Coffee & Juice Bar

JUGOS *(16 oz)* . . . 9

Good Morning
Orange, carrot, ginger

Mr Verde Juice
Cucumber, orange, celery, green apple, pineapple, spinach

La Jarocha
Apple, orange, carrot, beet

Orange Juice
Fresh squeezed daily

SMOOTHIES *(16 oz)* . . . 9

La Ley
Organic almond milk, mango, banana, spinach, peanut butter, hemp protein

Berry Strong
Organic almond milk, strawberry, raspberry, blueberry, blackberry, spinach, banana, peanut butter, hemp protein

Pink Panther ♥
Orange, strawberry, banana, mango

AGUAS FRESCAS *(32 oz)* . . . 8

Watermelon, strawberry, mango, pineapple, cucumber, hibiscus, horchata, cantaloupe, lime, orange, atole ♥

CAFÉ Y MÁS

Cafe Lechero . . . 9 ♥
Iconic coffee from Veracruz (14 oz)

Drip Coffee *(12 oz)* . . . 5

Espresso *(1.5oz)* . . . 4

Cortado *(4 oz)* . . . 4

Flat White *(6 oz)* . . . 5

Cappuccino *(8 oz)* . . . 5

Americano *(8 oz)* . . . 5

Latte . . . 7
Hot or ice, housemade Horchata, chocolate, Vanilla (+1)

Cold Brew *(16 oz)* . . . 6

Hot Tea . . . 3.5

Atole de maíz . . . 8

Champurrado . . . 8

*We use coffee beans roasted by our friends at *DESNUDO* Coffee



Solo
VERACRUZ
es Bello

VERACRUZ

Fonda & Bar

BOTANAS

El Cuarteto 10
Four dip sampler with our signature molcajete salsa, guacamole, refried black beans & sikil pak with a side of totopos

Flautitas de Papa 10
Three corn flautas filled with potato, served with refried black beans, mexican crema, queso cotija & molcajete salsa

Quesadilla 22
Tortilla filled with melted Monterey Jack cheese. Served with guacamole, pico de gallo, sour cream & lettuce.
Choose: Grilled steak, grilled chicken, grilled shrimp, al pastor or veggies

Shrimp Ceviche* and Totopos 19
Shrimp cooked in fresh lime juice, mixed with red onion, cilantro, red bell pepper, serrano & avocado, with homemade tostadas

ANTOJITOS

Empanada de Queso y Epazote . . 9
Deep fried corn masa filled with queso fresco & epazote, served with queso cotija, Mexican crema and your favorite salsa. *Chef Recommendation: mole*

Furiosa Tostada 10
Corn tostada topped with refried black beans, rice, carrot, cauliflower, grilled corn, spinach, salsa macha, queso fresco & avocado

Plátanos con Crema 8
Fried sweet plantains served with Mexican crema & queso fresco

Tamal Veracruzano 10
Filled with pork in adobo & wrapped in a banana leaf, served with whole black beans

Picada Veracruzana 11
Topped with onion, queso fresco, choice of salsa, avocado & side of whole black beans
Your choice of salsa: ranchera, mole, tomatillo, chipotle, creamy avocado or refried black beans
Your choice of protein: cecina steak, grilled chicken, grilled shrimp, portobello or egg

TACOS

Maíz criollo or flour tortillas

El Tradicional 9
Egg, bacon, refried black beans, potato, Monterey Jack cheese

Migas Originales 9
Egg, tortilla chips, tomato, onion, cilantro, Monterey Jack cheese, avocado

Migas Poblanas 8
Egg, tortilla chips, poblano pepper, red onion, whole black beans, queso fresco, avocado

El Diferente 7.5
Refried black beans, potato, mushroom, poblano pepper, corn, avocado

El Sancho 8
Chorizo, egg, Monterey Jack cheese

Chile Relleno 10
Egg-battered poblano pepper stuffed with queso fresco, rice, red cabbage, salsa ranchera, avocado

Chicken Milanesa 8
Breaded chicken, refried black beans, lettuce, pico de gallo, chipotle salsa, avocado

Cochinita Pibil 8
Pork marinated in orange juice & achiote topped with red onion, habanero lime escabeche & garnished with sweet plantains. Served on a grilled tortilla de maíz criollo

Al Pastor 8
Pork marinated with pineapple & spices, cilantro, onion, grilled pineapple

Shrimp Macha 9
Sauteed shrimp, rice, salsa macha, green onions, avocado

Furioso 8
Refried black beans, cauliflower, carrot, corn, spinach, salsa macha, avocado

**Consuming raw or undercooked meats, poultry, seafood, shellfish, egg and/or unpasteurized milk may increase risk of food borne illness.*

We're unable to split checks & 20% gratuity is automatically added for tables of 6 or more.

MENU INSPIRED BY *Mamá Reyna*



Grilled Steak 8
Cilantro, onion, queso fresco, avocado

Grilled Fish 8
Grilled tilapia, cabbage, mango pico, Monterey Jack cheese, avocado, side of chipotle mayo salsa

La Reyna 8
Egg, mushroom, carrot, spinach, cilantro, onion, red bell pepper, Monterey Jack cheese, avocado

Barbacoa 9
Slow cooked cow head, onion, cilantro, radish, cabbage

Chef Favorite · Gluten Free · Contains Nuts · Vegetarian

Signature PLATES

Mole Enchiladas . . . 25
Mole negro Veracruzano, shredded chicken, onion, queso fresco, served with rice, refried black beans & fried sweet plantains

Camarones al Mojo de Ajo . . . 29
Sauteed head on shrimp, served with rice, tostones, avocado, lime & tortillas
Your choice of salsa: citrus piquin, creamy piquin, chipotle

Pescado al Mojo de Ajo . . . 29
Fried whole tilapia, served with rice, tostones, avocado, pico de gallo, lime & tortillas
Red Snapper available MK
Your choice of salsa: citrus piquin, creamy piquin, chipotle

Torta de Pierna . . . 19
Pork in adobo, ham, Monterey Jack cheese, mayo, escabeche onions and pickled jalapeños on house-baked bread

Calabacitas con Queso . . . 20
Grilled squash, tomato, onion, chipotle, grilled corn and queso fresco, served with refried black beans, rice, fried sweet plantains & tortilla de maíz criollo

Quesabirria . . . 26
Two quesadillas filled with slow cooked lamb and beef, served with rice, chickpea consommé, chile toreado, cilantro & onion

Cochinita Pibil . . . 25
Pork marinated in orange juice & achiote, served with red onion escabeche, refried black beans, rice, fried sweet plantains & tortilla de maíz criollo

Veracruz Salad . . . 20
Green mix, grilled corn, cherry tomatoes, red onions, whole black beans, queso fresco, avocado, tortilla chips and pumpkin seeds.
Choose: Balsamic or jalapeño cilantro dressing
Choose: Grilled chicken, grilled steak, grilled shrimp or grilled portobello

Chilaquiles . . . 22
Chips, salsa (ranchera o tomatillo), epazote, onion, queso fresco, Mexican crema, cecina steak & eggs, served with refried black beans & refried plantains

We use avocado oil, substitution upon request.