

BRUCH/LUNCH MENÚ


All Prices are Pre-Tax

Botanas

- CHIPS & SALSA TRIO**  
Roasted Tomato, Tomatillo, Salsa Cruda | 2
- GUACAMOLE**  
Tomato, red onion, jalapeño, cucumber, fennel, citrus and fresh herbs, and served with Chips & Salsa Trio | 10
- ROASTED CAULIFLOWER QUESO**  
Crisp tostones, pico and sambale | 10
- POTATO HASH**
Fingerling potatoes, green chilies, sundried tomato, onions (with or without) Spanish chorizo and applewood bacon | 8

- EMPANADAS**
Ever changing, siempre delicioso, served with homemade dipping sauce | 14
- CHICHARRONES**
Served with pineapple habanero ketchup | 5
- PLANTAINS**
Served with pineapple and cotija | 5
- ELOTES**
Wood grilled corn, lime, crema, chili and fresh herbs | 6.5
- TAJIN FRIES**
Served with pineapple habanero ketchup | 5


Ensalada

- BYO BOWL** 
Over a bed of mixed greens | 15
- Pick one grain:** ancho chili rice, sweet potato quinoa or black beans, half beans/half rice | 1
- Pick up to 4 toppings:** Diced tomato, grape tomato, cucumber, red onion, radish, cilantro, jicama, pickled pepper, pickled jalapeño, pickled onion, pepitas, peanuts, raisins, pineapple, shredded cheese, feta and cotija
- Pick one protein:** Steak or Vegan Chorizo | 6, Pork or Chicken | 4
- Select a dressing:** avocado poblano, lemon garlic vinaigrette, citrus vinaigrette, ancho vinaigrette, and jalapeño agave
- Substitute a protein:** Salmon, Garlic Shrimp or Seared Ahi Tuna | 10

Lados

- FRIJOLE RANCHEROS**
Garlic, tomato, dried chilis, pickled onion, queso cotija | 3
- ANCHO CHILI RICE** | 3

Petite Tacos a La Carte

- WOOD GRILLED CHICKEN**
Jack and cheddar, bacon, avocado, chipotle aioli | 4
- ROASTED PORK SHOULDER**
Roasted pineapple, red onion, pickled jalapeño | 4
- SKIRT STEAK**
Salsa cruda, queso fresco, cilantro | 4
- PASIILA CHILI SMOKED CAULIFLOWER** 
Cabbage, corn relish | 4

Platos Grandes

- SHACHUKA LATINAS**
3 eggs poached with tomato, fresh herbs, red onion, jalapeño, avocado, and topped with cilantro, feta and cotija | 15
- HUEVOS TORTAS**
Crispy fried pork tenderloin, egg, bacon, sliced tomato and avocado, roasted pepper mayo | 12
- COMIDA NACHOS**
Cheese, black beans, shredded lettuce, salsa cruda and sour cream | 12
+ Wood Grilled Chicken | 4
+ Roasted Pork Shoulder | 4
+ Grilled Steak | 6
+ Grilled Salmon | 6
+ Fried Egg | 2
- CHORIZO SMASH BURGER**
Topped with monterey jack cheese and jalapeños. Served with Tajin fries | 14
+ Fried Egg | 2
- PAZOLE BOWL**
Pork shoulder, applewood bacon, ancho and pasilla chilis. Garnished with lime, shredded cabbage and onion | 12
- EGGS, RICE & BEANS**
The simple, classic breakfast with scrambled eggs or over easy | 10
- CHILAQUILES**
Roasted tomatillo salsa, cheese, diced onions, salsa cruda, egg scrambled or over easy | 12
+ Wood Grilled Chicken | 4
+ Roasted Pork Shoulder | 4
+ Grilled Steak | 6
+ Grilled Salmon | 6
+ Grilled Vegetables | 2
- COMIDA CUBANO**
Carnitas, applewood smoked ham, roasted red pepper, mango, pineapple serrano mustard, spicy butter pickles, swiss cheese. Served with Tajin fries | 14
- ROASTED PINEAPPLE & PLANTAIN PANCAKES**
Served with cinnamon syrup | 12
- HUEVOS BURRITO**
Black beans, rice, papas fritas, vegetables, shredded cheese, guacamole, eggs, sour cream, green chili sauce | 12
- MONTE COMIDA**
Grilled pork tenderloin and turkey breast, swiss and jack cheese and fruity chipotle, on crispy panko french toast. Served with a petite mango, strawberry, arugala, jicama and pepitas salad | 15

ADD A SIDE > **TOAST or TORTILLAS** | 2 **2 EGGS** | 3 **BACON** | 5
CHICKEN, PORK, HAM | 3 **DICED SKIRT STEAK** | 6

Desserts

- DESSERT EMPANADA** – Flavors change regularly | 8

 LA COMIDA PICANTE *(Ask us to turn up the heat!)*  VEGETARIAN  GLUTEN FREE

VEGAN? WE ARE HAPPY TO ACCOMODATE! *(Please let us know!)*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cerveza

- DRAFT:**
- MODELO NEGRA** Mexico | 6
- MODELO ESPECIAL** Mexico | 6
- TEMPERANCE SEASONAL DRAFT**
Evanston | 7
- SKETCHBOOK SEASONAL DRAFT**
Evanston | 7.5
- BOTTLES & CANS:**
- TECATE** (12oz can) Mexico | 4
- MODELO ESPECIAL** Mexico | 6
- PACIFICAOL** Mexico | 5.5
- CORONA** Mexico | 5.5
- CRUZ BLANCA MEXICO CALLING** Chicago | 6
- HALF ACRE DAISY CUTTER** Chicago | 6
- MANGO WHITE CLAW** | 7

Cocktails

| 10.75

THE COMIDA MARGARITA

sub mezcal | 1

Blanco tequila, fresh lime, agave, salted rim
* Add strawberry, mango, or guava | 1

CAIPIRINHA

Cachaça, fresh lime, cane sugar, soda
* Add strawberry, mango, or guava | 1

DAIQUIRI

Aged rum, fresh lime, cane sugar
* Add strawberry, mango, or guava | 1

PALOMA

sub mezcal | 1

Blanco tequila, fresh lime, grapefruit soda, salted rim

Vino

- reds**
- CHONO CARMÉNÈRE**
Colchagua Valley, Chile | 11
- CRIOS MALBEC**
Valle de Uco, Argentina | 9.5
- NATURA PINOT NOIR**
Colchagua Valley, Chile | 12.5
- rosé**
- CUVELIER LOS ANDES ROSE MALBEC**
Valle de Uco, Argentina | 8.5
- whites**
- PRISMA SAUVIGNON BLANC**
Casablanca Valley, Chile | 8.5
- ZUCCARDI TORRENTES**
Salta, Argentina | 10.5
- sparkling**
- CVNE CUNE CAVA BRUT**
Catalonia, Spain | 9.5

Soda

Topo Chico, Mexican Coke, Jarritos Grapefruit, Jarritos Mandarin, Jarritos Fruit Punch | 3

Coke, Diet Coke, Sprite, Root Beer, 50/50 | 3

Sparkling Lemonade, Ginger Beer (12oz can) | 3