

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 Chihuahua Cheese, your choice of veggie or protein, topped with Morita salsa, served with potatoes, beans, or salad, and toast or tortillas

### PROTEIN BOWL

Choice of protein, egg, beans, fajita veggies, potatoes, bed of spinach, chipotle drizzle, avocado

### BREAKFAST BURRITO

Egg, potatoes, shredded Chihuahua 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 Chihuahua Cheese, scrambled egg, your choice of veggies or protein

### CLAUDIA'S SPECIAL

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

+ Add an egg \$3.50

## 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  
ICED COFFEE \$3.65  
LATTE \$5.15  
HORCHATA LATTE \$5.75  
MEXICAN MOCHA \$5.75  
DULCE DE LECHE \$5.75  
MAZAPAN LATTE \$6.00

### TEA

MATCHA \$5.50  
VANILLA MATCHA \$5.75  
STRAWBERRY MATCHA \$6.00  
HORCHATA MATCHA \$6.00  
CHAI TEA LATTE \$5.75  
HOT TEA \$3.00  
BREWED BLACK TEA \$3.50

HAND-CRAFTED SIGNATURE CREATIONS  
POURED WITH PURPOSE



## ALL DAMN DAY

FAMOUS HOMEGIRL CAFÉ CHILAQUILES<sup>GF</sup> \$14.95  
Tortilla chips topped with red salsa, green salsa, or bandera (both salsas), 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

Parisian bread slice topped with avocado, cucumber, garlic aioli, lime vinaigrette, sesame seeds, and radish

+ Add an egg \$3.50

### BRIOCHE PAN DE MUERTO

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

### 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, 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, 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  
Corn Tortillas \$2.50 Avocado \$4.50  
Toast \$3.00 Warm Morita Salsa \$1.50  
Potatoes \$4.00

SHARE OUR DELICIOUS CREATIONS ON SOCIAL MEDIA @HOMEGIRLCAFE #HOMEGIRLCAFE

Vegetarian DF Dairy-free GF Gluten-free Contains Nuts

MADE WITH LOVE

# LUNCH

AND RAZZLE DAZZLE



CAFÉ

## BURRITOS \$14.95

### CALI

Steak asada, papas, shredded Chihuahua Cheese, guacamole, sour cream, & Chilita sauce, inside of a grilled flour tortilla, served with a side of salsa

### EL CÉSAR

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

### WET CHILE VERDE

Rice, black beans, habanero chile verde pork, wrapped inside of a flour tortilla, topped with Chihuahua cheese, sour cream, salsa Taquera, radish, and cilantro

## STARTERS \$8.00

### CHIPS & GUACAMOLE

house-made tortilla chips, guacamole

### PLATANOS FRITO

fried plantains, refried black beans, sour cream, cotija cheese, pico de gallo

### 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

## TACOS GF TACO FLIGHT \$15.00

TRADITIONAL FLAVORS AND TIMELESS RECIPES, ENJOYED SINCE 2005

### STEAK ASADA

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

### TACO DE PAPA DF

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

### CARNITAS DF

Carnitas topped with lime apple slaw

### CHILE VERDE DF

Habanero Chile Verde served on a signature beet root tortilla, topped with cilantro, red onion, and avocado

### WHITE FISH

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

### RAJAS DF

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

### CHICKEN AL PASTOR DF

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

### QUESABIRRIA

Birria, melted Chihuahua Cheese, diced onion and cilantro, paired with consume for dipping

### CALABACITAS DF

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

## ALL DAMN DAY

### FAMOUS HOMEGIRL CAFÉ CHILAQUILES GF

\$14.95

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

+ Add protein \$5.00

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, and dressing

### G'S KETO BOWL GF

Romaine lettuce, fajita veggies, your choice of protein, shredded cheese, avocado, sour cream,

### JR HECTOR GF

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

## SOUPS

### CHICKEN POZOLE

\$12.50

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

## 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 DF

Sourdough bread, scrambled eggs, grilled poblano peppers, roasted tomatoes, onion, melted Chihuahua Cheese, and Morita salsa

### HARVEST BLT DF

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

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## 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