

Tacos

CHOICE OF TWO \$7 • CHOICE OF THREE \$10
SERVED DAILY UNTIL OUT

BREAKFAST <11AM WEEKDAYS <3PM WEEKENDS

CLASSIC

spit roasted pork, cheesy scrambled free range eggs, cilantro, onion, salsa morita, filament potato

SKINNY

smashed avocado, fluffy egg whites, black beans, roasted corn, crispy kale, pepita salsa

REGULAR >11AM

AL PASTOR

spit roasted pork, cilantro, onion, salsa morita, avocado crema

FLACO

smashed avocado, black beans, roasted corn, crispy kale, pepita salsa

*all tacos served on hand pressed hacienda heirloom corn tortillas

CHIPS & GUACAMOLE \$5

hass avocado, onion, tomato, jalapeño, cilantro

Churros

INDIVIDUAL \$3.50
1/2 DOZEN \$18 • DOZEN \$35
SERVED DAILY UNTIL OUT

ORIGINAL

NUTELLA

RED VELVET

FRUITY PEBBLE

OREO

SEASONAL

Soft Serve \$6⁰⁰
vanilla bean, chocolate, or swirl

TOPPINGS: SELECT THREE (ADDITIONAL TOPPINGS \$1 EACH)
gold stardust glitter • unicorn stardust glitter • red velvet crumbles
chili pineapple • salted chocolate pretzels • brownies • mochi
gummy bears • fruity pebbles • sprinkles • dulce de leche
chocolate • raspberry ancho chili



Churro Cone \$11⁰⁰

TOPPINGS: SELECT THREE FROM ABOVE
(ADDITIONAL TOPPINGS \$1 EACH)

Hot (& Cold) Commodities

all drinks 12oz • 16oz add \$1



COFFEE \$2.50



LATTE \$4



COLD BREW \$4



AMERICANO \$3



CAPPUCCINO \$4



NITRO \$6



CHARCOAL LEMONADE \$3.50



ESPRESSO \$3.50



YUZU LIMEADE \$3.50



THE COCHATA \$6
cold brew, almond milk,
coconut milk horchata whipped cream
*dairy free

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