afé & catering

BREAKFAST

Monday - Friday 8am-11am

HOMEGIRL CLASSICS

Chilaquiles (v) \$9

Fresh crisp tortilla chips tossed with your choice of warm morita salsa or warm tomatillo salsa & topped with crema fresca, queso cotija, sliced red onions & cilantro. Served with your choice of beans, Homegirl potatoes, or house salad.

1/2 Beans -1/2 Potatoes \$1 More. Add 2 eggs any style \$3.

Revueltos (vv | gf) \$9

Egg or tofu scramble with onions, tomatoes, bell peppers, mushrooms, spinach & warm morita salsa served with your choice of beans, Homegirl potatoes, or house salad. Choice of tortillas or toast.

Bean & Egg Tostada (v) \$9

2 corn tostadas topped with black beans, 2 eggs any style, warm morita & tamatillo salsa, pico de gallo, queso cotija, cilantro. Served with grilled plantains & crema fresca.

M'jas con Papas*

Scrambled eggs with fresh crisp tortilla chips, shredded seasonal vegetables, onions, red potatoes & warm tomato salsa. Served with your choice of beans, Homegirl potatoes, or house salad.

*Comes with choice of: Pork Chorizo \$11 Nopales (v) \$10

Salmon \$12

LIGHT EATS

Mango Upside-Down Cornbread (v) \$7

Side of warm milk & fresh mangoes.

Blueberry Multi-Grain & Quinoa Pancakes (v) \$9

Homemade pancakes with real maple syrup & whipped butter.

Homegirl Signature Granola (v) \$8

Dried cranberry & orange granola with fresh seasonal fruit. Choice of plain yogurt or milk.

Fruta Fresca \$7

Seasonal fresh fruit served with your choice of plain yogurt.

OMELETS

3 egg omelet prepared with a Mexican cheese blend served with your choice of beans, Homegirl potatoes, or house salad. Choice of toast or tortillas

Pork Chorizo \$10

Bacon \$10

Seasonal Vegetables (v) \$9

(v) vegetarian (vv) vegan (gf) gluten free 18% gratuity will be added to parties with 6 or more

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SIDES

2 Eggs Any Style \$3

Homegirl Potatoes \$3

Seasonal Beans \$3

Sautéed onions, tomatoes, garlic & serrano peppers.

Side Salad \$3

Baby greens, jicama, mangoes, apples & garnished with roasted pumpkin seeds.

Bacon \$3

Sliced Avocado \$3

Plain Yogurt \$3

Tortillas \$1

2 flour or 3 corn.

Toast \$1

Sourdough or multigrain.

HOT DRINKS

House Coffee \$2

Homegirl specialty blend of cinnamon & dried orange peels.

Cappuccino & Latte \$3.5

Coffee beans from Cafeceito Orgánico.

Shamika's Special \$4

Americano with vanilla & steamed milk.

Paulina's Latte \$4

With chocolate & caramel sauce with a shot of vanilla.

Mexican Hot Chocolate \$3

With steamed milk

Compassion Tea \$2

Ask server for selection.

COLD DRINKS

Angela's Green Potion \$4

Spinach & mint limeade.

Cucumber \$3

With pineapple & lime.

Orange Juice \$3

A favorite farm-to-table breakfast & lunch spot where homegirls serve tables instead of serving time. Homegirl Café offers an extensive training program empowering women & men to undertake what is often their first "real job" in the restaurant industry & urban farming. As trainees learn to grow, prep, and serve local and organic food, they grow in self-understanding to prepare themselves to serve as leaders in their families & communities.