

All served with house-made tortilla chips.

DIPS

Try all 3 for 11

GUACAMOLE 10

Avocado, onion, cilantro, lime, sea salt
+ chef's guacamole 2

QUESO 8

Queso blanco, roasted poblano,
house spice

SALSA 6

Fire roasted red peppers,
house-made

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 14

La Segunda Bakery Cuban bread, cinnamon sugar, dulce de leche, with agave fig syrup, rum infused 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 16/4oz 21/8oz

Carne asada, chimichurri, potato hash, two eggs sunny side up

HAVANA CROQUE MADAME 16

Mojo pork, ham, gruyere, sunny side up egg, house hollandaise, citrus greens, on La Segunda Bakery Cuban bread

HUEVOS RANCHEROS 14

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

+ bacon 2 + chorizo 3

ROPA VIEJA BENEDICT 14

Cuban braised brisket, two poached eggs, house hollandaise, served open-faced on La Segunda Bakery Cuban Bread

BRUNCH BURGER 16

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

BABALU 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 14

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

BLACK BEAN BURGER 14

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

RIKI TAKI 16

Cuban braised brisket, tiki sauce, two sunny side up eggs, red cabbage slaw on La Segunda Bakery Cuban bread

ARGENTINIAN CHORIPAN 16

Chorizo, lime aioli, chimichurri, tomatoes, red onion on La Segunda Bakery Cuban bread

+ egg 2

SIDES *All sides are 4*

STREET CORN

BLACK BEANS & MEXICAN RICE

LEMON BROCCOLINI

POTATO HASH

FRIES

CHIPS & DIP (salsa, queso, guacamole)

TAPAS

SPANISH CHARCUTERIE BOARD 28

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

CALAMARI 16

Pecorino, chives, chili verde horseradish, tomato basil sauce

TROPICAL CEVICHE 14

Cod, rotating tropical fruit, tostadas

TAJÍN FRUIT SALAD 6

Jicama, cucumber, mango, watermelon, pineapple, tajín, sweet lime dressing

MUSHROOM TOSTADA 8

Smoky black beans, avocado, queso fresco, pico de gallo, jalapenos, local mushrooms, crispy tostadas

FRIED PLANTAINS 10

With sweet + tangy cream sauce

MUSSELS 15

Poblano-infused basil, garlic crostini

RAW OYSTERS 20/38

Rotating selection, 6 or 12

FRIED OYSTERS 12/20

Breaded with cornmeal, mango, chives; 4 or 8

SHRIMP COCKTAIL 16

Half-pound tail-on shrimp with house cocktail sauce, lemon

SALADS

THE ORCHARD 12

Field greens, oranges, jicama, apples, dried apricot, avocado, pistachios, lime vinaigrette

BEET SALAD 14

Spring mix, roasted beets, smoked queso fresco, oranges, pistachios, aleppo pepper flakes, lime vinaigrette

GRILLED CAESAR 12

Grilled romaine heart, garlic oil crouton, shaved parmesan

WEDGE 10

Iceberg wedges, black beans, roasted corn, red onions, tomatoes, pepitas, queso fresco, Benton's bacon, lime vinaigrette, ají verde sauce

A D D

+ Mushrooms 6

+ Grilled Shrimp 8

O N S :

+ Bacon 2

+ Carne Asada 10

+ Grilled Chicken 6

TACOS

All tacos are served on corn tortillas.

Flour tortillas are available upon request.

JARDINERO 5

Zucchini, refried black beans, caramelized onions, roasted peppers, pico de gallo

BIRRIA PORK 5

Mojo braised pork, onion, cilantro, birria aus jus

SHRIMP 5

Cilantro lime grilled shrimp, red cabbage slaw, lime-garlic aioli

POLLO EN SALSA VERDE 5


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

BRISKET 5

Shredded Cuban braised brisket, queso fresco, cilantro

COD 5

Beer-battered fried cod, red cabbage slaw, lime crema

 = 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

C O C K T A I L S

MIMOSA 3/12

Available by glass or bottle - Sparkling wine with your choice of orange, grapefruit, cranberry, or pineapple juice

CHAMOY 75 10

Stoli chamoy vodka, mango, sparking wine, chamoy + tajín rim

CARAJILLO 10

Licor 43, cold brew coffee

PINK FLAMINGO 8

Deep Eddy vodka, pineapple, strawberry, lime

PASSION FRUIT SWIZZLE 10

Monopolowa gin, Chinola passion fruit liqueur, lemon

CABANA BOY 12

Barbancourt 3 Star rum, coconut milk, pineapple, orange, tiki bitters, nutmeg, toasted coconut rim

MIDNIGHT ESPRESSO 12

Cazcabel coffee tequila, PostModern Cacao liqueur, orange, candied orange

XILA SPRITZ 14

Xila Licor de Agave, pineapple-ginger syrup, sparkling wine

SUNKISSED SOUR 12

Altos tequila, coconut, guava purée, lemon, agave, egg white

OAXACA OLD FASHIONED 18

Cazcabel añejo tequila, Fidencio mezcal, demerara, mole bitters, flamed orange peel

SAILOR'S TWIST 8

Sailor Jerry rum, Velvet Falernum, tiki bitters, lime

CAIPIRINHA 10

Leblon cachaça, lime, demerara

RANCH WATER 10

Altos blanco, lime, tajín, served in a Topo Chico bottle

FUEGO DEL SOL 12

Fidencio mezcal, Tanteo habanero tequila, Naranja orange liqueur, lime, agave

S A N G R I A

PIÑA A LA PLANCHA 10

White wine, Howler Head banana bourbon, Fidencio mezcal, Velvet Falernum, grilled pineapple, lemon

ROTATING SANGRIA 10

P U N C H B O W L S

Five servings, minimum of two people to order.

ROSY PARADISE 38

Rosé, sparkling wine, peach liqueur, strawberry-basil syrup, lemon

ISLAND OF MISFITS 42

Gosling's Black Seal rum, The Street Pumas rum, Ron Colon Red Banana Oleo rum, pineapple, blood orange, tiki bitters, agave

COSTA COLADA 40

Calypso white rum, coconut cream, pineapple

MAMA GUAVA 44

Altos blanco, Aperol, guava purée, amaretto, lime

M A R G A R I T A S

CLASSIC 8/32

Altos blanco tequila, Naranja orange liqueur, lime, agave

STRAWBERRY 10/36

Altos blanco tequila, Naranja orange liqueur, strawberry, lime, agave

BLOOD ORANGE 10/36

Altos blanco tequila, Naranja orange liqueur, blood orange juice, lime, agave

CADILLAC 16

La Gritona reposado, Cointreau, lime, agave

GUAVA HABANERO 12

Tanteo habanero tequila, Altos blanco tequila, guava purée, lime, agave

MOJITO 10

Altos blanco tequila, Naranja orange liqueur, mint, lime, agave

S H O T S & S H O O T E R S

CHAMBONG 3

Mimosa shooter

IN A HALF SHELL 10

Altos tequila, cucumber, jalapeño, lime, agave, served next to oyster in half shell

MANGO CHILITO 8

Stoli Chamoy vodka, Chinola mango, tajín rim

MEXICAN CANDY 8

Tanteo habanero tequila, Altos blanco tequila, watermelon syrup, lime, tajín rim

TIDAL WAVE 8

Barbancourt 3 Star rum, blue curaçao, coconut cream, pineapple, toasted coconut rim

RAID THE MINI BAR 16

Souvenir La Gritona Reposado bottle (50mL), served chilled with choice of orange and cinnamon, or lime and salt

A D D I T I V E - F R E E T E Q U I L A

CAZCABEL AÑEJO 14

INSOLITO AÑEJO 18

ALTOS BLANCO 8

CASA AZUL BLANCO 11

CORAZON BLANCO 6

DON FULANO BLANCO 14

INSOLITO BLANCO 12

MANDALA BLANCO 16

LA GRITONA REPOSADO 15

TEQUILA OCHO REPOSADO 15

TEQUILA GRAN DOVEJO HIGH PROOF 16