

# CHULITA

BRUNCH

## BOTANAS

<b>Guacamole</b>		<b>15</b>
Hass Avocado, Pico De Gallo, Tostadas	<b>Add House Salsa</b>	<b>+3</b>
<b>Taquitos de Camote</b>		<b>11</b>
Okinawa White Flesh Sweet Potato, Fermented Jalapeño Vegan Aioli, Hibiscus Pickled Onion, Ninja Radish		
<b>Coliflor Fundido</b>		<b>14</b>
Cauliflower, Queso Oaxaca, Milliken Farms Shishito Peppers		
<b>Ceviche</b>		<b>17</b>
Hamachi, Weiser Family Farms Radish, Avocado, Cucumber, Red Onion, Citrus Aguachile		

## ENTRADAS

<b>Chile Relleno</b>		<b>13</b>
House Salsa, Queso Oaxaca, Fried Egg, Purple Ninja Radish, Crema		
<b>Burrito de Desayuno*</b>		<b>13</b>
Hash Brown, Scrambled Eggs, Ayocote Beans, Queso Oaxaca, Vegan Charred Onion Aioli <i>*Choice of Vegan Chorizo or Chicken Apple Sausage</i>		
<b>Shakshuka Verde</b>		<b>15</b>
Baked Eggs, Poblano Peppers, Kale, Tomatillo Salsa, Cotija		
<b>Tres Leches Cassava Waffle</b>		<b>14</b>
Tres Leches, Whipped Cream, Shaved Almonds, Cinnamon, Seasonal Fruit		
<b>Chilaquiles</b>		<b>15</b>
Fried Eggs, Salsa Ranchera, Cotija, Pickled Onion, Crema, Radish		
<b>Quesadilla</b>		<b>14</b>
Queso Oaxaca, Pipián de Calabaza, Crema, Avocado Salsa <b>Add Vegan Chorizo, Chicken Tinga, Barbacoa or Mushrooms</b>	<b>+3</b>	
<b>Huarache (Mexican Avocado Toast)</b>		<b>14</b>
Tortilla, Avocado, Two Fried Eggs, Fresno Chile, Hibiscus Onion, Radish, Cotija, Hot Salsa Verde		
<b>Ensalada Gemito</b>		<b>12</b>
The Garden Of...Little Gem Lettuce, Cilantro Dressing, Pepita Dukkah, Radish, Cotija <b>Add Grilled Fish/Steak</b>	<b>+9</b>	
<b>Chulita Bowl*</b>		<b>15</b>
Borracho Black Beans, Green Cauliflower Rice, Little Gem Lettuce, Radish, Heirloom Cherry Tomato, Grilled Corn, Vegan Charred Onion Aioli, Avocado Salsa <i>*Choice of Vegan Chorizo, Chicken Tinga, Barbacoa or Fried Egg</i>	<b>Add Avocado</b>	<b>+3</b>
<b>Vegan Nachos</b>		<b>16</b>
Tortilla Chips, Vegan Nacho Cheese, Black Beans, Hibiscus Pickled Onions, Cherry Tomato, Fresno Chile, Micro Cilantro, Guacamole, Salsa		
<b>Bistec y Huevos</b>		<b>18</b>
Creekstone Naturals Hanger Steak, Sunny Side Up Eggs, Pico de Gallo, Tortillas		

## TACOS - 7

**Choice of Masienda Heirloom Corn or Housemade Cassava Flour Tortillas**

<b>Barbacoa</b>		
Beef Cheek, Weiser Family Farms Radish, Avocado Salsa, Hibiscus Onion, Mexican Furikake		
<b>Coliflor Al Pastor</b>		
Roasted Cauliflower, Minced Onion, Avocado Salsa, Grilled Pineapple		
<b>Grilled Nopales</b>		
Grilled Cactus, Cotija, Blistered Tomatoes, Avocado Salsa		
<b>Tinga de Pollo</b>		
Mary's Free Range Chicken, Chile Morita, Cotija, Hibiscus Onion		
<b>Vegan Mushroom Carnitas</b>		
Marinated Mushrooms, Radish Pico de Gallo, Vegan Yuzu Crema		
<b>Pescado</b>		
Market Fish, Weiser Family Farms Radish, Cabbage Escabeche, Salsa Picante, Fermented Jalapeño Aioli		
<b>Steak Taco</b>		
Creekstone Naturals Hanger Steak, Guacamole, Pico de Gallo		

## ACOMPAÑAMIENTOS

<b>Fruta</b>	<b>6</b>	<b>Vegan Queso and Chips</b>	<b>7</b>
Seasonal Fruit, Tajin, Lime		<b>Heirloom Corn Tortillas</b>	<b>3</b>
<b>Esquites</b>	<b>9</b>	<b>Cassava Flour Tortillas</b>	<b>4</b>
Underwood Farms Corn, Chipotle Butter, Cotija		<b>Organic Eggs</b>	<b>4</b>
<b>Papas</b>	<b>4</b>	<b>House Salsa</b>	<b>3</b>
Hash Browns, Guajillo Ketchup		<b>Side Avocado</b>	<b>3</b>
<b>Salchicha</b>	<b>7</b>		
Chicken Apple Sausage			

## DESSERTS

<b>Vegan Chocolate Pudding</b>	<b>10</b>
Dark Chocolate Pudding, Blackberry Sauce, Gluten Free Almond Crumble	
<b>Prickly Pear Cheesecake</b>	<b>10</b>
Maria Cookie Crust, Blackberry and Prickly Pear Sauce	

*\*Due to limited size, we cannot accommodate modifications or substitutions.\**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milks.