

Breakfast

YOGURT & FRUIT BOWL

\$7

PLAIN YOGURT WITH MIXED FRUITS,
HONEY & HOME MADE GRANOLA

OATMEAL

\$6

OATMEAL WITH HOME MADE GRANOLA &
CINNAMON

AVOCADO TARTINE

\$13

AVOCADO SPREAD ON HOMEMADE TOAST
WITH GRAPE TOMATOES & CILANTRO

SMOKED SALMON TARTINE

\$14

GOAT CHEESE, AVOCADO & PICKLED
RADISH ON HOMEMADE TOAST

CHORIZO SCRAMBLE

\$11

SPANISH CHORIZO & CHEDDAR CHEESE
SCRAMBLE WITH HOMEMADE TOAST

CHEESE OMELETTE

\$11

RICOTTA CHEESE, GRATED PARMESAN &
CHILI OIL WITH HOMEMADE TOAST

VEGGIE OMELETTE

\$11

ONIONS, PEPPERS, ASPARAGUS,
MUSHROOMS & TOMATOES TOPPED WITH
GRATED PARMESAN & HOMEMADE TOAST

Sweets

STACK OF PANCAKES

\$15

STACK OF 3 CLASSIC PANCAKES

FRENCH TOAST

\$15

BRIOCHE TOAST SOAKED IN CINNAMON EGG
BATTER WITH A GOLDEN CARAMELIZED
FINISH

GUAVA FRENCH TOAST

\$18

BRIOCHE TOAST FILLED WITH GUAVA
CREAM CHEESE

BELGIAN WAFFLES

\$16

TRADITIONAL BELGIAN WAFFLES WITH
SUGAR PEARLS

Sweet add-ons

◆ CHOCOLATE CHIPS \$2

◆ NUTELLA \$2

◆ SEASONAL
FRUITS \$3

◆ GRANOLA \$2

◆ DULCE DE
LECHE \$2

◆ FRUIT PRESERVE \$4



Fritattas

MEAT \$20

APPLEWOOD SMOKED BACON, HAM, CHORIZO, ONIONS, PEPPERS & CHEDDAR CHEESE

SMOKED SALMON \$17

SAUTEED RED ONIONS, GOAT CHEESE, TOPPED WITH SMOKED SALMON

VEGGIE \$15

RED ONIONS , PEPPERS, TOMATOES, MUSHROOMS TOPPED WITH PESTO & MOZZARELLA

Eggs Benedict

CHOOSE BETWEEN A BRIOCHE BUN OR "ALCAPURRIA" BASE COMES WITH HOUSE POTATOS

◆ HAM & BACON \$15

◆ SMOKED SALMON & AVOCADO \$18

◆ PULLED PORK \$18

◆ LOBSTER & GARLIC BUTTER \$19

Brunch

CHICKEN & WAFFLES \$20

BELGIAN WAFFLE STACKED WITH FRIED CRISPY CHICKEN, BACON TOPPED WITH ONE EGG & YOUR CHOICE OF REGULAR HONEY BUTTER OR SPICY HONEY BUTTER

FRENCH TOAST SANDWICH \$20

BLACK FORREST HAM, BACON, 2 EGGS, SWISS CHEESE BETWEEN 2 FRENCH TOAST SLICES

CROQUE MADAME \$17

THICK BRIOCHE TOAST DIPPED IN BECHAMEL, SEARED AND SERVED OPEN FACED WITH GRUYERE, HAM & BACON TOPPED WITH AN EGG.

BREAKFAST SANDWICH \$15

BLACK FORREST HAM, BACON, CHEDDAR CHEESE, 2 EGGS, BUTTER, TOMATO, RED ONIONS & MAYONAISE

STEAK & EGGS

BOTH SERVED WITH 2 EGGS ANY STYLE & HOUSE POTATOES

◆ RIB EYE \$62

160Z BUTTER BASTED RIB EYE

◆ SKIRT STEAK \$40

100Z SKIRT STEAK SERVED WITH CHIMI



Café



60Z

120Z

LATTE

\$4

\$6

CAPPUCCINO

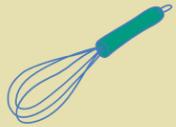
\$4

\$6

AMERICANO

\$3

\$4.50



MOCHA

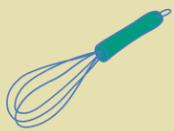
\$4.50

\$6.50

LAVENDER LATTE

\$5.50

\$6.50



MADELEINE LATTE TM

\$5

\$6.50

HOT CHOCOLATE

\$4

\$5.50

CHAI LATTE

\$4

\$6.00

MATCHA LATTE

\$6.50

\$8.50

TEA (VARIETY)

\$2

\$3.50

ESPRESSO

\$3

MACHIATTO

\$3.50

CORTADO

\$3.75

EXTRAS

EXTRA SHOT ESPRESSO

\$1

WHIPPED CREAM

\$1

ALMOND MILK

\$1

OAT MILK

\$1

ASK FOR OUR SYRUPS

\$1



SERVED WITH WHIPPED
CREAM





STARTERS

SOUP OF THE DAY \$7

Ask your server for today's soup

CALAMARI \$12

fried calamari with salsa verde

OCTOPUS CRUDO \$18

octopus served in a citrus vinaigrette with tostones

COD RISOTTO CROQUETTES \$13

Served with roasted red pepper aioli

FISH & CHIPS \$13

Beer battered & flaky fresh catch w/ chips

PULLED PORK \$20

WONTON NACHOS
Hawaiian pulled pork, "salsa verde," cherry tomatoes, corn and beans

GRILLED \$17

OCTOPUS
Marinated in oil & herbs, served with chimichurri sauce

CHICKEN A LA \$12

CHICHARRON
Pork chicharron crustred chicken

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS"



Main dishes

Change your side for \$5 extra



ANGUS SKIRT STEAK \$38

10oz grilled skirt steak with home made chimi & 3 cheese risotto

CAESAR SALAD \$15

Chiffonade style romaine lettuce, home made crutons, walnuts, lemon ceasar dressing & topped with finely shaved parmesan cheese

Add grilled chicken breast + \$8

FRESH WAHOO FILET \$35

local catch, served with lemon caper sauce & tostones

RAVIOLI \$20

Goat cheese and honey ravioli with creamy pesto sauce

SALMON FILET \$32

Salmon filet served on a bed of creamy gnocchi

FISH TACOS \$20

Beer battered mahi served with salsa verde slaw & pickled onions

TIKKI CHICKEN \$25

Grilled chicken marinated in spices, served with chunky mango salsa & "arroz mamposteo"

AGNOLOTTI \$23

Ossobuco stuffed agnolotti with butter & wine reduction sauce

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Burgers & Sandwiches



Choose a side of home made french fries or onion rings



BOHO BURGER **\$22**

Homemade 8oz burger patty with spicy mayo relish caramelized onions, lettuce, tomato, bacon & swiss cheese

CLASSIC BURGER **\$21**

Homemade 8oz burger patty with lettuce, tomato, pickles, red onions, ketchup, mustard, cheddar cheese & bacon

CHICKEN SANDWICH **\$20**

Fried chicken breast with home made cole slaw, honey mustard & pickles

VEGGIE BURGER **\$16**

5oz panko crusted veggie patty with lettuce, tomato, avocado & honey mustard

CAPRESSE SANDWICH **\$17**

Roasted veggies, burrata, pesto & mixed greens on homemade bread

COCKTAILS

AMBAR \$13

Velvety Bourbon meets the warmth of brown butter and hazelnut liqueur, with a jolt of espresso. Dark, intense and unapologetically smooth.

LOS POZOS \$12

Local Spiced Rum stirred down with our house toasted coconut bitter, accompanied by coconut sugar. Nutty, earthy, powerful. A deep dive into our Caribbean surroundings.

NECTAR \$11

The botanicals of the Gin reunites with the tartness of the acerola, the citric of the lime and a splash of bubbles. Bright, sharp & slightly dangerous.

MALVERDE \$12

Mezcal gets cut by a bright cucumber and herbs shrub. Green, smoky, fresh.

DOS AMORES \$13

Herbaceous shrub tangled with fresh watermelon, kept a float by the botanicals of the Gin and the bubbles of soda. Fresh Sweet, sharp.

LAVENDER COLLINS \$12

A classic gets tangled up in a floral twist. We juggle botanical gin, our house lavender, lime and a hint of soda. Fragrant, floral, defiant.

SPICY GUAJAVA \$13

Tequila and orange liqueur, our all-time favorite duo meets with guava, habanero and hibiscus. Fiery, unapologetic and unforgettable.

CAPATAZ \$13

Local Spiced Rum escorted down with orange liqueur, our house spiced orgeat, and pineapple. Bold yet smooth and structured.

Pizza

thursday-
monday
@2:00pm

★ ARIES

Chimi sauce, dominican salami, amarillitos, mozzarella & queso fresco

8'' \$18 14'' \$23 18'' \$28

★ TAURUS

Marinara, chicken, chorizo, bacon, pepperonccini, mozzarella & fermented honey-garlic

8'' \$19 14'' \$25 18'' \$29

★ GEMINI

Bechamel sauce, mushrooms, caramelized onions, mozzarella and balsamic vinegar

8'' \$18 14'' \$23 18'' \$28

★ CANCER

Marinara, shrimp, lobster, calamari & mozzarella

8'' \$18 14'' \$26 18'' \$30

★ LEO

Marinara, tomato confit, cherry tomatoes & topped with fresh burrata

8'' \$17 14'' \$25 18'' \$28

★ VIRGO

Pesto sauce, pulled pork, amarillitos & mozzarella

8'' \$17 14'' \$25 18'' \$29

★ LIBRA

Marinara, asiago, parmesan, feta & mozzarella

8'' \$15 14'' \$20 18'' \$26

★ SCORPIO

Marinara, pepperoni, mozzarella & fermented honey-garlic

8'' \$15 14'' \$20 18'' \$26

★ SAGITTARIUS

Pesto sauce, smoked salmon, capers, pickled onions, mozzarella & compund honey butter with garlic

8'' \$18 14'' \$23 18'' \$28

★ CAPRICORN

Bechamel sauce, italian sausage and caramelized onions

8'' \$17 14'' \$23 18'' \$25

★ AQUARIUS

Marinara, mozzarella topped with fresh burrata & a swirl of fresh basil pesto

8'' \$15 14'' \$21 18'' \$28

★ PISCES

Bechamel, chicken, bacon & mozzarella

8'' \$15 14'' \$21 18'' \$24

★ SCEPTIC

Mushroom sauce, fresh veggies, plant based cheese on cauliflower "dough"

8'' \$18



WINE

list

SPARKLING WINE



ROSE BUBBLY+ HAPTON WATER FRANCE	\$35
ALBARIÑO BRUT+ DANZA SPAIN	\$40
PROSECCO+ STA MARGHERITA ITALY	\$30
PROSECCO ROSE+ JOSH ITALY	\$40
CARTE D' OR CHAMPAGNE+ DRAPPIER FRANCE	\$90
BLANC DE BLANCS CHAMPAGNE+ DRAPPIER FRANCE	\$95
ROSE DE SAIGNEE CHAMPAGNE+ DRAPPIER FRANCE	\$100
LA CUVÉE CHAMPAGNE+ LAURENT PERRIER FRANCE	\$100
LA CUVÉE ROSE CHAMPAGNE+ LAURENT PERRIER FRANCE	\$120

WHITE WINE

ALBARIÑO+ PIEDRA DEL MAR SPAIN	\$30
CHARDONNAY+ FOLLY OF THE BEAST CALIFORNIA	\$35
WHITE BLEND+ MENAGE A TROIS CALIFORNIA	\$30
TEMPRANILLO BLANCO+ NIVARIUS SPAIN	\$35
SAUVIGNON BLANC+ VELANTE ITALY	\$38
ALBILLO MAYOR+ CILLAR DE SILOS SPAIN	\$45
CHARDONNAY+ SILVERADO CALIFORNIA	\$55



ROSE



ROSE+ SUMMER WATER CALIFORNIA	\$35
ROSE+ THE PALE FRANCE	\$35
ROSE+ WHISPERING ANGEL FRANCE	\$40

RED WINE

RIBERA DEL DUERO+ DOMINIO FOURNIER SPAIN	\$40
RED BLEND+ CASTELLO BANFI ITALY	\$25
PINOT NOIR + LA CREMA CALIFORNIA	\$55
PINOT NOIR+ MEIOMI CALIFORNIA	\$40
PINOT NOIR+ BELLE GLOSS CALIFORNIA	\$80
MERLOT+ NAPA CELLARS CALIFORNIA	\$30
CABERNET+ QUILT CALIFORNIA	\$55
CABERNET+ IRON + SAND CALIFORNIA	\$40
CABERNET+ JOSH RESERVE CALIFORNIA	\$40
CABERNET+ SILVERADO CALIFORNIA	\$80
CABERNET+ STAGS LEAP CALIFORNIA	\$110
CABERNET+ CAYMUS CALIFORNIA	\$110
RED BLEND+ OPUS ONE 2016 CALIFORNIA	\$1,000



BY THE GLASS
\$10

★ CAVA BRUT	★ CHARDONNAY
★ CAVA ROSE	★ PINOT NOIR
★ ROSE	★ CABERNET
★ ALBARIÑO	★ TEMPRANILLO