

PRODUCE

ROMA TOMATOES POUND \$1.99	PINEAPPLE EACH \$4.75
CHERRY TOMATOES PINT \$3.50	ENGLISH CUCUMBER EACH \$1.99
AVOCADOS EACH \$1.75	LEMONS EACH \$0.75
WHITE ONIONS EACH \$0.99	LIMES EACH \$0.50
YUKON GOLD POTATOES POUND \$1.75	ORANGES EACH \$1.00
CILANTRO BUNCH \$1.99	CAULIFLOWER HEAD \$4.50
MINT BUNCH \$2.99	ICEBERG LETTUCE HEAD \$3.00
ROSEMARY BUNCH \$2.99	ROMAINE LETTUCE PACK OF 3 \$4.00
THYME BUNCH \$2.99	

PLANT-BASED PANTRY

SOURDOUGH BREAD LOAF \$10.00	ORGANIC CREAM CHEESE 8 OZ. CONTAINER \$5.99
HOAGIE ROLLS 1/2 DOZEN. \$5.00	ORGANIC SOUR CREAM 12 OZ. CONTAINER \$5.99
CHALULA HOT SAUCE 5 OZ. BOTTLE \$4.50	COCONUT MILK 13.5 OZ. CAN \$2.50
OAT-LY OAT MILK 32 OZ. CARTON \$4.00	TOILET PAPER ONE ROLL \$1.15 / SIX ROLLS \$6.00
ORGANIC RICE MILK 64 OZ. CARTON \$5.00	HEARTS OF PALM 28 OZ. CAN \$6.00
ORGANIC SILK SOY MILK 64 OZ. CARTON \$5.00	STUMPTOWN HAIRBENDER ESPRESSO GROUND OR WHOLE BEAN BY THE POUND \$20.00
CALFIA FARMS ALMOND MILK 32 OZ. CARTON \$5.00	STUMPTOWN ORGANIC COFFEE GROUND OR WHOLE BEAN BY THE POUND \$20.00
ORGANIC SILK YOGURT 5.3 OZ. CONTAINER \$1.99	

DRINK MENU

COCKTAILS

<b>CLASSIC MARGARITA</b> 1 Margarita 4-6 Margaritas <b>PARTY SIZE</b> 8-12 Margaritas	8 oz. / \$10 32 oz. / \$38 64 oz. / \$70
<b>SALTED GRAPEFRUIT MARGARITA</b> 1 Margarita 4-6 Margaritas <b>PARTY SIZE</b> 8-12 Margaritas	8 oz. / \$12 32 oz. / \$46 64 oz. / \$85
<b>MI PREFERIDA MARGARITA</b> 1 Margarita 4-6 Margaritas <b>PARTY SIZE</b> 8-12 Margaritas	8 oz. / \$12 32 oz. / \$46 64 oz. / \$85
<b>PUERTO RICO PUNCH</b> 1 Punch 4-6 Punch <b>PARTY SIZE</b> 8-12 Punch	8 oz. / \$11 32 oz. / \$42 64 oz. / \$70
<b>BLOODY MARY</b> choice of vodka or tequila 1 Bloody Mary 4-6 Bloody Mary <b>PARTY SIZE</b> 8-12 Bloody Mary	8 oz. / \$11.50 32 oz. / \$46 64 oz. / \$60
<b>BUILD YOUR OWN MIMOSA!</b> choice of orange juice, grapefruit juice, mango, or passion fruit 1 Mimosa <b>BY THE BOTTLE</b> with choice of juice	8 oz. / \$10 \$25

CERVEZA

\$6 EACH / \$17.00 6-PACK

- VICTORY PRIMA PILS, Pilsner, Downingtown, PA, 5.3%
- YARDS, Philadelphia Pale Ale, Philadelphia, PA 4.6%
- BALLAST POINT GRAPEFRUIT SCULPIN, IPA, San Diego, CA 7%
- DOG FISH HEAD 60 MINUTE, IPA, Milton, DE 6%
- COMMONWEALTH CIDERS TRADITIONAL, Dry Cider, Philadelphia, PA 5.5%
- GUINNESS EXTRA STOUT, Stout, Dublin, Ireland 7.5%

\$5 EACH / \$15.00 6-PACK

- CORONA LIGHT, Lager, Mexico, 4.5%
- TECATE, Lager, Mexico, 4.5%
- NEGRA MODELO, Vienna Lager, Mexico 5.4%

VINOS POR BOTELLA *Wines by the Bottle \$30*

*Espumoso* SPARKLING

- DE PERRIERE, Brut, Burgundy, France, N.V.
- CASAS DEL MAR, Cava, Penedes, Spain, N.V.

*Vinos Blancos* WHITE WINES

- ESCUDO REAL, Vinho Verde, Minho, Portugal, 2018
- ARESTI, Sauvignon Blanc, Curico Valley, Chile, 2017
- MUREDA, Chardonnay, Spain, 2018
- SAN HUBERTO, Torrontes, La Rioja, Argentina, 2018

*Rosado* ROSÉ

- CAMINA, Rose, La Mancha, Spain, 2018

*Tintos* RED WINES

- PORTELLO, Pinot Noir, Argentina, 2016
- VINA HERMINIA, Tempranillo, Rioja, Spain 2018
- SANTA CRISTO, Garnacha, Campo de Borja, Spain, 2016
- MUREDA, Cabernet Sauvignon, La Mancha, Spain, 2018
- ATALIVA, Malbec, Mendoza, Argentina, 2018

## STREET FOOD

<b>MARINATED SPANISH OLIVES</b> Trio of olives, garlic, lemon, house spices	4 <sup>50</sup>	<b>PHILLY STEAK EMPANADAS</b> 'Cheese', corn pico de gallo, spicy ketchup	10 <sup>50</sup>
<b>SWEET PLANTAINS*</b> Fried sweet plantains, cilantro, and crema	6 <sup>50</sup>	<b>PERUVIAN YUCA*</b> Aji amarillo, castletremano olives, fried capers, cilantro	8 <sup>50</sup>
<b>SPANISH MEATBALLS</b> Romesco, mojo verde, herb grilled bread	14 <sup>50</sup>	<b>TOSTONES*</b> Grilled onions, mojo verde	9 <sup>50</sup>

## CLASSICS

<b>NACHOS*</b> Housemade 'cheese' sauce, black beans, cumin crema, pickled jalapenos, guacamole Add sazón spiced ground 'beef' 4 <sup>00</sup>	12 <sup>50</sup>	<b>TRADITIONAL TACOS</b> Sazón spiced ground 'beef', cumin crema, avocado, white onion, cilantro, corn tortilla	14 <sup>00</sup>
<b>CUBANO CLUB SLIDER</b> Blackened chick'n, smoked tempeh, avocado, dill pickles, lettuce, tomato, grain mustard aioli	10 <sup>00</sup>	<b>BLACKENED FAJITA TACOS</b> Aji amarillo, shredded lettuce	13 <sup>00</sup>
<b>BUFFALO CAULIFLOWER TACOS*</b> Avocado, cilantro dressing, black beans, white onion	13 <sup>00</sup>	<b>SWEET COCONUT RICE*</b> Toasted coconut	4 <sup>50</sup>
		<b>CUBAN BLACK BEANS*</b> Cumin, green bell peppers	4 <sup>50</sup>

## SALADS

<b>LATIN CHOP*</b> Avocado, grilled corn, red onions, black beans, cherry tomato, tortilla strips, cilantro dressing	9 <sup>50</sup>
<b>ZESTY CAESAR*</b> Romaine, castletremano olive, fried capers, herb crouton	9 <sup>50</sup>
<b>HEARTS OF PALM CEVICHE*</b> Avocado, jalapeno, jicama	7 <sup>50</sup>

## FRESH DIPS

<b>GUACAMOLE FRESCA*</b> Make it spicy 1 <sup>00</sup>	12 <sup>50</sup>
<b>QUESO DIP*</b> Housemade 'cheese' sauce, mojo verde	10 <sup>75</sup>

## DESSERT

<b>TRÉS LECHEs CAKE</b> Tropical fruits and toasted coconut	9 <sup>00</sup>
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## BEVERAGES

<b>FRESH SQUEEZED ORANGE JUICE</b>	5 <sup>50</sup>
<b>AGUA FRESCA</b>	4 <sup>50</sup>
<b>SAN PELLEGRINO</b>	4 <sup>00</sup>
<b>ACQUA PANNA</b>	5 <sup>00</sup>
<b>ICED TEA</b>	3 <sup>50</sup>
<b>LEMONADE</b>	4 <sup>50</sup>
<b>MEXICAN COKE</b>	4 <sup>00</sup>
<b>HORCHATA</b>	4 <sup>00</sup>
<b>STUMPTOWN COFFEE &amp; ESPRESSO</b>	4 <sup>00</sup> / 3 <sup>50</sup>

*Lunch Combo*  
CHOICE OF 3 OF OUR MOST POPULAR DISHES. SEE SERVER FOR OUR DAILY OPTIONS.  
**16<sup>99</sup>**

## Brunch for Two

SATURDAY & SUNDAY  
11AM-3PM

39<sup>00</sup>

*pick 2 each*

### ENTRÉES

- STRAWBERRIES & CREAM FRENCH TOAST
- OLD FASHIONED PANCAKES
- CHOCOLATE BANANA PANCAKES
- BREAKFAST SCRAMBLE TORTA

### SIDES

- LOADED BREAKFAST YUCA
- ORGANIC TEMPEH BACON
- ORGANIC SAUSAGE PATTIES
- COCONUT RICE & BLACK BEANS
- TROPICAL YOGURT PARFAIT

### DRINKS

- FRESH JUICE  
*orange juice, grapefruit juice, or cranberry juice,*
- HOUSE-MADE BLOODY MARY MIX
- DAILY AGUA FRESCA
- STUMPTOWN COLD BREW

ALL BRUNCH ITEMS ARE AVAILABLE A LA CARTE

\*These items can be made gluten free upon request