



## STARTERS

- GUACAMOLE FRESCA 14.75** ●  
Make it spicy +2
- QUESO DIP 13.50** ●  
Housemade 'cheese' sauce, mojo verde, tortilla chips
- PERUVIAN YUCA 11.50** ●  
Aji amarillo, castelvetrano olives, fried capers, cilantro
- SWEET PLANTAINS 9** ●  
Cilantro, aioli
- SPANISH MEATBALLS 17**  
Romesco, mojo verde, herb grilled bread
- PHILLY STEAK EMPANADAS 15.50**  
Chorizo spiced 'beef', homemade 'cheese' sauce, pico de gallo, spicy ketchup

## SALADS

- CLASICO WEDGE SALAD 14.50** ●  
Iceberg lettuce, corn, pico de gallo, crispy bacon, creamy lime dressing
- LATIN CHOP SALAD 15.50** ●  
Avocado, grilled corn, pico de gallo, red onion, black beans, tortilla strips, cilantro dressing  
Add chorizo spiced ground 'beef' +6  
Add jackfruit 'pork' +6

## CLASSICS

- NACHOS 16** ●  
Housemade 'cheese' sauce, black beans, charred corn, pico de gallo, cumin crema, pickled jalapeno, guacamole  
Add chorizo spiced 'beef' +6  
Add smoked jackfruit 'pork' +5
- BUFFALO CAULIFLOWER TACOS 16** ●  
Avocado, cilantro dressing, black beans, white onion
- HEARTS OF PALM 'FISH' TACOS 15.50** ●  
Grilled corn slaw, cilantro lime vinaigrette, chipotle crema
- IMPOSSIBLE TACOS 16.50** ●  
Chorizo spiced 'beef', pico de gallo, cumin crema, cabbage slaw, shredded lettuce
- DOUBLE CHORIZO BURGER 20.50** ●  
'Chorizo' patties, smoked gouda, pickle, caramelized onion, shredded lettuce, papas fritas, chipotle ranch

## HOURS

Mon-Tue | 5pm-9pm  
Wed | 5pm-10pm  
Thu | 11:30am-10pm  
Fri | 11:30am-11pm  
Sat | 11am-11pm  
Sun | 11am-9pm

## BRUNCH

Sat-Sun | 11am-3pm  
**HAPPY HOUR**  
Mon-Wed | 5pm-6pm  
Thu-Fri | 3pm-6pm  
Fri-Sat | 9pm-11pm

A 20% gratuity may be added for parties of 6 or more.  
● These items can be made gluten-free upon request.

## MAKE IT A COMBO

THURS & FRI 'TIL 3 PM / CHOOSE 4 FOR 23

- SPECIALTY DRINKS (1)**  
Agua Fresca, Horchata, Zero Rita
- STARTERS (1)**  
Guacamole Fresca, Latin House Salad, Queso Dip
- CLASSIC (1)**  
Choice of 1 Taco
- SIDES (1)**  
Sweet Plantains, Short Rib Empanada, Spanish Rice & Cuban Black Beans  
**SUB Chorizo Burger for Taco +5**

## BRUNCH

SAT & SUN 'TIL 3 PM

- BREAKFAST TACO 15.50**  
JUST egg, organic sausage, charred onions and peppers, pico de gallo, cabbage slaw, cilantro dressing
- AVOCADO TOAST 15.50**  
Tofu scramble, guacamole, pico de gallo, crispy 'bacon', garlic aioli, radish, toasted sourdough
- GRANDE BREAKFAST 21**  
Tofu scramble, pico de gallo, avocado, sausage patties, Cuban black beans, chipotle crema, warm flour tortillas
- STRAWBERRIES & CREAM FRENCH TOAST 15.50**  
Strawberry syrup, whipped cream cheese
- TROPICAL BLUE PANCAKES 15.50**  
Seasonal fruit, sweet cream cheese glaze, toasted coconut, maple syrup
- OLD FASHIONED PANCAKES 13**
- LOADED BREAKFAST YUCA 10**  
Red pepper, onion, 'cheese' sauce, cilantro
- SIDE OF ORGANIC SAUSAGE PATTY 5.50**
- SIDE OF ORGANIC TEMPEH BACON 5**

## SIDES

- TRADITIONAL SPANISH RICE 5.25** ●
- CUBAN BLACK BEANS 5.25** ●
- PAPAS FRITAS 8** ●  
Chipotle ranch, chives

## DESSERTS

- TRES LECHES CAKE 13**  
Cream of coconut, coconut milk, soy milk, pineapple marmalade, toasted coconut
- SWEET PLANTAIN CHIMICHANGA 12.50**  
Sweet cream cheese, rum caramel
- BITTERSWEET CHOCOLATE PUDDING 12** ●  
Cinnamon, chile de arbol, fresh strawberries
- COFFEE AFFOGATO 10** ●  
La Colombe spiced coffee, organic vanilla bean ice cream

## MARGARITAS

- LA CLÁSICA 15/60**  
Tequila blanco, orange liqueur, lime  
**FLAVOR OPTIONS +2 | +6**  
Blood orange/ mango/ strawberry  
**MAKE IT SPICY +0.50**
- LA PREFERIDA 15/60**  
Tequila blanco, beet, habanero, lime
- SALTED GRAPEFRUIT 15/60**  
Tequila blanco, amaro, grapefruit, lime
- MI AMOR 16/64**  
Pineapple & habanero infused tequila blanco, orange liqueur, watermelon, lime
- FRESA LOCA 16/64**  
Tequila reposado, orange liqueur, strawberry, kiwi, lemon
- DAMA ROSA 16/64**  
Mezcal, peach liqueur, peach, lime

## WINE

- ARTE LATINO CAVA 12/48**  
Catalonia, Spain
- LAGO VINHO VERDE 14/52**  
Vinho Verde, Portugal
- MAYU SAUVIGNON BLANC 14/54**  
Elqui Valley, Chile
- TERRANOBLE CHARDONNAY 13/44**  
Central Valley, Chile
- BORSAO ROSE 12/48**  
Campo de Borja, Spain
- PARCELEROS PINOT NOIR 15/60**  
Casablanca Valley, Chile
- ROOT 1 CABERNET SAUVIGNON 16/62**  
Maipo Valley, Chile
- BODINI MALBEC 17/66**  
Mendoza, Argentina

## BOMBON CLASSICS

- PUERTO RICO PUNCH 14**  
Rotating flavor
- TEQUILA SUNRISE 14**  
Purple tequila, fresh pressed orange juice, grenadine
- CANTALOUPE PALOMA 14**  
Tequila blanco, cantaloupe, hot agave, lime, tajin
- MOJITO 14/56**  
White rum, mint, lime, soda  
**FLAVOR OPTIONS +2 | +6**  
Blood orange / mango
- CAIPIRINHA 14**  
Cachaca, lime, agave
- DAIQUIRI 14**  
White rum, lime
- MICHELADA 14**  
Tecate, housemade Bloody Mary
- BLOODY MARIA 14**  
Tequila, housemade Bloody Mary mix made with a trio of peppers

## SPECIALTY DRINKS

- AGUA FRESCA 6**  
Mexican specialty of fresh fruit and water
- HORCHATA 6**  
Mexican rice milk spiced with cinnamon
- ORGANIC ORANGE JUICE 6.50**
- ICED TEA 5**
- LEMONADE 5**
- MEXICAN COCA COLA 6**
- ACQUA PANNA 7**
- SAN PELLEGRINO 7**

## TEA & COFFEE

- LA COLOMBE HOT TEAS 5.50**
- LA COLOMBE MONACO DRIP 5**
- LA COLOMBE MONTE CARLO DECAF DRIP 5**
- LA COLOMBE NIZZA ESPRESSO 5.50**
- LATTE 6**
- CAPPUCCINO 6**
- MOCHA 6**
- ICED COFFEE 5**
- HOT CHOCOLATE 6.25**
- MEXICAN HOT CHOCOLATE 6.50**

## CERVEZA

- TECATE 7**  
Lager, Mexico 4.5%
- PRESIDENTE 8**  
Pilsner, Dominican Republic, 5%
- MODELO NEGRA 8**  
Amber Lager, La Mexico 5.4%
- BROTHERLY LOVE 9**  
IPA, USA 6.0%
- JALISCO CITY WIDE**  
Tecate + Shot of Hornitos Blanco **12.50**