

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, castelvetro olives, fried capers, cilantro
- SWEET PLANTAINS 9 •**
Cilantro, aioli
- SPANISH MEATBALLS 17**
Romesco, mojo verde, herb grilled bread
- BRAISED SHORT RIB EMPANADAS 15.50**
Chipotle crema, mojo verde

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, Philly Steak 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

COCKTAILS

MARGARITAS

- LA CLÁSICA 15/60**
Tequila blanco, orange liqueur, lime
FLAVOR OPTIONS +2 | +6
Blood orange / passion fruit / 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

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 / passion fruit / 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

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

WINE

- ARTE LATINO CAVA 11/44**
Catalonia, Spain
- LAGO VINHO VERDE 12/48**
Vinho Verde, Portugal
- MAYU SAUVIGNON BLANC 12/48**
Elqui Valley, Chile
- TERRANOBLE CHARDONNAY 12/44**
Central Valley, Chile
- BORSAO ROSE 11/44**
Campo de Borja, Spain
- PARCELERS PINOT NOIR 15/60**
Casablanca Valley, Chile
- SANTA EMA CABERNET SAUVIGNON 14/56**
Maipo Valley, Chile
- ARGENTO RESERVA MALBEC 15/60**
Mendoza, Argentina

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**