



LUNCH AND DINNER

Summer, July 2011

Pozole – red chile and Becker Lane organic pork	7 ²⁵
Vegetarian Pozole – green chile and chayote	7 ⁰⁰
Avocado, jicama and golden beet salad with citrus vin	6 ⁵⁰
Sungold tomato, marjoram, and Armenian cucumber salad	6 ⁵⁰
Torta Ahogada – crisp Mexican sandwich smothered in chile de arbol sauce. Your choice of grilled chicken, roast pork, or vegetarian	6 ⁷⁵
Taco – crispy shrimp tacos – baja style	3 ⁵⁰
Taco – carne asada	3 ⁵⁰
Taco – grilled hand made chorizo	3 ⁵⁰
Taco – grilled poblano chile and cheese	3 ⁵⁰
Taco – turkey with pumpkin seed mole	3 ⁵⁰
Summer corn and cheese tamales (2)	7 ⁰⁰
Braised oxtail in mole and papa frita	15 ⁰⁰
Grilled pork steak al pastor	15 ⁰⁰



WEEKEND BRUNCH

Summer, July 2011

Chorizo, Papas, poached eggs and handmade flour tortillas	9 ⁰⁰
Menudo, tripe and hominy soup	7 ⁵⁰
Chilaquiules with chile verde and two scrambled eggs	7 ⁵⁰
Pancakes with cajeta	7 ⁵⁰
Pancakes with homemade spam	8 ⁵⁰
Eggs, bacon, beans, rice and handmade tortillas	8 ⁰⁰

– Roast Coffee Co. –

Espresso

Cappuccino

Latte

Macchiato

Americano

Mexican hot chocolate

Five Mountains Tea

Mimosa with fresh squeezed orange juice

Michilada – Mexican beer with spicy tomato juice and lime (hangover cure)



BAKED GOODS AND PASTRY

Summer, July 2011

Lemon-Lime Pound Cake

Guava Turnovers

Cream biscuits with jam

Mexican wedding cookies

Biscochitos – New Mexican sugar cookies

Chocolate chip cookies

German chocolate cake with pecans

Flan with vanilla and cinnamon