

# BREAKFAST TACOS

(served all day)

**Billie Holiday**  
Sausage, eggs, jack cheese..... **\$275**

**Billy Ocean**  
Home fries, eggs, jack cheese..... **\$275**

**Billy Joel**  
Bacon, eggs, jack cheese..... **\$275**

**Migas Taco**  
An Asheville favorite. Eggs, onions, jalapeños, tomatoes, crispy-fried tortilla and colby-jack cheese..... **\$300**

**Mama's Favorite**  
Sausage, eggs, spinach, sweet potato, and goat cheese on a plantain tortilla..... **\$350**

**Bright and Early**  
Eggs, sautéed spinach & mushrooms, jack cheese..... **\$325**

## or BUILD YOUR OWN

2 items **\$250**    3 items **\$300**    4 items **\$350**

### Step 1 FILLINGS

Eggs  
Bacon  
Sausage  
Veggie Chorizo **ADD 50¢**  
(No Evil Foods)  
Spinach  
Avocado  
Refried Black Beans  
Cheddar Cheese  
Goat Cheese

### Step 2 TORTILLAS

flour  
corn  
plantain **ADD \$1**

### Step 3 SALSAS

fresh tomato  
tomatillo  
avocado

**\*\*\*FOR ALL BREAKFAST TACOS\*\*\*  
CHOOSE A TORTILLA & SALSA**

# LUNCH TACOS

(served from 11:00 am - 3:00 pm)

## BEEF

### Grandberry

Just like my mama's: seasoned ground beef, lettuce, tomato, cheddar cheese, & guacamole on a soft-fried corn tortilla..... **\$375**

### Kirk Service

Beef medallions, onions and peppers stewed in an ancho chili sauce. served with jack cheese on a flour tortilla..... **\$425**

## CHICKEN

### Yard Bird

Fried chicken, mango slaw and siracha aioli on a flour tortilla..... **\$375**

### Santi

Chipotle-stewed chicken tinga, queso fresco, avocado, chipotle crema on a corn tortilla..... **\$375**

### Lunch Lady

Shredded chicken bathed in traditional Mexican mole, topped with pickled onions and queso fresco, served on a corn tortilla..... **\$395**

## PORK

### Morita

Morita chili-stewed pork and potatoes, tangy slaw, cilantro and jalapeño crema on a flour tortilla..... **\$395**

### San Cris

Slow roasted pork, pickled onion, queso fresco and jalapeño crema on a corn tortilla..... **\$395**

## VEGGIE

### Good Lovin'

Broccoli, bell peppers, mushrooms, zucchini, spinach and fresh garlic sautéed in olive oil and served with brown rice, jack cheese and jalapeno crema on a corn tortilla..... **\$350**

### Little Sister

Grilled queso fresco, refried black beans, lettuce, pico de gallo and chipotle crema on a flour tortilla ..... **\$375**

### Support Group

Cumin sweet potatoes, pecan and black bean hummus, roasted pepitas, avocado, spinach and coconut crema on a plantain tortilla (vegan) ..... **\$395**

### Vegan Lunch Lady

Smiling Hara tempeh bathed in traditional Mexican mole, topped with pickled onions & queso fresco, served on a corn tortilla..... **\$450**

## FISH

### Grandpa's Catch

Panko-cruste fresh fried fish, malt vinegar slaw, & house-made tarter sauce on a flour tortilla..... **\$400**

## KID FRIENDLY

### Billy the Kid

Chicken, beef or refried black bean quesadilla on corn or flour tortillas. Served with your choice of sautéed broccoli, or carrot sticks..... **\$325**



## DRINKS

Coffee (Asheville Bean Werks)..... **\$200**

Aguas Frescas (flavors change daily)..... **\$250**

Hot Teas (assorted)..... **\$200**

Mineral Water..... **\$200**

Buchi..... **\$400**

Beer..... **\$400**

## SIDES

### Street Corn

corn off the cob, roasted poblanos, onions, queso fresco, cilantro, crema ..... **\$375**

Chips & Salsa..... **\$350**

Chips & Queso ..... **\$450**

Chips & Guacamole ..... **\$495**

## DESSERT

Banana Pudding..... **\$300**