

CHULITA

BRUNCH

BOTANAS

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

ENTRADAS

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

TACOS - 7

Choice of Masienda Heirloom Corn or Housemade Cassava Flour Tortillas

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

ACOMPAÑAMIENTOS

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

DESSERTS

Vegan Chocolate Pudding	10
Dark Chocolate Pudding, Blackberry Sauce, Gluten Free Almond Crumble	
Prickly Pear Cheesecake	10
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.