Tacos. Cebiche. Smoke.
Breakfast Tacos *
three flour tortillas, fried egg, chorizo rojo, guacamole, salsa roja, onion, cilantro, lime 14

Tres Leches French Toast *
sourdough and challah bread pudding, dulce de leche, guava jam, salted butter, and cornflake crunch 16

Crunch Wrap
chorizo verde, scrambled egg, lettuce, tomato, queso, crema, special sauce 16

Chilaquiles Verdes *
guajillo tossed tortilla chips, charred onion, queso fresco, beans, fried egg, pickled red onion, and serrano chile 16

Spicy Bear Caesar Salad
gem lettuce, chile spiked caesar dressing, parmesan cheese, crispy shallots, red onion, puffed rice, chive 15
add fried egg* +2
add chicken +5

Coconut Rice
onion, fresno peppers, cilantro 10

Beans Refritos
refried heirloom beans, sofrito verde, queso fresco, lemon 10

Snack & Dips

Guacamole
pumpkin seed, sesame and pistachio salsa, tortilla chips 11

Queso
peanut and sesame salsa macha, pico verde, tortilla chips 11

Chips and Salsa
choose between Roja, Verde, or Chipotle 6

Empanadas
barbecue chicken, mozzarella, avocado poblano crema, lime 14

Moo Pig
Red mojo salsa, fried plantain, pickled red onion, fresno, cilantro 15

Culiflower Al Pastor
charred pineapple, avocado salsa, fresno, scallion, cilantro 14

Quesabirria
beef birria, consomme, corn tortilla, muenster and jack cheese, salsa roja, onion, cilantro 12

Smoked Chicken Taco
chipotle salsa, crema, salted cabbage, charred onion, cilantro 15

A 4% Kitchen Appreciation charge will be added to all checks. The entirety of this service charge will be divided amongst the kitchen staff. We appreciate your help in providing an adequate living wage for everyone.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.