

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

CLAUDIA'S SPECIAL

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

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

COLD FOAM

Cold Brew \$5.75
Latte Espumado \$6.00
Matcha Espumado \$6.50
Add Cold Foam to any drink \$1.00

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
Hazelnut Latte \$5.75

TEA

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

HAND-CRAFTED SIGNATURE CREATIONS Poured with Purpose

TRY OUR COLD FOAM!

ALL DAMN DAY

FAMOUS HOMEGIRL CAFÉ CHILAQUILES^{GF} \$14.95

Tortilla chips topped with red sauce, green salsa, or bandera (both sauces), 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 CAFE, FEATURING OUR STAFFS' TOP-PICKS

AVOCADO TOAST^{DF}

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

MIJAS SCRAMBLE^{DF GF}

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

BLACK BEAN TOSTADA^{GF}

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^{DF}

Multigrain bread with scrambled eggs, bacon, 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.

“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

CHURRO FRENCH TOAST

Two pieces of double cinnamon sugar French Toast, topped with butter, home-made whip cream and fresh strawberries, and syrup

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.”



WANT TO SEE PICTURES? VIEW OUR DIGITAL MENU!

PROTEINS \$5.00

Carnitas House-made Chorizo Bacon Sausage Eggs

EXTRAS

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



STARTERS \$8.00

CHIPS & GUACAMOLE

house-made tortilla chips, guacamole

PLATANOS FRITO

fried plantains, refried black beans, sour cream, cotija cheese

ESQUITE STREET CORN

buttered roasted corn, topped with mayonnaise, cotija cheese, chili powder, and lime

CHILITA FRIES

Signature seasoned spicy fries served with cilantro ranch

JALAPEÑO PESTO PASTA

Fusilli pasta filled with our house made Jalapeño Pesto sauce, panela cheese topped with cherry tomatoes and lime wedge

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 vinegarette, chopped cilantro

CALABACITAS

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

TACO DE PAPA

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 DF

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

QUESABIRRIA

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

BURRITOS \$14.95

CALI

Steak asada, papas, shredded cheese, guacamole, & sour cream, inside of a grilled flour tortilla.

EL CÉSAR

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

AHOGADO

Rice, black beans, chile verde pork, wrapped inside of a chipotle tortilla on a bed of Habanero Chile Verde sauce, topped with salsa Taquera, sour cream, garnished with radish, and cilantro

SOUPS

CHICKEN POZOLE

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

\$12.50

MARISCOS FRIDAY

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

SANDWICHES \$15.50

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

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, turkey, bacon, tomato, sliced red onion, avocado, Swiss cheese and mayo

CHILE RELLENO GRILLED CHEESE

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

PESTO PANELA

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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ALL DAMN DAY

FAMOUS HOMEGIRL CAFÉ CHILAQUILES GF

Tortilla chips topped with red sauce, green salsa, or bandera (both sauces), two eggs, sour cream, Cotija cheese, cilantro, onions, and served with a side of beans

\$14.95

VOTED BEST IN L.A.

+ Add protein \$5.00

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, 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, rice, Pico de Gallo, warm Morita salsa, shredded cheese, and avocado

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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
Hazelnut Latte	\$5.75

TEA

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

FRESCAS

Strawberry Hibiscus	\$5.50
Cucumber Pineapple	\$5.50

COLD FOAM

Cold Brew	\$5.75
Latte Espumado	\$6.00
Matcha Espumado	\$6.50

Add Cold Foam to any drink \$1.00

HAND-CRAFTED SIGNATURE CREATIONS
POURED WITH PURPOSE

PROTEINS \$5.00

Steak Asada	Chicken Al Pastor
Carnitas	Habanero Chile Verde
White Fish	Birria De Res

EXTRAS

House Salad	\$9.00
Rice & Beans	\$7.50
Avocado	\$4.50
Plantains	\$4.00
Fruit	\$4.00