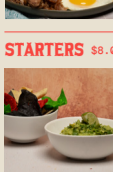


LUNCH



CHILAQUILES \$14.95



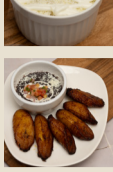
FAMOUS HOMEGIRL CAFÉ

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

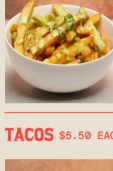
Add protein \$5.00

STARTERS \$8.00



CHIPS AND GUACAMOLE

house-made tortilla chips, guacamole



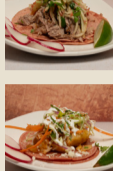
ESQUITE STREET CORN

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



PLATANOS FRITO

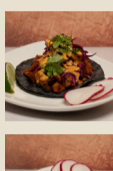
fried plantains, refried black beans, sour cream, cotija cheese



Chilita Fries

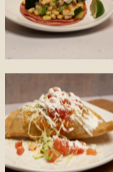
Signature seasoned spicy fries served with cilantro ranch

TACOS \$5.50 EACH



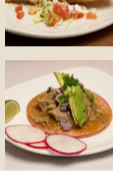
STEAK ASADA

Asada topped with salsa verde, pickled onion, and cotija cheese



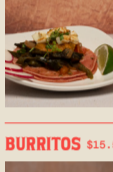
CARNITAS GF

Carnitas topped with lime apple slaw



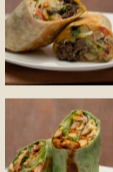
WHITE FISH

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



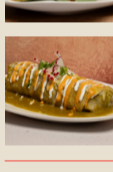
CHICKEN AL PASTOR

Pastor chicken, salsa Taquera, purple cabbage with lime vinegar, 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

Habanero pork Chile Verde topped with cilantro and red onion



RAJAS GF

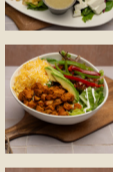
Poblano peppers, onions, mushrooms, tomatoes, topped with Mexican Salsa

BURRITOS \$15.50



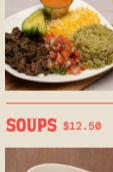
CALI

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

SANDWICHES \$15.50



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, slice of red onion, avocado, Swiss cheese and mayo

Add an egg \$3.50



CHILE RELLENO GRILLED CHEESE

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



HARVEST BLT GF

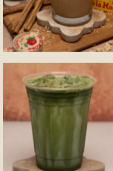
Harvest brown bread, bacon, lettuce, tomato, and chipotle mayo

GREENS AND GRAINS \$14.50



ANA'S SALAD

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

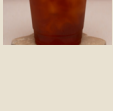
Your choice of protein, rice, Pico de Gallo, warm Morita salsa, shredded cheese, and avocado

SOUPS \$12.50



CHICKEN POZOLE

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



MARISCOS FRIDAY

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

SPECIALTY DRINKS

Black Coffee
\$3.65

Cafe de Olla
\$3.75

Latte
\$5.15

Horchata Latte
\$5.75

Mexican Mocha
\$5.75

Dulce de Leche
\$5.75

Mazapan Latte
\$6.00

Matcha
\$5.50

Strawberry Matcha
\$6.00

Horchata Matcha
\$6.00

Chai Latte
\$5.75

Black Brewed Tea
\$3.50