HOME GIRL CLASSICS

Chilaquiles (v) $11
Fresh crisp tortilla chips tossed with your choice of warm monte salsa or warm tomatillo salsa & topped with crema fresca, queso cotija, sliced red onions & cilantro. Served with your choice of Peruvian beans, Homegirl potatoes, or house salad.

'Come with choice of:
Pork Chorizo $12
Napolé ($v) $11
Salmon $13

M’jas con Papas*
Scrambled eggs with fresh crisp tortilla chips, shredded seasonal vegetables, red onions, red tomatoes & warm tomato salsa. Served with your choice of Peruvian beans, Homegirl potatoes, or house salad.

*Come with choice of:
Pork Chorizo $12
Napolé (v) $11
Salmon $13

Machaca con Huevo $11
Traditional braised shredded beef with 3 scrambled eggs, red onions, bell peppers, tomatoes & warm monte salsa. Served with your choice of Peruvian beans, Homegirl potatoes, or house salad.

Open Torta (v) $10
2 eggs any style on toasted ciabatta with jalapeño pesto, tomato, red onions, avocado & cilantro atop a warm chipotle cream.

LIGHT EATS

Mango Upside-Down Cornbread (v) $7
Side of warm milk & fresh mangoes.

Blueberry Multi-Grain & Quinoa Pancakes (v) $10
Homemade pancakes with real maple syrup & whipped butter.

Crepas (v) $9
Requesón cheese, fresh fruit & drizzled with tequila infused cajeta.

Homegirl Signature Granola (v) $8
Dried cranberry & orange granola with fresh seasonal fruit. Choice of plain yogurt or milk.

Fruta Fresca (vv) $7
Seasonal fresh fruit served with your choice of plain yogurt.

OMELETS

3 egg omelet prepared with a Mexican cheese blend. Egg whites available upon request $2.

Pork Chorizo $11
Bacon $11
Seasonal Vegetables (v) $10

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

SALAD

Baby greens with julienne jicama, carrots, cucumbers, green beans, green peas, onions, bell peppers, apples, mangoes & garnished with roasted pumpkin seeds. Add grilled marinated chicken, salmon, tofu, or ripe avocado $3.

Martha’s Salad (vv, gf) $13
Baby greens with julienne jicama, carrots, cucumbers, green beans, green peas, onions, bell peppers, apples, mangoes & garnished with roasted pumpkin seeds.

Ana’s Salad (v) $13
Baby greens topped with roasted corn, queso cotija, roasted poblano peppers, jicama & avocado.

House Salad (vv) $11
Baby greens, jicama, mangoes, apples & roasted pumpkin seeds.

Choice of Dressings: Citrus, roasted poblano & avocado, or Homegirl Vinaigrette.

GRILLED CHEESE

Prepared with a Mexican cheese blend. Choice of multigrain or sourdough bread. Served with a side house salad, substitute a cup soup add $1.

Chile Relleno Grilled Cheese (v) $12
Roasted poblano peppers with egg, sliced red onions & tomatoes.

Kale Grilled Cheese $12
Roasted tomatoes, kale & fresh herbs with chopped smoked bacon bits.

Veggie Grilled Cheese (v) $12
Fresh veggies & roasted tomatoes with jalapeño pesto.

TACOS

Choice of 3 for $12
Substitute a tortilla for a grilled nopal (cactus leaf) add $1

Pork Carnitas $12
Apple-tomatillo slaw & cilantro.

Carne Asada $12
Fresh seasonal salsa.

Red Mole Chicken $12
Mabanero pickled onions, sesame seeds & cilantro.

Raja’s $12
An assortment of sautéed vegetable topped with panela cheese.

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.
COLD DRINKS

Angela’s Green Potion $4
Spinach & mint limeade.

Cucumber $3
With pineapple & lime.

Orange Juice $3

Sodas $2
Coke | Diet Coke | Sprite | Orange Fanta
Refills included for sodas.

Compassion Tea $2
Ask server for selection.

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.

Homemade Herbal Tea $2
Based on season & availability.

SIDES

Seasonal Rice $3
Spinach & cilantro rice with roasted corn.

Seasonal Beans $3
Sautéed onions, tomatoes, garlic & serrano peppers.

2 Eggs Any Style $3

Homegirl Potatoes $3

Bacon $3

Plain Yogurt $3

Grilled Marinated Chicken Breast $3

Salmon $3

Side Salad $3
Baby greens, jicama, mangoes, apples & garnished with roasted pumpkin seeds.

Sliced avocado $2

Pico de gallo $2

Tortillas $1
2 flour or 3 corn.

Toast $1
Sourdough or multigrain.

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

OUR MISSION
Homeboy Industries provides hope, training, and support to formerly gang-involved and previously incarcerated men and women, allowing them to redirect their lives and become contributing members of our community.

CATERING
Custom tailored gourmet cuisine for any occasion. Full menus available at entrance or online.

BAKERY
Artisan breads and baked goods for purchase nationwide at homeboyfoods.com, a wider local selection at goodeggs.com, or at greater LA Farmers Markets.

GROCERY
Flavor packed chips, salsas, and salads in the deli section of Southern California Ralph’s Grocery Stores.

DINER AT CITY HALL
Grab-and-go sandwiches, salads, coffee and more.

CAFÉ AT LAX AIRPORT
Delectable grab-and-go treats.

SILKSCREEN AND EMBROIDERY
Eye-catching, custom printed apparel and promotional products.

MERCHANDISE
Homeboy Industries branded items packed with artistic flare.

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