CRACKED PEPPER SERVED W/ TOASTED NOBLE SOURDOUGH BREAD	
KFC WINGS	HALF DZ 15 / DZ 24
BATTERED WINGS W/ HOUSE GOCHUJANG GLAZE, FRESH GINGER, JALAPENO RANCH COLESLAW <i>gf</i>	
TACOS CHINOS	16
FRIED IMPERIAL SPRING ROLLS W/ GROUND PORK, SERVED W/ LETTUCE WRAPS, FRESH HERBS, SWEET CHILE SAUCE & SALSA DE SOYA <i>gf</i>	
ENSALADA DE LA CALLE	14
MANGO, WATERMELON, CUCUMBER, JICAMA, LIME, CHILE, PEPITAS, BASIL <i>v, gf</i>	
QUESO FUNDIDO	12
ASADERO CHEESE & CREAM COMBINED & BAKED IN A HOT SKILLET, W/ FLOUR TORTILLAS & CHIPS <i>v, gf w/out tortillas</i> choose: CHORIZO/MUSHROOM/PLAIN / +2 COMBO	

PARILLADA 25

ANY TWO ITEMS ON A SKILLET W/ HALF DZ TORTILLAS, GRILLED GUERO PEPPERS & ONIONS, GARNISHED W/ CILANTRO & ONIONS
-SERVED W/ RICE & BEANS

SUPERTACO 12

choice of: BARBACOA/CARNE ASADA/CHICKEN
XL HOUSE-MADE FLOUR TORTILLA, GRIDDLE-FRIED ASADERO CHEESE, GUACAMOLE, FIRE ROASTED SALSA, ONION, CILANTRO, BEANS

TACO 4.8

GARNISHED W/ CILANTRO & ONION, FLOUR TORTILLA
- GLUTEN FREE OPTION : LETTUCE WRAP FOR TACOS

TORTA 13.5

- TORTAS HAVE LETTUCE & COME ON NOBLE TELERA

BURRITO 13.5

- BURRITOS ROLLED W/ BEANS, ASK SERVER FOR BUILDS (FISH & SHRIMP DO NOT CONTAIN BEANS)

BOWL 13.5

- BOWLS HAVE BURRITO INGREDIENTS W/ A RICE BASE *gf*

MARISCOS

AGUACHILE VERDE	20
CITRUS POACHED SHRIMP, SALSA VERDE, SALSA MACHA, RED ONION, CUCUMBER, AVOCADO, SERRANO, AJI CHILE, WATERMELON RADISH, LIME, SERVED W/ TOSTADAS <i>gf</i>	
CEVICHE DE CAMARON	19
SHRIMP, PICO DE GALLO, AVOCADO, JICAMA, CUCUMBER, LIME JUICE & EXTRA VIRGIN OLIVE OIL DRIZZLE - SERVED W/ CHOLULA & CHIPS <i>gf</i>	
AHI TUNA CRUDO*	20
SOY, GINGER, CITRUS, SESAME OIL, GUACAMOLE, FRESNO CHILE, SERVED W/ CHIPS <i>gf</i>	

BURGUESAS

6 OZ GRASS FED BEEF PATTY
brioche bun - served w/ papas

BELLY-BACON*	22
CITRUS-GLAZED PORK BELLY, JALAPENO RELISH, TILLAMOOK CHEDDAR, AVOCADO ON A BEEF PATTY	
PICA RICA*	20
ROASTED HATCH CHILES CARAMELIZED ONIONS, TILLAMOOK CHEDDAR, AJI AIOLI, AVOCADO ON A BEEF PATTY	
CLASSICO*	18
CLASSIC CHEESEBURGER W/ TILLAMOOK CHEDDAR, MAYO, LETTUCE, ONION, TOMATO, AJI AIOLI	

ESPECIALES

BURRITO RELLENO	13.5
CHILE RELLENO, BEANS, RICE, GUACAMOLE, SALSA NEW MEXICAN, SOUR CREAM <i>v</i>	
NACO TORTA*	16
OPEN-FACED CARNE ASADA TORTA ,W/ GUACAMOLE, AJI AIOLI, LETTUCE TOPPED W/ TWO EGGS ANY STYLE ON NOBLE TELERA	

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*
white fish, guacamole, lettuce, aji aioli & pico de gallo
+\$1 TACO +\$2 BURRO/TORTA

DEL MAR*
tempura battered white fish, tartar sauce, guacamole, slaw, 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

POSTRES

TRES LECHES	9
WHITE CAKE SOAKED IN SWEET MILK, CREME FRAICHE, SEASONAL FRUIT <i>v</i>	
LIME TART	9
GRAHAM CRUST, FRESH LIME FILLING, CREME FRAICHE <i>v</i>	
FLAN CAJETA	9
CAJETA CARAMEL CUSTARD W/ FRESH BERRIES <i>v, gf</i>	
CHOCOLATE CAKE	9
DARK CHOCOLATE CAKE SERVED W/ ANCHO CHILE-RASPBERRY SAUCE & CHOCOLATE WHIPPED CREAM <i>v</i>	
NOBLE BREAD PUDDING	9
HOT BAKED, DATES, ICED RUM, CREME FRAICHE, CAJETA & CANDIED PECANS <i>v</i>	
A LA MODE	+2