

MADE WITH LOVE **BREAKFAST** AND RAZZLE DAZZLE



MORNING CLASSICS \$14.50

START YOUR DAY THE HOMEGIRL WAY WITH A SIGNATURE BREAKFAST

MORITA OMELET

Eggs, shredded cheese, your choice of veggie or protein, topped with Morita salsa, served with potatoes, beans, or salad, and toast or tortillas

BRIOCHE PAN DE MUERTO

Breakfast sandwich with bacon or sausage, pepperjack cheese, and chipotle aioli on our hand-crafted Brioche Pan de Muerto sesame bun

BREAKFAST BURRITO

Egg, potatoes, shredded cheese, Morita salsa, and your choice of veggies or protein

+ add avocado \$2.50

OG BREAKFAST

Two eggs, bacon or sausage, potatoes, and one masa pancake or churro French toast topped with cinnamon sugar butter

BREAKFAST QUESADILLA

Flour tortilla filled with cheese, scrambled egg, your choice of veggies or protein

ALL DAMN DAY

FAMOUS HOMEGIRL CAFÉ CHILAQUILES

\$14.95

Tortilla chips topped with red or green salsa, two eggs, sour cream, Cotija cheese, cilantro, onions, and served with a side of beans

+ Add carnitas \$5.00

VOTED
BEST IN
L.A.

FRESH FAVORITES

\$13.50

CURATED BY HOMEGIRL CAFÉ, FEATURING OUR STAFFS' TOP-PICKS

AVOCADO TOAST

Parisian bread slice topped with avocado, garlic aioli, lime vinaigrette, sesame seeds, and radish
+ Add an egg \$3.50

MIJAS SCRAMBLE

Scrambled eggs, Homegirl tortilla chips, zucchini, carrots, nopales, onions, and potatoes

BLACK BEAN TOSTADA

Two tostadas with refried black beans, red and green sauce, two eggs any style, Pico de Gallo, spinach, sour cream, Cotija cheese, served with plantains

HECTOR SPECIAL

Multigrain bread with scrambled eggs, avocado, spring mix, tomatoes, red onion, and mayo

AVENA DE MI MADRE

\$8.50

Oatmeal cooked with cinnamon sticks, creamy milks, and her secret ingredient, love. Our Avena tastes like home.

SIGNATURE DRINKS ALL DRINKS ARE HAND-CRAFTED AND CREATED BY OUR LEAD BARISTA

DRINKS

Orange Juice	\$4.25
Soft Drinks	\$3.00

FRESCAS

Strawberry Hibiscus	\$5.50
Cucumber Pineapple	\$5.50

COFFEE

Coffee	\$3.65
Cafe de Olla	\$3.75
Cold Brew	\$4.75
Cold Brew Espumado	\$5.75
Latte	\$5.15
Horchata Latte	\$5.75
Mexican Mocha	\$5.75
Dulce de Leche	\$5.75
Mazapan Latte	\$6.00
Vanilla Latte	\$5.75
Honey Lattee	\$5.75

TEA

Matcha	\$5.50
Vanilla Matcha	\$5.75
Honey Matcha	\$5.75
Strawberry Matcha	\$6.00
Horchata Matcha	\$6.00
Mazapan Matcha	\$6.00
Chai Tea Latte	\$5.75
Hot Tea	\$3.00

ADD
ESPUMADO!
(COLD FOAM
FOR \$1.00)

HAND-CRAFTED SIGNATURE
CREATIONS POURED WITH PURPOSE

“The coffee is hot, the pastries are fresh, and the food is bomb!”

FROM THE GRIDDLE \$11.50

MADE FROM SCRATCH, FROM OUR GRIDDLE TO YOUR PLATE

MASA PANCAKES

Two golden masa pancakes topped with cinnamon sugar butter, served with syrup

+ Add seasonal toppings for \$3.00

CHURRO FRENCH TOAST

Two pieces of double cinnamon sugar French Toast, topped with butter, and syrup

+ Add seasonal toppings for \$3.00

OUR MISSION

Your patronage directly supports our mission to provide vital training, support, and hope to formerly gang-involved and previously incarcerated individuals.

As Father Greg Boyle, S.J., reminds us, “We imagine a circle of compassion with nobody standing outside of that circle, moving ourselves closer to the margins so that the margins themselves will be erased.”



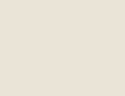
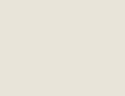
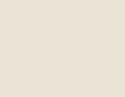
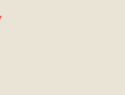
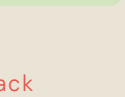
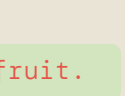
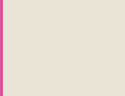
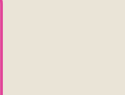
MAKE A
DONATION
TODAY!

PROTEINS \$5.00

Carnitas House-made Chorizo Bacon Sausage Eggs

SIDES

Fruit	\$4.00	Plantains	\$4.00
Tortillas	\$2.50	Avocado	\$4.50
Toast	\$3.00	Warm Morita Salsa	\$1.50
Potatoes	\$4.00		



MADE
WITH LOVE

LUNCH

AND RAZZLE
DAZZLE



TACOS ^{GF} \$5.50 EACH

TRADITIONAL FLAVORS AND TIMELESS RECIPES, ENJOYED SINCE 2005

STEAK ASADA

Asada topped with salsa Verde, pickled onion, and Cotija cheese

CARNITAS ^{DF}

Carnitas topped with lime apple slaw

WHITE FISH

Cod topped with cabbage slaw, Morita salsa, sour cream, cilantro and Cotija cheese

CHICKEN AL PASTOR ^{DF}

Pastor chicken, salsa Taquera, purple cabbage with lime vinaigrette, chopped cilantro

CALABACITAS ^V

Squash, tomatoes, corn, onion, grilled panela cheese, cilantro

TACO DE PAPA ^V

Fried potato taco topped with cabbage, tomato, Cotija cheese and sour cream

CHILE VERDE ^{DF}

Habanero pork Chile Verde topped with cilantro and red onion

RAJAS ^{V DF}

Poblano peppers, onions, mushrooms, tomatoes, topped with Mexican salsa

QUESABIRRIA

Birria, melted jack cheese, diced onion and cilantro, paired with consume for dipping

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Chai Tea Latte	\$5.75
Iced Tea	\$3.00

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CREATIONS POURED WITH PURPOSE

BURRITOS

\$14.95

CALI

Steak asada, papas, shredded cheese, guacamole, & sour cream, inside of a grilled flour tortilla. Served with a side of Esquite street corn

EL CÉSAR

Shredded romaine, chicken al pastor, Cotija cheese, pickled onion, crushed croutons, chipotle Cesar dressing, and roasted corn inside a spinach tortilla served with a side of fruit

HABANERO CHILE VERDE

Poblano rice, black beans, chile verde pork, wrapped inside of a chipotle tortilla, topped with salsa Taquera, sour cream, and served with a side salad

ALL DAMN DAY

FAMOUS HOMEGIRL CAFÉ CHILAQUILES ^{GF}

Tortilla chips topped with red or green salsa, ^{GF}two eggs, sour cream, Cotija cheese, cilantro, onions, and served with a side of beans

+ Add protein \$5.00

\$14.95

VOTED
BEST IN
L.A.

GREENS AND GRAINS

\$14.50

CAREFULLY CRAFTED WITH LOCALLY SOURCED INGREDIENTS

ANA'S SALAD ^{GF}

Spring mix, jicama, roasted poblano peppers, panela cheese, corn, pepita seeds, your choice of protein and dressing

G'S KETO BOWL ^{GF}

Romaine lettuce, fajita veggies, your choice of protein, shredded cheese, avocado, sour cream, and Pico de Gallo

JR HECTOR ^{GF}

Your choice of protein, black beans, poblano rice, Pico de Gallo, warm Morita salsa, shredded cheese, and avocado

SOUPS

CHICKEN POZOLE

Chicken pozole soup served with cabbage, purple onion, lime and corn tortillas

\$12.50

MARISCOS

Seafood soup served traditionally with a side of rice topped with avocado and cilantro every Friday

PROTEINS

\$5.00

Steak Asada

Carnitas

White Fish

Chicken Al Pastor

Habanero Chile Verde

Birria De Res

EXTRAS

House Salad

Rice & Beans

Chips & Guac

Avocado

Plantains

Chilita Fries

Jalapeño Pesto Pasta Salad

Esquites Street Corn

Fruit

\$9.00

\$7.50

\$8.00

\$4.50

\$4.00

\$6.50

\$4.00

\$4.00

\$4.00

HOMEBY BAKERY BREAD

ARTISAN HARVEST

Rich, dark, and deeply flavorful

SOURDOUGH

Tangy, chewy, and perfectly crusty

MULTIGRAIN

Nutty, hearty, and packed with wholesome grain

SANDWICHES

\$15.50

ARTISANAL & HAND-CRAFTED BREAD MADE DAILY AT THE HOMEBY BAKERY

Choose from Jalapeño Pesto Pasta, Esquites Street Corn, or fruit.

JEFE TORTA

Toasted Telera bread, steak asada, grilled panela cheese, refried black beans, avocado salsa, tomato, lettuce, onion, and mayo

CLAUDIA'S SPECIAL

Sourdough bread, filled with turkey, bacon, tomato, sliced red onion, avocado, Swiss cheese and mayo

CHILE RELLENO GRILLED CHEESE ^V

Sourdough bread, scrambled eggs, grilled poblano peppers, roasted tomatoes, melted jack cheese, and Morita salsa

PESTO PANELA ^V

Ciabatta bread, mayo, jalapeño pesto, grilled panela, poblano peppers, lettuce, tomato, and onion

HARVEST BLT ^{DF}

Harvest brown bread, bacon, lettuce, tomato, and chipotle mayo

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📷 SHARE OUR DELICIOUS CREATIONS ON SOCIAL MEDIA @HOMEGIRLCAFE #HOMEGIRLCAFE

^V Vegetarian

^{DF} Dairy-free

^{GF} Gluten-free

^N Contains Nuts

