



JUICE BAR We juice daily using all-natural ingredients.

NEW! WATERMELON WAKE-UP

Watermelon, pineapple, lime and mint.

PURPLE HAZE

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

KALE TONIC

Kale, Fuji apple, English cucumber and lemon.

MORNING MEDITATION

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

..... **BOOST YOUR JUICE** WITH A WELLNESS SHOT OF ANTIOXIDANT-RICH VITAMINS INCLUDING B3, C, D3 & ZINC

ENTRÉES

BARBACOA QUESADILLA BENEDICT

Two barbacoa quesadillas prepared quesabirria-style, topped with poached cage-free eggs and covered with our Vera Cruz hollandaise, ranchero sauce and scallions. Served with seasoned black beans topped with housemade pico de gallo.

HACIENDA HASH

Chorizo, red bell pepper and potato hash topped with two cage-free eggs any style, Cheddar and Monterey Jack, spicy ketchup, lime crema drizzle, fresh smashed avocado and scallions.

BLUEBERRY MUFFIN TOP GRIDDLE CAKES

Three house-baked, butter-griddled blueberry and cinnamon streusel muffin tops, topped with warm mixed berry compote, fresh blueberries, strawberries and blackberries, housemade granola and powdered cinnamon sugar.

SHAREABLE

MILLION DOLLAR BACON



Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

COLD COFFEE

COLD BREW COFFEE

Made with 100% Organic Aztec coffee beans.

ICED COFFEE

Creamy, sweet, cold and refreshing.



T **IJUANA TREASURE**

Food should be fun. Sure, we've all been told "don't play with your food," but that doesn't mean it shouldn't make you smile. And whether you have fun learning about its origin and recipe or you simply have fun eating it, our summertime seasonal Barbacoa Quesadilla Benedict is worth getting excited about. The slow-roasted barbacoa is perfectly tender, the cheese melts into each bite and the tortillas are dredged through our ranchero sauce until they're a brilliant shade of red. Yep, that last part might be where inquiring minds perked up! Saucy, red tortillas don't come standard on any old quesadilla, but our Barbacoa Quesadilla Benedict is cooked **quesabirria-style**. This unique technique originated in Tijuana, Mexico, before migrating up to food carts and food trucks in Southern California and ultimately taking the world by storm. Think of it as a cross between a taco and a quesadilla...if that taco had taken a deep dive into your favorite sauce. It's messy in the most picture-perfect way. We also get a kick out of the fact that "birria" is technically a Spanish term that was originally associated with immaterial objects without quality or value. But now that it's a delicious, mouthwatering treasure, we hope you have fun discovering our seasonal riches!