



BRUNCH

9 a.m. – 3 p.m. Sat & Sun

TACOS

*Served on heirloom corn (v/gf) or Sonoran wheat flour tortilla
with Salsa Tatemada*

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

Bacon, Egg, Potato & Cheese \$4

Wild Boar al Pastor w/ Seasonal Fruit,
Cilantro & Onion \$6

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

KIDS TACOS

La Paloma Chicken & Rice on Flour \$3

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

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

EL Buddy Bacon & Egg on Flour \$3

ESPECIALES

Torta del Dia Taquero's Choice; Served on a
House-Made Telera Roll \$13

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

DRINKS

Iced Café de Olla \$3

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

Agua Fresca \$4

**Rambler Sparkling
Water** \$2

POSTRES

Churros
w/ Mill-King Cajeta \$4

Paletas
Seasonal Flavors \$4

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