## COFFEE SERVICE

### FRUIT OF THE MOMENT — $150
Bright local fruits, yogurt, and granola.

## BREAKFAST

### HUEVOS RANCHEROS — $180
Crispy corn tortilla, ranchero salsa, smashed avocado, black beans, and cilantro.

### OMELETTE — $220
Three-egg omelette with cheddar, Oaxaca cheese, mushrooms, spinach, roasted peppers, onions, confit tomatoes, bacon, breakfast sausage, or steak.

### CHILAQUILES — $220
Crispy corn tortillas in roasted red or green salsa, two farm eggs, avocado, crema, queso fresco, cilantro, and black beans.

### AVOCADO TOAST — $240
Sourdough, smashed avocado, egg, confit cherry tomatoes, smoked bacon, and Maria Jose sauce.

### FRENCH TOAST — $220
Thick-cut brioche, whipped butter, seasonal berries, maple syrup, and powdered sugar.

### LAS ALMAS BREAKFAST — $300
Two farm eggs any style, smoked bacon or house breakfast sausage, roasted potatoes, smashed avocado, confit tomatoes, grilled sourdough, and seasonal fruit with yogurt and local honey.

### ADD TO CHILAQUILES
Grilled chicken +$120 · Steak +$220 · Shrimp +$180

### MORNING MIMOSA SERVICE
Add a bottle of Prosecco and fresh orange juice +$750

CAFÉ María José

# LUNCH / DINNER

### GUACAMOLE ..... $210
Fresh avocado, pico de gallo, cilantro, lime, cotija, and crispy house tortilla chips.

### TUNA CRUDO ..... $350
Sliced cucumber, pickled red onions, fried capers, green onion, and ponzu.

### GREEN SHRIMP AGUACHILE ..... $360
Fresh shrimp, roasted tomatillo, serrano, cilantro, cucumber, avocado, pickled red onion, lime, and crispy house tostadas.

### FIRECRACKER SHRIMP ..... $355
Garlic chile aioli, serrano, green onion, and toasted sesame seeds.

### LAS ALMAS CEVICHE ..... $350
Fresh local catch, passion fruit leche de tigre, cucumber, mango, avocado, pickled red onion, cilantro, serrano chile, and crispy house tostadas.

# SALADS

### SPICY CAESAR ..... $180
Crouton crumble, parmesan crisp, and Parmigiano Reggiano.

### ITALIAN SALAD ..... $185
Shaved vegetables, crispy artichokes, olives, and creamy parmesan vinaigrette.

### ADD TO ANY SALAD
Grilled chicken +$120 · Steak +$180 · Shrimp +$220

# SANDWICHES

Choose your side: fries or Spicy Caesar.

### SMASHBURGER ..... $380
Shredded lettuce, tomato, caramelized onion, American cheese, and pickles.

### FRIED CHICKEN SANDWICH ..... $360
Smoked bacon, shredded lettuce, tomato, and pimento cheese.

### FIRECRACKER FISH & SHRIMP TACOS $280 / $390
Garlic chile aioli, pico de gallo, zesty red cabbage, and cheddar cheese.

### QUESADILLA .....
Crispy grilled flour tortilla, melted Oaxaca cheese, roasted poblano peppers, and caramelized onions. Served with guacamole, pico de gallo, and salsa roja.

### CHOOSE YOUR FILLING:
Vegetable $240 · Chicken $290
Shrimp $340 · Steak $360

# ENTRÉES

### OAXACAN STEAK ..... $760
Crispy bravas potatoes, roasted broccoli, chimichurri, and chile aioli.

### PACIFIC CATCH OF THE DAY ..... $450
Poblano cream sauce, seasonal vegetables, cilantro rice, and grilled lime.

### PESTO PASTA ..... $250
Garden-grown basil pesto, blistered tomatoes, toasted pine nuts, and Parmigiano Reggiano.

### SHRIMP SCAMPI ..... $390
Homemade spaghetti, lemon, garlic, and wine.

### ADD TO ANY PASTA
Grilled chicken +$120 · Shrimp +$180 · Steak +$220

### FAJITAS
Grilled chicken, steak, shrimp, or seasonal vegetables with sautéed peppers and onions, served with warm flour tortillas, guacamole, pico de gallo, sour cream, and rice.

### CHOOSE YOUR FAJITAS:
Vegetables $300 · Chicken $340 · Shrimp $390 · Steak $450

# DESSERTS

### BROOKIE ..... $200
The best of a chocolate chip cookie and brownie, served with vanilla ice cream.

### MARIA JOSE'S SWEET CORN PIE ... $200
A warm house-made sweet corn custard pie served with vanilla ice cream and a dusting of cinnamon.

*Comida para el corazón*
*hecha con el alma.*