

Breakfast

YOGURT & FRUIT BOWL

\$7.50

PLAIN YOGURT WITH MIXED FRUITS, HONEY & HOME MADE GRANOLA

OATMEAL

\$6.50

OATMEAL WITH HOME MADE GRANOLA & CINNAMON

AVOCADO TARTINE

\$13

AVOCADO SPREAD ON HOMEMADE TOAST WITH GRAPE TOMATOES & CILANTRO

SMOKED SALMON TARTINE

\$15

GOAT CHEESE, AVOCADO & PICKLED RADISH ON HOMEMADE TOAST

CHORIZO SCRAMBLE

\$12.50

SPANISH CHORIZO & CHEDDAR CHEESE SCRAMBLE WITH HOMEMADE TOAST

CHEESE OMELETTE

\$12.50

RICOTTA CHEESE, GRATED PARMESAN & CHILI OIL WITH HOMEMADE TOAST

VEGGIE OMELETTE

\$12.50

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

Sweets

STACK OF PANCAKES

\$15

STACK OF 3 CLASSIC PANCAKES

FRENCH TOAST

\$16

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

Brunch

Frittattas

MEAT

\$21

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

SMOKED SALMON

\$20

SAUTEED RED ONIONS, GOAT CHEESE, TOPPED WITH SMOKED SALMON

VEGGIE

\$19

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

Eggs Benedict

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

- ✦ HAM & BACON \$17
- ✦ SMOKED SALMON & AVOCADO \$18
- ✦ PULLED PORK \$18
- ✦ LOBSTER & GARLIC BUTTER \$19

CHICKEN & WAFFLES

\$21

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

\$16

HOME BAKED BREAD, BLACK FORREST HAM, BACON, CHEDDAR CHEESE, 2 EGGS, LETTUCE, TOMATO & MAYO

STEAK & EGGS

BOTH SERVED WITH 2 EGGS ANY STYLE & HOUSE POTATOES OR FRENCH FRIES

- ✦ RIB EYE \$65
160Z BUTTER BASTED RIB EYE
- ✦ SKIRT STEAK \$45
100Z SKIRT STEAK SERVED WITH CHIMI

Café

60z

120z

LATTE

\$5

\$7

CAPPUCCINO

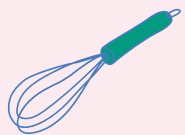
\$5

\$7

AMERICANO

\$4

\$5.50



MOCHA

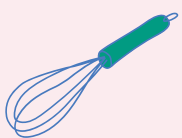
\$5.50

\$7.50

LAVENDER LATTE

\$6.50

\$7.50



MADELEINE LATTE **TM**

\$6

\$7.50

HOT CHOCOLATE

\$5

\$6.50

CHAI LATTE

\$5

\$7

MATCHA LATTE

\$7.50

\$9.50

TEA (VARIETY)

\$3.50

\$5

ESPRESSO

\$3.25

MACHIATTO

\$3.50

CORTADO

\$4.50

EXTRAS

EXTRA SHOT ESPRESSO

\$1

WHIPPED CREAM

\$1

ALMOND MILK

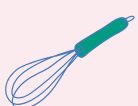
\$1

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 **\$13**
FRIED CALAMARI WITH SALSA VERDE

COD RISOTTO **\$14**
CROQUETTES
SERVED WITH ROASTED RED PEPPER
AIOLI

PULLED PORK **\$20**
WONTON NACHOS
HAWAIIAN PULLED PORK, "SALSA
VERDE," CHERRY TOMATOES, CORN AND
BEANS

OCTOPUS CRUDO **\$20**
OCTOPUS SERVED IN A CITRUS
VAINAGRETTE WITH TOSTONES

FISH & CHIPS **\$13**
BEER BATTERED & FLAKY FRESH CATCH
W/ CHIPS

GRILLED **\$18**
OCTOPUS
MARINATED IN OIL & HERBS, SERVED
WITH CHIMI SAUCE

"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 \$39

100Z 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

AGNOLOTTI \$23

OSSOBUCO STUFFED AGNOLOTTI WITH BUTTER & WINE REDUCTION SAUCE

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 \$21

BEER BATTERED MAHI SERVED WITH SALSA VERDE SLAW & PICKLED ONIONS

TIKKI CHICKEN \$25

GRILLED CHICKEN MARINATED IN SPICES, SERVED WITH CHUNKY MANGO SALSA & "ARROZ MAMPOSTEAO"

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

Burgers & Sandwiches

CHOOSE A SIDE OF HOME MADE FRENCH
FRIES OR ONION RINGS

SMASHED BOHO BURGER \$23

TWO HOMEMADE 4OZ BURGER PATTY WITH SPICY
MAYO RELISH CARAMELIZED ONIONS, BACON
MARMALADE, SWISS CHEESE & PICKLES

SMASHED CLASSIC BURGER \$22

TWO HOMEMADE 4OZ BURGER PATTY WITH PICKLES,
KETCHUP, MUSTARD, CHEDDAR CHEESE & BACON

CHICKEN SANDWICH \$23

FRIED CHICKEN BREAST WITH HOME MADE COLE
SLAW, HONEY MUSTARD & PICKLES

VEGGIE BURGER \$18

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 LIQUER, WITH A JOLT OF ESPRESSO. DARK, INTENSE AND UNAPOLOGETICALLY SMOOTH.

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.

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.

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.

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.

SPICY GUAJAVA \$13

TEQUILA AND ORANGE LIQUER, OUR ALL-TIME FAVORITE DUO MEETS WITH GUAVA, HABANERO AND HIBISCUS. FIERY, UNAPOLOGETIC AND UNFORGETTABLE.

MALVERDE \$12

MEZCAL GETS CUT BY A BRIGHT CUCUMBER AND HERBS SHRUB. GREEN, SMOKY, FRESH.

CAPATAZ \$13

LOCAL SPICED RUM ESCORTED DOWN WITH ORANGE LIQUER, 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'' \$29

★ TAURUS

MARINARA, CHICKEN, CHORIZO, BACON,
PEPPERONCCINI, MOZZARELLA &
FERMENTED HONEY-GARLIC

8'' \$19 14'' \$25 18'' \$30

★ GEMINI

BECHAMEL SAUCE, MUSHROOMS,
CARAMELIZED ONIONS, MOZZARELLA AND
BALSAMIC VINEGAR

8'' \$18 14'' \$23 18'' \$29

★ CANCER

MARINARA, SHRIMP, LOBSTER,
CALAMARI & MOZZARELLA

8'' \$18 14'' \$26 18'' \$31

★ LEO

MARINARA, TOMATO CONFIT, CHERRY
TOMATOES & TOPPED WITH FRESH
BURRATA

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

★ VIRGO

PESTO SAUCE, PULLED PORK,
AMARILLITOS & MOZZARELLA

8'' \$17 14'' \$25 18'' \$30

★ LIBRA

MARINARA, ASIAGO, PARMESAN, FETA &
MOZZARELLA

8'' \$15 14'' \$20 18'' \$27

★ SCORPIO

MARINARA, PEPPERONI, MOZZARELLA &
FERMENTED HONEY-GARLIC

8'' \$15 14'' \$20 18'' \$28

★ SAGITTARIUS

PESTO SAUCE, SMOKED SALMON,
CAPERS, PICKLED ONIONS &
MOZZARELLA

8'' \$18 14'' \$23 18'' \$29

★ CAPRICORN

BECHAMEL SAUCE, ITALIAN SAUSAGE
AND CARAMELIZED ONIONS

8'' \$17 14'' \$23 18'' \$28

★ AQUARIUS

MARINARA, MOZZARELLA TOPPED WITH
FRESH BURRATA & A SWIRL OF FRESH
BASIL PESTO

8'' \$15 14'' \$21 18'' \$29

★ PISCES

BECHAMEL, CHICKEN, BACON &
MOZZARELLA

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

★ SCEPTIC

MUSHROOM SAUCE, FRESH VEGGIES,
PLANT BASED CHEESE ON CAULIFLOWER
"DOUGH"

8'' \$18

WINE *list*

SPARKLING WINE



ROSÉ BUBBLY+ HAPTON WATER FRANCE	\$35
ALBARIÑO BRUT+ DANZA SPAIN	\$45
PROSECCO+ STA MARGHERITA ITALY	\$30
PROSECCO ROSE+ JOSH ITALY	\$40
CARTE D' OR CHAMPAGNE+ DRAPPIER FRANCE	\$90
BLANC DE BLANCS CHAMPAGNE+ DRAPPIER FRANCE	\$95
ROSÉ DE SAIGNEE CHAMPAGNE+ DRAPPIER FRANCE	\$100
LA CUVEE CHAMPAGNE+ LAURENT PERRIER FRANCE	\$100
LA CUVEE ROSÉ CHAMPAGNE+ LAURENT PERRIER FRANCE	\$120

WHITE WINE

SAUVIGNON BLANC+ LA FLOR ARGENTINA	\$25
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

ROSÉ

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

RED WINE

RIBERA DEL DUERO+ DOMINIO FOURNIER SPAIN	\$40
CABERNET SANGIOVENSE+ CASTELLO BANFI ITALY	\$25
PINOT NOIR + LA CREMA CALIFORNIA	\$55
PINOT NOIR+ MEIOMI CALIFORNIA	\$40
PINOT NOIR+ BELLE GLOSS CALIFORNIA	\$80
CHIANTI+ CASTELLO BANFI ITALY	\$50
CABERNET+ POST & BEAM CALIFORNIA	\$90
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
- ✦ CAVA ROSÉ
- ✦ ROSÉ
- ✦ ALBARIÑO
- ✦ CHARDONNAY
- ✦ PINOT NOIR
- ✦ CABERNET
- ✦ TEMPRANILLO