

# BRUNCH

## AVAILABLE ALL DAY

ADD House-made chorizo \$4.50|ADD Avocado \$3.50  
**CHILAQUILES** GF V Red (classic) or Green (Spicy) cheve sauce on fried corn tortillas, *choose your style of eggs*, refried beans, cilantro, cotija, sour cream, onion garnish & salsa on the side...\$18.50  
*Make it a torta or a burrito +\$4.00*

**BURRITO DE CHORIZO** Cheve Chorizo, scrambled eggs, rancho potatoes, mozzarella cheese, Cilantro garnish with *salsa & sour cream on the side*.....\$18.50

**MOLLETE** Momma Juana's Bolillo, mozzarella cheese, frijoles, scrambled eggs, salsa de molcajete, w/ a side of rancho potatoes.....\$17.50

**GRANOLA de CAFÉ DE OLLA** GF V Your choice of fresh cooked oatmeal OR Greek yogurt topped with fruit, cinnamon local honey and our house made café de olla granola with your choice of butter and/or Brown sugar .....\$15

**MULITA DE CHORIZO** GF Two Yellow Fried corn tortillas, Mozzarella cheese, Chorizo, scrambled eggs, potatoes, topped with sour cream, salsa verde, pico de gallo & Fruit Garnish...\$17

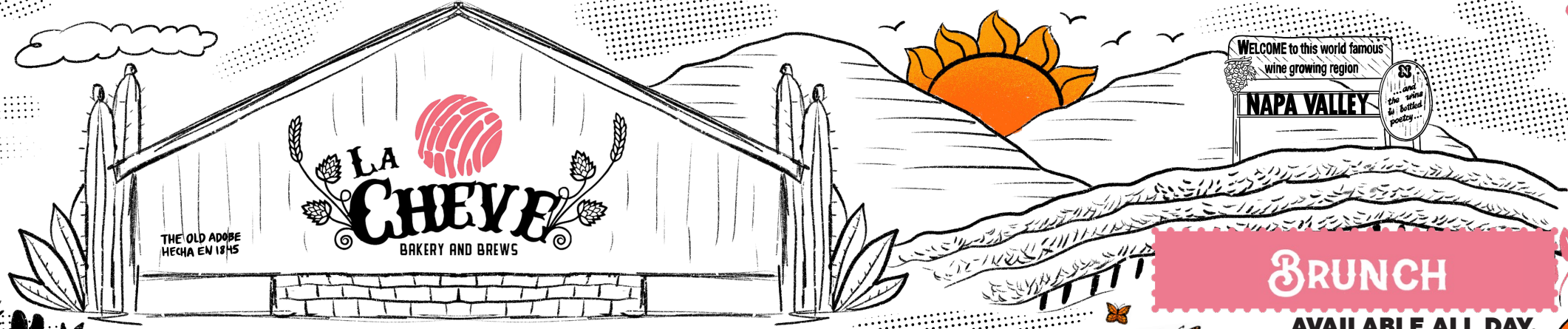
**MEXICAN SCRAMBLE** GF Scrambled eggs, chorizo, tomato, onion, Chile serrano, queso cotija with a side of rancho potatoes, blue corn tortillas & salsa de molcajete.....\$18

**HUEVOS RANCHEROS** GF V Two fried Corn tortillas, refried beans, cheddar & jack cheese, *eggs to style*, red and green salsa, garnished with onion, cilantro & sour cream .....\$17.50

**CHILE VERDE BENEDICTO** GF House-made English Muffin, Mozzarella Cheese, Poached Eggs, Chile Verde w/ Pork topped with red onion & cilantro with a side of rancho potatoes .....\$18.75

**CLASSIC FRENCH TOAST** Momma Juana made toast topped with fruit, powdered sugar and a side of syrup.....\$18.75

**CONCHA FRENCH TOAST** Our Housemade conchas topped with fruit and Cajeta.....\$18.75



# BRUNCH

## AVAILABLE ALL DAY.

ADD "EL CHEQUE STYLE" to any plate for + \$6.50  
 Plate will be topped with *Pasilla Mole + Nopales*

**TACOS** GF All Tacos come w/ cilantro, onion, radishes + grilled onions + salsa (3 per order).....\$16.50



**Al Pastor:** Al pastor Cheve Marinade (Pork)

**Chicken:** Cheve Marinated grilled chicken

**Asada:** House marinated carne asada (Steak)

**Champiñones:** Marinated portabello mushrooms



**TORTA PLANCHADA** V Momma Juana's Bolillo, beans, tomato, cheve pickled carrots, sour cream, side of house salad w/ your choice of meat: ham, al pastor, chorizo, chicken, asada or portabello.....\$18

**QUESADILLA** Flour tortilla, mozzarella, side of arroz rojo, chopped lettuce, sour cream, salsa and w/ your choice of meat: ham, al pastor, chicken, asada or portabello .....\$17.50

**BURRITO CON SALSA** V Arroz rojo, refried beans, cheese w/ your choice of meat: ham, al pastor, chicken, asada or portabello with a side of sour cream & habanero salsa.....\$18.50

**BURRITO DE CHILE RELLENO** Chile Poblano, scrambled egg, mozzarella, arroz rojo, flour tortilla, salsa de chile relleno topped with sour cream & pico de gallo...\$18.95

**CORNMEAL PANCAKES** GF House-made gluten free pancakes a side of syrup topped with fruit .....\$17.75

**BUTTERMILK PANCAKES** Topped with fruit, butter and a side of syrup .....\$16.75

**OMELETTE Y PAN** GF Egg, tomato, onion, mozzarella cheese, *with your choice of* mushroom, bacon, ham, chorizo or asada with a side of rancho potatoes *with your choice of* Mexican cinnamon toast, Walnut wheat, English muffins or GF English muffins with a cilantro garnish.....\$18.95

**BREAKFAST SANDWICH** House-made pan de papa, spicy mayo, scrambled eggs, bacon, mozzarella cheese with a side of fruit.....\$17.50

**MEXICAN AVOCADO TOAST** GF V Momma Juana's Walnut Wheat Bread, Guava-habanero Jam, Avocado, tomato, red onion, cucumber, lemon, cilantro, sesame seeds, blue tortilla chip, Queso fresco.....\$15

**ASADA & EGGS** GF Asada, Rancho Potatoes, Bell peppers, Red onions, chile serrano, mozzarella cheese, *eggs to style* with a side of Jalapeño & cheese biscuits.....\$19.95

## Weekends ONLY

Friday, Saturday & Sundays  
**FLAN FRENCH TOAST** Topped with Fruit, butter & powdered sugar.....\$19.50

**CLASSIC EGGS BENEDICT** GF Housemade English Muffin, Ham, Poached Eggs, hollandaise sauce topped with Bacon with a side of rancho potatoes and jalapeño .....\$18.75

**VEGAN FRENCH TOAST** V topped w/ fruit, powdered sugar & syrup.....\$19

**VEGAN CONCHA FRENCH TOAST** V topped with fruit & side of syrup.....\$19

Check-out rotating special on Instagram @ilovelacheve

## LITTLE ONES MENU

**SCRAMBLED EGGS** Potatoes, beans & cheese .....\$10

**PANCAKES** 2 mini-pancakes and fruit (cornmeal or buttermilk).....\$12

**GRILLED CHEESE** with a side of fruit.....\$12

## PLATOS

**CEVICHE** GF Citrus cured sea-bass with onion, tomato, cilantro with a side of house-made chips topped with avocado & chili powder .....\$15.50

**TOSTADAS VEGETARIANAS** GF V Two tostadas topped with refried beans, lettuce, house made pickled carrots, cotija cheese, sour cream, avocado & a side of salsa de habanero .....\$17

**BISTEC CON NOPALES** Grilled Bistec de asada, grilled onions, red rice, refried beans topped with cotija cheese, nopales w/ a side of corn tortillas.....\$24.25



## APPETIZERS

**CHIPS & SALSA**.....\$6

**PAPAS CON CHILE Y LIMON**.....\$7

**PEPINOS CON CHILE Y LIMON**.....\$7

**ESQUITE** Roasted corn off the cob, with crema, cotija, lemon & chile.....\$8.50

**CEVICHE** Citrus cured sea-bass, onion, tomato, cilantro topped with avocado and chili powder with a side of house-made chips.....\$15.50

**GUACAMOLE + CHIPS**.....\$9.50



## LITTLE ONES MENU

**BURRITO** Bean, rice and cheese wrapped in a flour tortilla with a side of fruit.....\$12

**MINI HAM & CHEESE TORTA** Ham, Cheese + side of fruit.....\$12

**QUESADILLA** Flour tortilla + mozzarella cheese.....\$12

**GRILLED CHEESE** with a side of fruit.....\$12

GF GLUTEN FREE OPTIONS AVAILABLE, PREPARED IN A COMMON KITCHEN

V VEGAN OPTIONS AVAILABLE

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE





UN BRINDIS POR AQUELLOS  
QUE NOS MIRAN & SONRIEN DESDE EL CIELO.



## Cheves

TORRE DE CHEVE 3L American Dream, Mexican Lager, La Cheve..... \$38

CHECK OUT OUR FULL CRAFT BEER LIST FAMI  
DRAFT & CANNED OPTIONS (TO-GO PRICING AVAILABLE TOO!)



## Cocteles \$15.50

- "La Llorona" Black Margarita House classic, tequila
- "La Monarca" Paloma Fresh grapefruit, agave, tequila topped with squirt
- "Martini de Olla" House café de Olla, Horchata, Vodka
- "Uncle Wigs" Fresh squeezed OJ, Tamarindo syrup, tajin, tequila
- "El Berto Palmero Perreando" House lemonade, Jamaica, tequila
- "La Chancla" Jamaica, tequila
- "A la Antigua" Mexican whiskey, aromatic bitters
- "Bloody Maria" Cheve bloody Mary Mix, Vodka
- "Boozy Raspado" Rotating flavor, Vodka

## CON Piquete \$15.50

- "La Lochita Bailando" Horchata, iced coffee, rum
- "Pajarete NDA<sup>2</sup>" Steamed Milk, House Chocolate Powder, Tequila
- "Horchata Zapateado" Horchata, rum
- "La Mama Chole Feliz" Hot chocolate, Coffee, tequila
- "Café de Olla Loco" Cafe de Olla, Tequila

**Mexican Paleta Shooter**  
Shot of tequila prepared to taste like a spicy Mexican Paleta Garnished with Chamoy from Cha-Cha Sweets Rotating Flavors \$13.50

**La Cazuelita**  
Fresh citrus juices with your "La Gritona" shot \$18.00

Yes, you can get a shot too.. Check our botellitas at our bar!

## CIDER, HARD KOMBUCHA & HARD SELTZER

- BOOCHCRAFT HARD KOMBUCHA**  
Refreshing alcoholic drink that is raw, vegan & naturally gluten-free
- Rotating Flavors abv 7.0%..... 12 oz \$6.00
  - ACE HARD CIDER**  
Rotating Flavors abv 7.0%..... 12 oz \$5.50
  - BELCHING BEAVER HARD SELTZER**  
Guava & passionfruit..... 19.2 oz \$7.50
  - HUMBOLDT CIDER**  
Classic, apples..... 16 oz \$6.50

## FLIGHTS

- MIMOSA FLIGHT** Four Mimosas: OJ, Jamaica, Berto Palmero & our rotating flavor topped with Bubbles..... \$32
- CHEVE FLIGHT** Four 5 oz pours of our house brews & cheves from other local xingones..... \$16

## Wines

- LOS ROJOS / REDS**
- 2021 Seven Brothers Pinot Noir, Robledo Winery..... \$45 Btl | \$16 glass
  - 2018 Farm Worker Red Blend, Maldonado..... \$45 Btl | \$16 glass
  - 2018 Cabernet Sauvignon, MaCo Vineyards..... \$75 Btl
- LOS BLANCOS / WHITES**
- 2019 Sauvignon Blanc, Rios Wine Co..... \$38 Btl | \$14 glass
  - 2021 Albarino, Anaya..... \$38 Btl | \$14 glass
  - 2022 Rose, Surcos..... \$38 Btl | \$14 glass
  - 2019 Fatima Brut Rose, Pimentel Family Wines..... \$38 Btl

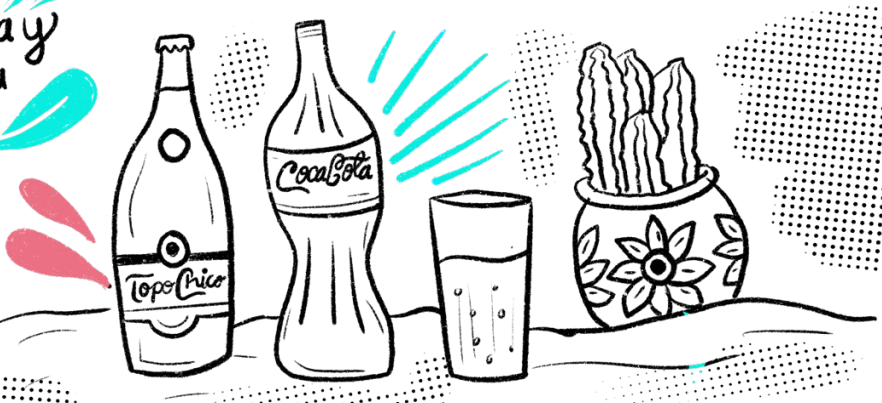
## Miche & Mimosas

- "AY QUE BARBARA!" Michelada in house miche mix + American Dream Mexican lager..... \$8.75
- MIMOSAS** Freshly prepared juices, bubbles..... \$8.75 glass \$36 btl
- "DOS JOLLAS" BEERMOSA Light draft beer, fresh OJ, topped with cava brut..... \$12

**CUBETAS de Cheves**  
Your choice of 4 brews \$20

**MEAD** McGee's Mead  
"Honey de los Muertos" Fermented Honey Btl \$28

Amor, Alegria y Cerveza Fria



## NON ALCOHOLIC DRINKS

- PROYECTO DIAZ COFFEE**  
Mayan Harvest (Chiapas, Mexico)..... \$5  
DECAF Ebb & Flow (Latin America)..... \$5
- CAFE DE OLLA**  
Citrus Mexican Coffee, naturally sweetened..... \$6.50
- LA LOCHITA (Iced or Hot)**  
1/2 Horchata, 1/2 Coffee..... \$6.50
- HOT CHOCOLATE DE MAMA**  
Momma Juana's Chocolate Mix..... \$6.25
- CAFÉ CON LECHE**  
Sweetened Caffeinated house syrup, steamed milk... \$6.25
- MAMA CHOLE**  
1/2 Hot Chocolate, 1/2 Coffee..... \$6.50
- JUAREZ MOCHA**  
Hot Chocolate, espresso..... \$6.75
- CAJETA LATTE**  
Espresso, steamed Milk & house cajeta..... \$6.50
- AGUA FRESCA**  
Horchata & Jamaica Freshly Prepared in-house..... \$6.50
- EL BERTO PALMERO**  
Freshly prepared Lemonade + Jamaica..... \$6.50
- FRESHLY SQUEEZED OJ**..... \$7.50
- KOMBUCHA** Soul fixx Elixir  
Guava Cardamon or Ginger Hibiscus..... 12oz can \$6.00
- REFRESCOS**  
Sidral Mundet, Coca-Cola, Sprite, Squirt, Mineragua, Diet Coke

## MOMMA JUANA'S BAKERY

Everyday rotation of options from the following...  
Prices depend on size & ingredients

**TRADITIONAL PASTRIES**  
with a Mexican flare by Momma Juana

**LOS BOOZY PASTRIES**  
Random delicious delicacies will be made with a wide range of boozy options... liquers galore!

**PAN DULCE**  
Como los hacen en Mi Rancho, El Capricho. Delicious traditional Mexican sweet bread.

**VEGAN & GLUTEN-FREE OPTIONS**  
Nobody gets left behind in our Familia (prepared in a common bakery with the risk of gluten exposure.)

\*To guarantee pastries, please call ahead to place an order.

**PASTRIES PARA LOS DOGGIES**  
Made in house fresh pa' los perrit@s.  
Dog cookies  
Concha OR Puerconcha \$5.50

CON CERVEZA,  
NO HAY TRISTEZA

