



ALL DAY BRUNCH

ARROZ CON CHICHARRON (pork belly rice) \$14
green rice / peas / peppers / olives / fried egg /
salsa criolla

TORREJITAS (corn fritters) \$9
maple syrup / bourbon butter / powdered sugar

BREAKFAST BURRITO \$13
scrambled eggs / black beans and rice / roasted red
peppers / queso / pico de gallo / avocado

BREAKFAST SANDWICH \$11
fried egg / bacon / pimento cheese / salsa criolla /
grilled sourdough bun / potatoes

PICADILLO BEEF EMPANADAS 3 for \$12
olive / egg / chimichurri verde

VEGETARIAN EMPANADAS 3 for \$11
sweet corn / sweet potato / spinach / chimichurri rojo

PROVOLETA (griddled provolone cheese) \$9
almonds / basil / aleppo pepper / rustic bread

ALITAS DE POLLO (chicken wings) \$12
culantro dipping sauce / spiced breadcrumb /
honey-lime glaze

CEVICHE DE ATUN (tuna ceviche)* \$16
big eye tuna / citrus / cilantro / red onion / fresno chili /
plantain chips

BROCHETA DE CAMARON (shrimp skewers) \$15
arepa / kalamata olive aioli / pea tendril salad

CUBANO CLASSICO (classic Cuban sandwich) \$13
ham / pork shoulder / swiss cheese / pickles / mustard

COSTILLAS DE PUERCO (pork baby back ribs) \$17
potato / cabbage / chili marinade

BIFE DE CHORIZO (new york strip)* \$28
potatoes / griddled provolone / chimichurri / broccolini
add fried eggs \$2

ACOMPANAMIENTOS (sides)

FRIED EGG \$1
BACON \$4
POTATOES \$2
TOAST \$2

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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COCKTAILS

PISCO SOUR \$9

pisco / lemon / simple / egg white

IT'S CHILI IN FRESNO \$11

chili infused tequila / lime / pineapple honey syrup

EL CAPITAN \$10

pisco / vermouth / angostura

GIN & 'TREUSE \$13

gin / yellow chartreuse / pineapple / lemon sherbet

CAIPIRINHA (choose a spirit) \$10

Cachaca / Cynar / Campari / Vodka / Rum / Tequila
lime / sugar

FINGERS CROSSED \$11

pisco / passion fruit / vermouth / campari

RUM FOR YOUR LIFE \$10

light rum / lime / pomegranate / demerara

THE LeBARON \$11

reposado tequila / lemon / honey-ginger syrup / mezcal

SUPERUNKNOWN \$12

copper & kings american pisco / lemon / curacao / orange / egg
white / mezcal

MEZCAL OLD FASHIONED \$12

mezcal / agave / angostura

ANY QUESTIONS? \$11

bourbon / sweet vermouth / coffee liqueur / pear liqueur / bitters

SLUSHIES

CAIPIRINHA SLUSHIE \$9

cachaca / lime / simple syrup

CUBA LIBRE SLUSHIE \$9

pineapple rum / lime / simple syrup / cola

BEER

(TAP)

Modelo Negra (Guadalajara, Mexico) **\$6**

Modelo Especial (Guadalajara, Mexico) **\$6**

Cellarmen's Dry Cider (Hazel Park, Michigan) **\$7**

Axle 14th Amendment Kolsch (Ferndale, MI) **\$7**

Bell's Two Hearted Ale (Kalamazoo, Michigan) **\$6**

North Coast Old Rasputin Nitro (Fort Bragg, California) **\$9**

Miller Lite (Milwaukee, Wisconsin) **\$3**

(BOTTLED AND CANNED)

Tecate (Monterrey, Mexico) **\$7** (24oz.)

Pacifico (Mazatlan, Mexico) **\$7** (24oz.)

Old Nation M-43 (Williamston, Michigan) **\$7** (16oz.)

Short's Soft Parade (Bellaire, Michigan) **\$6**

Blackrocks Coconut Brown (Marquette, Michigan) **\$6**

Atwater Dirty Blonde (Detroit, Michigan) **\$6**

Brew Detroit Cerveza Delray (Detroit, Michigan) **\$6** (16oz.)

Miller High Life (Milwaukee, Wisconsin) **\$3**

WINE (Glass pours)

(WHITE)

Cousiño Macul Sauvignon Gris (Chile) **\$13 gl/ \$52 btl**

Casa Lapostolle Chardonnay (Chile) **\$10 gl/ \$40 btl**

Juve y Camps Cava (Spain) **\$12 gl/ \$48 btl**

(RED)

Leyda Pinot Noir (Chile) **\$11 gl/ \$44btl**

Allamand Malbec (Argentina) **\$11 gl/ \$44 btl**

Vina Tarapaca Gran Reserva Cabernet (Chile) **\$13 gl/ \$52 btl**

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