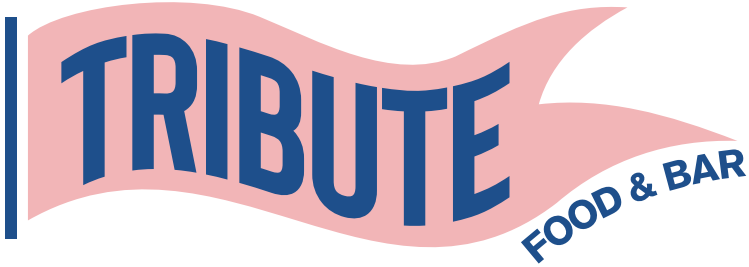


Open

TUESDAY TO SUNDAY

TUE – THU: 11AM – 9PM
FRI – SAT: 11AM – 10PM
SUN: 11AM – 9PM



RELAX AND MULL THINGS OVER, WHEN YOU ARE READY SEE YOUR BARTENDER OR ICE CREAM ATTENDANT

SNACKS

GUAC-IWI - \$10

FRESH AVOCADO SMASH WITH A TWIST OF KIWI

FRIED GREEN TOMATILLO’S - \$10

LIKE FRIED PICKLES, BUT WITH MORE PIZAZZ

QUESADILLA STIX - \$10

HOUSE MADE WITH RED TOMATO SALSA

BEER BATTERED PICKLED ONION - \$8

JUMBO RINGS FRIED TO PERFECTION AND SERVED WITH JALAPENO RANCH

BIRRIA LOADED FRIES - \$14

HOUSE CUT FRIES BLANKETED WITH BIRRIA AND WHITE CHEDDAR SAUCE **ADD BACON (\$3)**

BIRRIA CROQUETTES - \$12

BIRRIA BITES WITH A TORTILLA COATING SERVED WITH SALSA VERDE

HAND BREADED TENDERS - \$14

WE BREAD, YOU SAUCE! COATED WITH CRUSHED KELLOGG’S CORNFLAKES FOR A CRISPY GOLDEN CRUST
SAUCES: JALAPENO RANCH, HONEY MUSTARD, APPLE BBQ, GARLIC AIOLI, SALSA ROJA, (V) CITRUS MAYO
PREMIUM SAUCE (\$1): AVOCADO SALSA, WHITE CHEDDAR SAUCE

SAMMIES & SUCH

SERVED WITH HAND CUT FRIES. UPGRADE TO FRUIT OR ONION RINGS 2\$
SUB GLUTEN FREE BUN FOR ALL SANDWICHES

GRASS-FED BEEF
LOCALLY SOURCED
BY OUR CHEF



THE CLASSIC - \$16

DOUBLE PATTY SMASH BURGER, CHEDDAR, BURGER SAUCE, KETCHUP, LETTUCE, ONION

BACON ROYALE - \$16

DOUBLE PATTY SMASH BURGER, THICK CUT BACON, CHEDDAR CHEESE, GARLIC AIOLI, AND APPLE BBQ

LA JEFA - \$18

DOUBLE PATTY SMASH BURGER, BIRRIA, CILANTRO MAYO, PICKLED ONIONS, QUESADILLA STICKS, AND AVOCADO SALSA

THE VEGAN - \$14

VEGAN

IMPOSSIBLE PATTY, VEGAN CHEDDAR CHEESE, LEMON MAYO, PICKLED RED ONION, LETTUCE, AND TOMATO WITH SIDE OF FRESH FRUIT

BUILD A BURGER - \$10

BEEF OR IMPOSSIBLE PATTY **(\$3 EACH EXTRA)**

ADD: BACON, BIRRIA, FRIED TOMATILLOS, ONION RING, AVOCADO, KIWI GUAC, CHEDDAR **(\$2 EACH)**
SAUCE: JALAPENO RANCH, HONEY MUSTARD, APPLE BBQ, GARLIC AIOLI, SALSA ROJA, (VEGAN) CITRUS MAYO, KETCHUP, MUSTARD

PREMIUM SAUCE (\$1): AVOCADO SALSA, WHITE CHEDDAR SAUCE

FINISH: LETTUCE, TOMATO, PICKLED ONION

THE FISH - \$14

BEER BATTERED WHITE FISH, SALSA VERDE, SHREDDED CABBAGE.
WORD ON THE STREET IS THIS IS THE BEST FISH SANDWICH IN TOWN

HOT HONEY CHICKEN-N-WAFFLES - \$14

CRISPY CHICKEN THIGHS, CHILI OIL, PICKLED RED ONION, JALAPENO RANCH ON A BELGIAN WAFFLE. SERVED WITH MAPLE SYRUP.

NO SIDE OFFERED WITH THIS DISH

LIGHT FARE

CAESAR’S WEDGE - \$12

LETTUCE WEDGE WITH CAESAR DRESSING AND TORTILLA CRUMBLE

TRIBUTE BLT - \$14

THICK CUT BACON, FRIED TOMATILLOS, AVOCADO SALSA, GARLIC MAYO THE RIGHT WAY TO MAKE A BLT

FOR THE LITTLES

MINI CLASSIC - \$10

SMASH BURGER WITH CHEDDAR CHEESE

CHICKEN TENDERS - \$10

HAND BREADED CHICKEN WITH HONEY MUSTARD

GRILLED CHEESE - \$10

AMERICAN CHEESE CLASSIC

MINI WAFFLE - \$10

HALF BELGIAN WAFFLE SERVED WITH FRUIT CUP AND MAPLE SYRUP
ADD CHICKEN (\$4)

SOURS

A SOUR IS THE PERFECT MIX OF SWEET, SOUR, AND SPIRIT! SOMETIMES IT GETS FANCY WITH AN EGG WHITE. A LITTLE TART, A LITTLE SWEET, AND ALWAYS REFRESHING!

PEACHY KEEN - \$11

BEGINNER

YOU PICK! VODKA, RUM, OR MEZCAL, TOMATO PEACH ACID BUDDY

MOLE PISCO SOUR - \$12

INTERMEDIATE

PISCO, MEXICAN RUM, MOLE, LEMON LIME, EGG WHITE

SUN KISSED - \$13

ADVANCED

CITADELLE JARDIN, COCONUT OIL, WATERMELON LEMONGRASS ACID BUDDY

DAISIES

A DAISY IS LIKE A SOUR’S PLAYFUL COUSIN, IT’S GOT THAT SAME BALANCE OF SPIRIT, CITRUS, AND SWEETNESS BUT WITH A LITTLE EXTRA SPARKLE! THINK BRIGHT, REFRESHING, AND A LITTLE BIT FANCY!

YUZU DAISY - \$11

BEGINNER

COMMUNITY VODKA, MEXICAN RUM, YUZU CURACAO, LEMON LIME, FLORAL

APHRODITE - \$12

INTERMEDIATE

TROMBA TEQUILA, APRICOT, LIME, GERANIUM GRENADINE

SUMMER DAZE - \$13

ADVANCED

PLANETARY 3 STAR RUM, GRAN CLASSICO, TONKA, STRAWBERRY

HIGHBALLS

A HIGHBALL IS A COCKTAIL THAT’S ALL ABOUT EASY SIPPING AND GOOD VIBES! IT’S TOPPED WITH A FIZZY MIXER FOR THE PERFECT BALANCE OF FLAVOR AND REFRESHMENT. NO FUSS, JUST DELICIOUS!

TRIBUTE MULE - \$11

BEGINNER

COMMUNITY VODKA, MEZCAL, LIME, GINGER BEER

SUMAC LEMONADE - \$12

INTERMEDIATE

LOS CALIFORNIA’S CITRICO GIN, SUMAC, JUNIPER, CUCUMBER & CELERY BITTERS, FORCE CARBONATED

CORN PALOMA - \$13

ADVANCED

TROMBA BLANCO, TROMBA REPOSADO ,NIXTA, BUTTER CORN, WILD RICE, TAJIN, GRAPEFRUIT SODA

STIRRED

THESE COCKTAILS ARE ALL ABOUT SPIRIT-FORWARD ELEGANCE. NO JUICE, NO BUBBLES, JUST BOLD FLAVORS. WITH BITTERS, AND A TOUCH OF SWEETNESS, THESE DRINKS MAKE YOU FEEL CLASSY WITH EVERY SIP.

LUAU OLD FASHIONED - \$11

BEGINNER

PLANTERAY RUM BLEND (CUT & DRY, OFTD, 3 STAR), BACON, CREOLE BITTERS

SPICY BOORBANA - \$12

INTERMEDIATE

BOURBON, BANANA , CHIPOTLE, ANGOSTURA BITTERS, OLD FASHIONED

SWIZZLE NEGRONI - \$13

ADVANCED

CITADELLE JARDIN, ROSEMARY BITTER, THYME BIANCO VERMOUTH, GIFFARD PEACH, REFRESHING

SANGRIA PITCHER - \$24

PITCHER
SERVES 2 - 4

RED

RED WINE, ALMA FINCA ORANGE LIQUEUR, MANDARIN, BLOOD ORANGE, STRAWBERRY, GRAPEFRUIT SODA

WHITE

WHITE WINE, MELON LIQUEUR, MELON, GINGER BEER

ROSÉ

ROSE WINE, RASPBERRY VODKA, KALAMANSI, RASPBERRY, STRAWBERRY (WANNA MAKE SPICY?) LET YOUR BARTENDER KNOW

CLASSICS - \$11

MARGARITA
BLOODY MARY
MAI TAI
DAIQUIRI
NEGRONI
ESPRESSO MARTINI
MARTINI

SIDECAR
MANHATTAN
OLD FASHIONED
IMPROVED CARAJILLO

WINES BOTTLES \$45 | GLASS \$9

WHITE

LES LUNES 2022

CHARDONNAY, SONOMA, CA

TAFT STREET 2023

SAUVIGNON BLANC, CALIFORNIA

RED

COSTINO 2023

CABERNET SAUVIGNON, CHILE

SPARKLING

LOS MONTEROS. CAVA BRUT

MACABEO / XARELO, SPAIN

MOUSSAMOUSSETTES PETNAT

FIELD BLEND, VIN DE FRANCE

ORANGE

BIANCOFONGOLI 2022

TREBBIANO, MONTEFALCO ITALY

ROSE

SUMMER WATER 2022

GRENACHE / SYRAH, CALIFORNIA

ASK YOUR BARTENDER FOR OUR BEER SELECTION

