

WHERE EVERY SIP IS A STROKE OF **INSPIRATION...**



# COFFEE SHOP

## COFFEE - 5.99

### American Coffee

Espresso, hot water

### Iced Coffee

House coffee over ice, flavors available

### Cappuccino

Espresso, steamed milk, milk froth

### Latte

Espresso, steam milk, flavors available

### Cafe de Olla

Coffee, cinnamon, Piloncillo, Anise star.

### Classic Matcha Iced or Hot

Matcha Green tea, milk, honey, whipped cream

### Strawberry Matcha Iced Latte

strawberry, matcha green tea, milk, honey, cream

### Horchata Iced Matcha

Horchata, whole milk, honey, whipped cream

### Espresso \$2.99

Extracted fine coffee essence

### House Coffee \$2.99

Fine coffee percolated to perfection

### Chocolate Abuelita

Chocolate Abuelita, steam milk, froth

### Iced Lattes -flavors available

Espresso, whole milk,

**Lavender - Hazelnut - French Vanilla - Caramel - Pumpkin Spice - Rose + more**

\*substitute with oat milk for \$1 \*add espresso shot for \$2.99

Coffee Flavors

## FRAPPES - 6.99

### Mocha Chocolate Abuelita Frappe

Chocolate abuelita frappe base, whole milk, ferrero rocher, wafer, ice, whipped cream

### Horchata Frappe

Horchata Base Frappe, cinnamon, cinnamon toast crunch, wafer, ice, whipped cream, whole milk

### Mazapan Frappe

Mazapan base Frappe, whole milk, wafer, ice, whipped cream

### Gansito Frappe

Gansito, chocolate syrup, whole milk, strawberry syrup, ice, whipped cream, sprinkles, wafer, frappe base

### Dulce de Leche Frappe

Dulce de leche, whole milk, ice, whipped cream, Frappe base

### S'mores Frappe

Marshmallow, chocolate, whole milk, ice, wafer, whipped cream, graham crackers, frappe base

### Rose Frappe

Frappe base, whole milk, sweet rose, ice, whipped cream, wafer

### Strawberry Frappe

Frappe base, whole milk, fresh strawberry, strawberry syrup, graham cracker, ice, whipped cream, wafer, freezeed strawberries

## LICUADOS - \$6.99

### Licudo De Chocolate

Chocolate, milk, sugar, cinnamon

### Licudo De Fresa

Strawberries, milk, sugar, cinnamon

### Licudo De Platano

Milk, banana, sugar, cinnamon



## JUICED DAILY \$6.99

### Orange Juice

Freshly squeezed oranges

### Carrot Juice

Daily extracted carrot juice

### Green Juice

Fresh orange juice, spinach, cucumber, celery, ginger

## BOTTLED

**MEXICAN COKE** - 5.99

**VOSS WATER** 15.9oz 5.99

**AGUA DE PIEDRA** 750ml - 7.99

## FOUNTAIN DRINKS - 3.50

**Pepsi + Diet Pepsi + Brisk**

**Iced Tea + Raspberry +**

**Tropicana + Lemonade +**


**Crush + Dr. Pepper + Starry**



\$5.99

## Drink Artistry

**Melon mint** - Melon, mint, simple syrup

**Fresa con jamaica** - Strawberries, hibiscus 

**Horchata con cacahuete** - Rice, cinnamon, heavy cream, peanuts

Because everyone deserves little VACA we ask for your understanding

**90-MINUTE LIMIT**

\*For parties of 6 or more, a **20% gratuity** will be added. Thank you for choosing us! We aim to make your dining experience exceptional.



Because everyone deserves little VACA we ask for your understanding.

90-MINUTE  
LIMIT

# BRUNCH ALL DAY

pancakes / waffles - 11.99  
french toast - 15.99

### Bionico

Fresh berries, granola, sweet cream

### Fresas Con Crema

Fresh strawberries, strawberry syrup, mascarpone cream

### Banana Foster

Topped with flambé banana, walnuts and horchata ice cream

### Apple Pie

Caramelized apples, streusel, ice cream

### Mazapan

Mazapan, sweet cream, strawberry, candied nuts

### 3 Leches

Fresh berries, coconut sweet cream, powder sugar

### Tiramisu +\$1

Fresh berries, mascarpone cream, cocoa powder, espresso syrup

## PANADERIA baked daily

### Molletes Dulces - 5.99

Butter and sugar

add ons \$1 strawberry jam, lechera, nutella

### 3 Conchas - 5.99

Chocolate, vainilla, fresa

### Galletas de Nuez - 4.99

4 walnut cookies baked daily topped with Mazapan crumble

### Canasta de la abuela - 8.99

3 walnut cookies, 1 cow cookie, 2 conchitas

## elevated brunch

### Pork Belly Benedict - 19.99

Ponzu marinated pork belly, poached eggs, hollandaise, English muffin, chives, country potatoes

### Pork Belly Fried Rice - 14.99

Pork belly, sunny side up egg, ponzu, green onion

### Chile Relleno Benedict - \$15.99

Chile relleno, poached egg, English Muffin, red salsa, hollandaise, queso fresco

### Smoked Brisket Benedict - \$15.99

Smoked brisket, poached eggs, hollandaise, chimichurri, country potatoes

### Breakfast Burrito Mojado - \$15.99

Flour tortilla, Oaxaca Monterrey blend cheese, scrambled eggs, bacon, avocado, country potato, topped with red and green salsa, sunny-side-up eggs, and micro cilantro

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**ALLERGIES?** LET YOUR SERVER KNOW BEFORE ORDERING.

Ask about our chef's specials



## casa de abuela

### Huevos Con Weenies - 9.99

Scrambled eggs with smoked sausage, topped with pico de gallo, queso fresco and corn tortilla

### Huevos Rancheros - 15.99

2 crispy fried tortillas, ranchero sauce, sunny side up eggs, queso fresco, beans, country potatoes **+PROTEIN**

### Enfrijoladas - 14.99

Yellow corn tortillas, dipped in beans, topped with queso fresco, sour cream, pickled jalapeño, **+PROTEIN**

### Chilaquiles - 16.99

Crispy tortilla chips, choice of red or green sauce, 2 eggs your way, topped with queso fresco, sour cream, pickled onions, beans, ADD **+PROTEIN**

### Molletes - 12.99

Freshly baked telera, topped with beans, melted a blend of Oaxaca and Monterrey cheese, eggs your way, pico de gallo, queso fresco, and micro cilantro.

## classic american

### Steak & Eggs - 22.99

ask about elevating to Ribeye

7oz. Certified Angus Petite tender, eggs your way, chimichurri, country potatoes -

### Boring Breakfast - 14.99

2 eggs your way, choice of bacon or sausage, country potatoes, toast. not so boring if you **+PROTEIN**

### Breakfast Sandwich - 14.99

Scramble egg, melted blend of Oaxaca Monterrey blend cheese, avocado, crack sauce, brioche bun

### Avocado Toast - 13.99

Sunny side-up egg, smashed avocado, pico de gallo, queso fresco.

### Açaí Bowl - 11.99


Granola, fresh berries, banana, honey




### Seasonal Fruit Bowl - 11.99

Strawberry, blueberry, banana, apples, pears

## ADD AVOCADO \$3

## +PROTEIN

-  Pan Seared Pork Belly - \$7
-  Pan Seared Chicken - \$6
-  Beef Birria Braised in Consome - \$7

-  Certified Angus Petite Tender - \$10
-  Pan Seared Ribeye - \$35
-  Applewood Smoked brisket - \$8

## omelette à la vaca

Savor melted Oaxaca and Monterrey cheeses, crispy bacon, and sautéed peppers and onions. Served with golden country potatoes.

### Western Omelette - 14.99

### Applewood Smoked Brisket Omelette - 22.99

### Birria Braised Beef Omelette - 21.99

### Certified Angus Petite Tender - 24.99

### Carnivore VACA Omelette - 29.99

Smoked Applewood Brisket, Certified Angus Petite Tender, bacon, sausage

## skillets

Enjoy crispy bacon, golden country potatoes, vibrant peppers, and sweet onions, all topped with melted Oaxaca Monterrey cheese. A hearty and comforting perfect dish

### Breakfast Skillet -14.99

### 14oz Seared Ribeye Skillet - 47.99

### Applewood Smoked Brisket Skillet - 22.99

### Certified Angus Petite Tender Skillet - 24.99

### Carnivore VACA Skillet - 29.99

Certified Angus Petite Tender, Smoked Applewood Brisket, Pan Seared Chicken

11 AM

## APPETIZERS

### Shrimp Ceviche Tatemado - 18.99

Chile poblano, tomato, red onion, habanero ash, blue corn chips

### Mahi Mahi Ceviche - 15.99

Mango, cucumber, pico de gallo, salsa negra, avocado

### Chicharron y Guacamole - 13.99

Charred jalapeño, onion, micro cilantro

### Pesto & Prosciutto Flatbread - 14.99

Arugula Salad, Parmesan, Aged Balsamic

### Birria taquitos - 14.99

Salsa de birria, salsa verde, pico de gallo, crema, queso fresco

### Tabla de Queso Fresco y Frijoles - 12.99

Salsa martajada, baguette or yellow corn tortillas

### Frijoles y Queso - 12.99

Salsa martajada, baguette or yellow corn tortillas

## SALADS

### Berry Salad - 10.99

Strawberries, blueberries, baby mozzarella, walnuts, spring mix, champagne vinaigrette

### Fall Salad - 10.99

Apples, pears, pepita, cranberries, spring mix, citrus vinaigrette

ADD PROTEIN

## TACOS

### Mahi Mahi Tacos - 12.99

2 blue corn tortilla, beer-battered Mahi Mahi, shredded cabbage, chipotle cream, avocado cream pico de gallo, lime

### Certified Angus Steak Tacos - 15.99

3 blue corn tortillas with certified Angus steak, pickled onion, avocado cream, micro cilantro

### Lengua Tacos - 15.99

2 Blue corn Tortilla Pasta de chiles, pipian, Red Onion, Micro cilantro,

### Adobado Pork Belly Tacos - 15.99

2 blue corn tortilla, Guacamole, Oaxaca Monterrey Blend cheese, salsa milpera con piña, pork belly marinated

## BEYOND

### CBirria Melt - \$15.99

Baguette, Oaxaca Monterrey cheese blend, micro cilantro, red onion, consome

### Crispy Chicken BLT - \$14.99

Bacon, lettuce, tomato, crack sauce, crispy brioche bun, fries

### Chicken tenders \$13.99

Chicken tenders, crack sauce, fries

DELIGHTFUL CREATIONS FROM  
OUR CHEFS

Beyond

11 AM

## SPECIALTY BURGERS

### Smoked Brisket Wagyu Burger - 15.99

Wagyu beef patty, smoked brisket, Oaxaca Monterrey blend cheese, crispy onion, BBQ sauce, fries

### Chile Relleno Wagyu Burger - \$15.99

Wagyu beef patty, chile relleno, salsa roja, queso fresco, brioche bread, fries

### Double Wagyu Cheese Burger - \$15.99

2 wagyu beef patties, tomato, pickles, onion, Oaxaca Monterrey blend cheese, crack sauce, fries

4 PM

## BEYOND ENTREE

### Pan Seared 15oz Ribeye - 49.99

Mashed Potatoes, Lemon Scented Asparagus, Port Wine Sauce

### Grilled Godorniz - 24.99

Crispy Potatoes, Sweet Corn & Chorizo, Pickled Sweet Peppers, Micro Cilantro

### Pan Seared Salmon - 24.99

Mashed Potatoes, Lemon Scented Asparagus, Lemon Cream Sauce

## DESERT

### Coconut Bread Pudding

*Blazed table side*

\$12.99

Salted Caramel, Horchata Ice Cream

### Chocolate truffle cake

\$15.99

Dark Chocolate cake, white chocolate ganache, Raspberry sauce, strussel, fresh berries



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