



## BRUNCH

9 a.m. – 3 p.m. Sat & Sun

### TACOS

Served on heirloom corn (v/gf) or Sonoran wheat flour tortilla

**Wild Boar Chorizo & Egg** w/ Potato, Refried Black Beans & Cilantro \$4

**Bacon, Egg, Potato & Cheese** \$4

**Wild Boar al Pastor** w/ Pickled Peaches, Cilantro & Onion \$6

**Migas** Egg w/ Totopos, Onion, Chile, Tomato, Asadero, Cilantro & Avocado (v) \$4

**Antelope Picadillo Crispy Taco** w/ Iceberg Lettuce, Heirloom Tomato, Avocado, & Stryk Cheddar \$6

Add a Side of Rice + Beans \$2

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### ESPECIALES

**Burrito** w/ Refried Black Beans, Rice, Queso Oaxaca, Avocado, Lettuce & your choice of Wild Boar Al Pastor or Antelope Picadillo \$13

**Chilaquiles** w/ Totopos, Salsa Roja, Cotija, Fried Egg, Refried Black Beans, Avocado, Onion and Cilantro Crema (v) \$12

Add a Side of Rice + Beans \$2

### SIDES

**Empanadas** w/ Black Beans, Rice, Cheese and Cilantro Crema \$6

**Grilled Corn Esquites** w/ Morita Mayonnaise, Cotija and Cilantro \$5

**Summer Fruit Cup** w/ Housemade Tajin \$5

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### KIDS TACOS

**La Paloma** Chicken & Rice on Flour \$3

**El Ezrah** Bean & Cheese on Flour (v) \$3

**La Penny** Cheese Quesadilla on Flour (v) \$3

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### DRINKS

**Iced Café de Olla** \$3

**Brown Rice & Pecan Horchata** (n) \$4

**Agua Fresca** \$4

**Yaupon Iced Tea** \$3

**Richards Sparkling Water** \$2.50

**Southside Craft Soda** \$3

### CHURROS

w/ Mill-King Cajeta \$4

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Everything is from around here. All of our produce, fruit, meats, cheese, olive oil and milk comes from Texas sources; much of it comes from the Austin area. Our seafood is caught in the Gulf or the freshwater rivers of Central Texas, or is raised aquaponically. Invasive feral hogs and exotic deer are trapped in the wild throughout the Hill Country. We use freshly rendered lard (non-hydrogenated) for our flour tortillas. Many of our dry goods are locally sourced, and most are organic. Please ask any staff member for more details.

(v) vegetarian-friendly (n) contains nuts