

La Me

LATIN BISTRO

BOTANAS Starters

Chips + Salsa 6.75

Add Guacamole, 4.25 / 8.25
Add Black Bean Dip, 6.25

Tostadas Guadalupe 19.50

Three mini crisp corn tortillas with black beans, our grandmother's slightly spicy shredded chicken, cabbage, tomatoes, Cotija & crema.

Queso Fundido 17.75

Sizzling dish of melted Oaxaca cheese and grilled chorizo. Served with black bean dip, corn tortillas or tortilla chips.

Chiles Con Limon 12.25

Strips of fried jalapenos, served with lime, salt, black bean dip, and corn tortillas. Our favorite!

Nachos 18

Crisp corn chips, black beans, Oaxaca & Cotija cheese, diced tomato, pickled jalapeños, crema, guacamole, arbol chile sauce..
Add Carnitas or Chorizo 3.75

Guacamole Toast 16.75

Mission Bakehouse sourdough, house guacamole, queso fresco, radish, Vee's microgreens. Add poached pasture egg, 3.75



DESAYUNO Breakfast*

Chilaquiles 21.75

Sautéed tortilla strips in salsa (creamy red or roasted tomatillo) with two eggs, onion, avocado, Cotija and crema. Served with black beans, fresh fruit or roasted potatoes. Add chorizo + nopales AQ

Huevos con Tamal 20.50

One fresh steamed tamale (see today's specials for variety) served over mashed black beans with roasted tomatillo sauce, two pasture eggs, queso Cotija and cilantro.

Fingerling Potato Hash 20.50

Kale, mushrooms, bacon, roasted cauliflower, sweet potato, onion, kale-avocado pesto, two poached eggs, chèvre and toast.

Huevos Rancheros 20.50

Two eggs and black beans served atop two crisp corn tortillas. Topped with roasted tomatillo sauce, crema & queso Cotija. Served with black beans, fresh fruit or roasted potatoes.

Latin Benedict 21.75

Buttered tortilla roll topped with sautéed greens, two poached eggs, bacon, our fabulous wedding sauce & Cotija cheese. Served with choice of fresh fruit, mixed greens or roasted potatoes.

Machaca 20.25

Two eggs scrambled with diced onion, tomato and our fabulous pork carnitas. Served with black beans, fresh fruit or roasted potatoes & tortillas (flour, wheat or corn) & a side of chile de arbol salsa.

Dos Huevos 15.50

With choice of black beans, mixed greens, fresh fruit or roasted potatoes, and choice of toast or tortillas.
Add Sausage (chicken or spicy pork) +4.50 Add center cut Bacon +4

Breakfast Burrito 20.25

A large flour tortilla filled with scrambled eggs, Cotija cheese, roasted tomatillo sauce, avocado, sour cream and your choice of grilled chorizo, bacon, or machaca. Alongside roasted potatoes, black beans or fresh fruit.

*We proudly serve local, pasture raised eggs from Burroughs Family Farms



La M^e

LATIN BISTRO

ENTRADAS *Entrées*

Wedding Chicken 21.50

Grilled chicken breast in our signature rich and spicy cream sauce. Served with soup, salad or black beans & rice, and tortillas (flour, wheat or corn).

Grilled Shrimp Quesadilla 19.75

With peppers, onion and Oaxaca cheese in a flour tortilla. Served with guacamole, crema and Wedding sauce. *Ala Carte*.

SOPAS Y ENSALADAS *Soup + Salad*

Ensalada del Dia *AQ*

Check our specials list for today's salad.

Jicama Salad 15.25

Napa cabbage, thinly sliced jicama, cilantro, oranges, red onion & pepitas, tossed in a citrus vinaigrette. Add chicken 7, or salmon 10, or prawns 10, or carne asada *AQ*.

Sopas del Dia *AQ*

Check our daily specials list for today's soup.

Tortilla Soup 8.75 / 12.75

Classic chicken tortilla soup topped with crispy tortilla strips, avocado, & queso Cotija.

DULCE *Sweets*

Seasonal Pancake *AQ*

Check our specials list for this month's flavor.

Buttermilk Pancakes 18.75

Classic, fluffy and delicious. Topped with butter and powdered sugar. Add fresh fruit + whip 3.50

Sourdough French Toast 20.50

Five slices dipped in our orange liqueur batter, with crème fraiche whipped cream & fresh fruit.

Chicken + Waffles 20.50

House cornmeal waffle, chicken milanese and house piloncillo syrup.

Yogurt, Granola, Fruit 19.50

Plain Greek yogurt, granola, seasonal fresh fruit, honey.

Cornmeal Waffle 19.50

With fresh, seasonal fruit and crème fraiche whipped cream.

Stay Up-To-Date on
All Things La M^e

