

## shareables

- **HOUSE-BAKED ROLLS** 6  
butter + jam.
- **TUNA CEVICHE** 19 (gf/df)  
red onion, radish, cucumber, cilantro, jalapeño, sour citrus juice, tortilla chips.
- **SHRIMP CEVICHE** 20 (gf/df)  
avocado, red onion, cucumber, cilantro, jalapeño, tomato, coconut-habanero sauce, tortilla chips.
- **SIMPLE GREENS** 10 (gf/v)  
local greens, shaved onion, radish, cucumber, mint, preserved citrus vinaigrette.

**KALE CAESAR** 15  
romaine, seasoned breadcrumbs, parmesan, pickled onion, soft cooked egg, garlicky-caesar dressing.  
ADD pollo verde +4

**BACON WRAPPED DATES** 12 (gf/df)  
stuffed with house-made chorizo.  
ADD whipped chèvre OR blue cheese crema +2

**MARKET MEZE** 17 (gfo/n)  
quinoa tabbouleh, tzatziki, yellow lentil hummus, market pickles, dukkah, chili oil, grilled flatbread.

**TORTILLA SOUP** 9 (gf/vo)  
roast tomato broth, crushed avocado, queso fresco, spring onion, radish, tortilla chips.

## mains

- **HOUSE MADE CHORIZO BENEDICT** 21 (gf)  
crispy arepas, poached eggs, paprika hollandaise, herbed fingerling potatoes.
- **PESTO BENEDICT** 20 (gf/n)  
wilted greens, avocado-almond pesto, crushed avocado, crispy arepas, poached eggs, paprika hollandaise, herbed fingerling potatoes.
- **CHILAQUILES** 18 (gf/dfo)  
scrambled eggs, salsa verde, onion, radish, queso fresco, cilantro.  
ADD pollo verde OR house-made chorizo +4
- **MACHACA** 21 (gf)  
beef birria scrambled with eggs, cumin black beans, queso fresco, sliced avocado, pickled onion, warm tortillas.
- **EGGS AND BACON** 17  
two eggs, applewood smoked bacon, herbed fingerling potatoes, toast + jam.
- **CRISPY ROCKFISH TACOS (3)** 18 (gf)  
cabbage slaw, tortilla chips, house-made salsas.
- **QUINOA WAFFLE** 17 (n)  
whipped cream, fresh fruit, toasted almonds, maple syrup.

## bowls

- **SLO BOWL** 19 (vo)  
farro and quinoa, garlic-fried vegetables, avocado, queso fresco.  
ADD tofu OR soyrizo +3 | green chili chicken +4  
garlicky shrimp +6 | egg +2
- **PAELLA DE LA LUNA** 19 (gf)  
green chili chicken, chorizo, english peas, salsa criolla, saffron rice, soft cooked egg.
- **STEAK SALTADO** 20 (df/gf)  
thinly sliced sirloin steak with chimichurri, grilled onions and peppers, sliced avocado, fresh tomato, garlic-lime brown basmati rice, sweet potato fries.  
ADD egg +2
- **BANH MI** 16 (df)  
garlic-citrus basmati rice, cucumber, radish, pickled vegetables, jalapeño, cilantro, mint, sambal aioli, nuoc mam (contains fish sauce).  
CHOICE OF pork belly OR tofu
- **NICOISE** 19 (df/gf)  
olive oil poached albacore, potato, radish, tomato, snap peas, red onion, soft-cooked egg, tapenade, preserved citrus vinaigrette, extra virgin olive oil.

Dear guests with allergies, we care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, eggs or shellfish may increase your risk of food borne illness.

v = vegan df = dairy-free gf = gluten-free gfo = gluten-free option n = contains nuts