

# BRUNCH

## BABALU TOAST 10

La Segunda Bakery Cuban bread, chef's guacamole, tomato, shaved red onion, queso fresco, aleppo flakes, guajillo oil, sunny side up egg

+ bacon 2 + chorizo 3 + mushrooms 3

## CHURRO FRENCH TOAST 12

La Segunda Bakery Cuban bread, cinnamon sugar, dulce de leche, with agave fig syrup and rum whipped cream

## LATIN BREAKFAST BOWL 16

Scrambled eggs, chorizo, bacon, onion, cilantro, and chipotle crema on a bed of potato hash

## BREAKFAST QUESADILLA 12

Benton's bacon, potato hash, white cheddar, with a sunny side up egg, guacamole, pico de gallo, chipotle crema

## STEAK & EGGS 18/5oz 24/10oz

NY Strip, chimichurri, crispy potato hash, two eggs sunny side up

## HAVANA CROQUE MADAME 16

Mojo pork, ham, gruyere, sunny side up egg, house hollandaise

## HUEVOS RANCHEROS 14

Two eggs sunny side up, black bean refritos and cheese tostadas with rice, avocado and sauce of your choice (House Mole, Tomato con Benton's, or Chile Verde)

## THE BRUNCH BURGER

Local Angus beef, American cheese, bacon, fried egg, spring greens, chipotle aioli, served with your choice of side

# SANDWICHES

*All sandwiches include your choice of side.*

## CUBAN 16

Mojo braised pork, smoked ham, swiss cheese, dill pickle, mustard, mayo on La Segunda Bakery Cuban bread

## THE BURGER 16

Local Angus beef, white cheddar, grilled tomato, caramelized onion, guacamole, chipotle aioli on a King's Hawaiian bun

+ bacon 2

## PERUVIAN CHICKEN SANDWICH 15

Marinated chicken breast, pickled onion, spring greens, ají verde sauce on a King's Hawaiian bun

## BLACK BEAN BURGER 16

House-made black bean patty, lettuce, tomato, avocado, chimichurri, romesco on a King's Hawaiian bun

# SIDES *All sides are 4*

## STREET CORN

## TAJÍN FRUIT SALAD

## BLACK BEANS & RICE

## POTATO HASH

## LEMON BROCCOLINI

## FRIES

# COCKTAILS

## BABALU MARY 6

Deep Eddy vodka, Blaum Brothers bloody mary mix, horseradish, celery

## MIMOSA 3/12 *available by the glass or bottle*

Sparkling wine with your choice of orange, grapefruit, cranberry, or pineapple juice

## CHAMBONG 3

Mimosa shooter

## CHAMOY 75 10

Stoli chamoy vodka, mango, cava, chamoy + tajín rim

## GRILLED PEACH BELLINI 6

House-made grilled peach pureé, crème de pêche, cava

## APEROL SPRITZ 8

Aperol, sparkling wine, Mineragua, orange

## MICHELADA 8

Modelo Especial, Blaum Brothers bloody mary mix, tajín, lime

# TAPAS

## GUACAMOLE 10

Avocados, onion, cilantro, lime, sea salt, with house-made tortilla chips + loaded guacamole 2

## CHIPS & SALSA 6

Fire roasted, house-made, with house-made tortilla chips

## QUESO 8

Queso blanco, roasted poblano, house spice, with house-made tortilla chips

## SPANISH CHARCUTERIE BOARD MKT

Cured meat, artisanal cheese, fruit preserves, house-pickled accoutrements, crostini

*Pair with a wine flight! See server for details.*

## CALAMARI 16

Pecorino, chive, romesco, lemon

## MARKET CEVICHE MKT

Chef's selection, with tostadas

## RAW OYSTERS MKT

Rotating Selection, 6 or 12

## COCKTAIL DE CAMARONES 16

Traditional style, served with saltines

# SALADS

## THE CHOP 12

Romaine, black beans, corn, red onion, tomato, queso fresco, avocado, pepitas, romesco, lime vinaigrette

## GRILLED CAESAR 11

Grilled romaine heart, garlic oil crouton, shaved parmesan

## ORCHARD SALAD 10

Field greens, orange, jicama, apple, dried apricot, avocado, pistachio, smoked paprika vinaigrette

+ roasted chicken 6

## A D D

## ONS:

+ Mushrooms 6

+ Grilled Shrimp 8

+ Bacon 2

+ Steak 10

+ Grilled Chicken 6

# TACOS

*All tacos are served on corn tortillas.*

*Flour tortillas are available upon request.*

## TACO PLATE 13

Choice of two tacos. Served with rice + beans.

+ shrimp 1 + market fish 1

## BIRRIA PORK 5

Mojo braised pork, onion, cilantro, birria aus jus

## POLLO EN SALSA VERDE 5

Roasted chicken thigh, green chile tomatillo sauce, queso fresco, onion, cilantro

## BEEF 5

Local Angus beef, queso fresco, onion, cilantro, chipotle crema

## SHRIMP 6

Panko fried shrimp, red cabbage slaw, guacamole, soy honey aioli

## MARKET FISH 6

Market fresh catch, red cabbage slaw, field greens, soy honey aioli


# MOCKTAILS

## NO-MOSA 6

Freixenet Alcohol-removed sparkling wine, orange juice

## WOLFFER ALCOHOL-REMOVED SPARKLING ROSÉ 5

## FREIXENET ALCOHOL-REMOVED SPARKLING WINE 5

 = Vegetarian

Please notify server of any allergies or dietary restrictions prior to ordering. Items in this kitchen are prepared around nuts, shellfish, sesame, soy, gluten, and other allergens.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

B A B A L U

*Baby i  
love you*

BA•BA•LU OR “BABY, I LOVE YOU,”

reflects the belief held by our company that there are restorative effects in sharing good food and drink with those you care about.