

OTRO *cafe*

Brunch

LUNCH AVAILABLE STARTING AT 11 AM

Fruits & Grains

Our Famous Flap Jacks 9

short stack of flap jacks
+1 barry's w/ fresh berries
+1 farrah's w/ chocolate chips
+2 cajeta w/ banana, candied peanuts, caramel

Seasonal Fruit 6.25 v

chef selection of seasonal fruits topped w/ whipped cream

Gacha Mexla (Muesli) 8 v, gf

quinoa, farro, steel cut oats, brown cow yogurt, apple, almonds, dried blueberries

Granola, Fruit & Yougurt 7 v, gf

organic yogurt, house made granola, honey drizzle, seasonal fruit

Single Flapjack 5.50

Eggs + More

Consuelo del Sur* 13

chorizo, linguica sausage, two eggs, rustic potato, tomatillo gravy

Avocado Toast* 10

noble bread topped with guacamole, two poached eggs, herb oil, served w/ mixed greens & seasonal fruit

Nortico* 14

smoked salmon, two eggs poached, sliced avocado, chives, hollandaise on toasted noble bread

Mexican Breakfast* 8.50

two eggs w/ schreiner's chorizo, beans, cotija cheese, flour tortillas

Chilaquiles* 13 gf, v; choice of chicken or vegetables baked layered tortillas, oaxaca cheese, two eggs any style, red or green sauce

Barbacoa and Eggs* 15

barbacoa, two eggs, beans, guacamole, pico de gallo, fire roasted salsa, served with tortillas

Breakfast Burrito* 9

chorizo, scrambled eggs, potato, beans, cheddar, chile de arbol

Vegan Breakfast Burrito 9 v

housemade tofu and mushroom chorizo, beans, potato, chili de arbol

Huevos Rancheros* 10

quesadillas, ranchero sauce, two eggs, beans, cilantro, cotija cheese

Sampler Breakfast* 15

choice of bacon or chorizo, two eggs, single flapjack, choice of tortillas or bread

Frittata* 11

spinach, mushrooms, onions, goat cheese, avocado, pico de gallo

Sides & a La Carte

Frijoles 3.50
pinto beans, cotija cheese

Thick Cut Bacon 5

Papas Fritas 5.50 gf, v
house-made fries, aji chile aioli

Schreiner's Chorizo or Linguica 5

Chips N Salsa 3

Side Salad 5
seasonal ingredients w/ herb vinaigrette

Postres 8

Chocolate Cake
Dulce de Leche Flan

Tarta de Limon
Cajeta Flapjack

gf gluten-free | can be modified

v vegetarian | can be modified

*We cook our food to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.

Ensaladas

Asado 15 gf

choice of grilled breast or carne asada, romaine, spinach, cabbage, apple, fresh herbs, zamorano, peanut dressing

Cortado 8 | 14 gf, v

arugula, kale, cabbage, tomato, egg, carrot, corn nuts, crunchy peas, avocado, cheddar, creamy vinaigrette
MAKE IT A COBB - BACON/TURKEY +2

Inca 8 | 14 gf, v

quinoa, dried cranberries, pepitas, yulu, tomato, greens, herbs, red onion, avocado, corn, lime, herb vin

De La Casa 8 | 14

serrano ham, cerignola olives, cherry tomato, red onion, romaine, noble bread crutons, herb vin

Toppings +5

grilled chicken carne asada
grilled fish * grilled shrimp*

Entradas

Guacamole Classico 5 | 9 v, gf

avocado, chile, citrus, onion, tomatillo, cilantro, cotija cheese, w/ chips. +1 sub raw vegetables

Ceviche de Camaron 15 gf

shrimp, pico de gallo, lime, cucumber, cilantro, avocado

Elote Callejero 7 v, gf

grilled corn on the cob, mayo, cotija cheese, smoked paprika

Korean Fried Chicken Wings 10 | 18

choice of 1/2 or full dozen battered chicken wings, house gochujang sauce, served w/ papaya slaw & house ranch

Sopas

Vegan Posole Rojo 7 | 11 gf v

vegetable broth, spicy guajillo broth, cabbage, lime

Posole Blanco 7 | 11 gf

white hominy, shredded pork w/ cabbage, oregano, white onion, chile pasilla, cilantro, lime

Caldo de Pollo 7 | 11

chicken broth, chicken, rice noodles, snow peas, fresh herbs, salsa de soya

Tortas Especiales

| served w/ simple greens

Naco Torta* 11.50

grilled skirt steak, guacamole, lettuce, aji aioli, noble bread telera bread, two fried eggs

Mexibano 11 "our cubano"

roasted ham, tomato, pickled onion, lettuce, white cheddar, mustard dressing, pressed noble cubano roll

El Club 12

roasted turkey, bacon, asadero, green papaya slaw on noble cubano roll

Sammy V 12

torta w/ papaya slaw, lettuce, tomato, avocado, creamy mustard sauce and asadero on noble cubano roll (contains nuts, dairy & fish sauce)

Tacos 3.85 Tortas 10 Burritos 10

La Parrillada Family style tacos 17

Pick two items served on a skillet w/ 1/2 dz tortillas, grilled guero peppers & onions garnished w/ cilantro & onions

tacos served w/ cilantro and onions; tortas w/ shredded lettuce; burritos rolled w/ beans

Vegetables v

chef's preparation

Chicken

sauteed chicken breast, mushrooms, poblano peppers, aji aioli

Grilled Fish*

white fish, guacamole, lettuce, aji aioli, pico de gallo
{+2 burrito / torta}

Pork Belly

grilled pork, citrus glaze, spicy relish
{+2 burrito / torta}

Carne Asada
marinated grilled skirt steak w/ guacamole, salsa de chile de arbol

Grilled Shrimp*
achiote marinated shrimp w/ pico de gallo, guacamole

Barbacoa
slow braised beef chuck w/ chile + fire roasted salsa

Burgers ground in house

Pica Rica* 15

6 oz. grass-fed beef, roasted chile, caramelized onions, cheddar, aji aioli

Pork Belly* 16
6 oz. grass fed beef, pork belly w/ citrus glaze and spicy relish

Cheeseburger* 13

6 oz. grass-fed beef, cheddar, lettuce, tomato, onion, aji aioli