

Tacos \$7.00

CHOICE OF TWO • 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 macienda heirloom corn tortillas

Churros

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

ORIGINAL
FRUITY PEBBLE
RED VELVET
NUTELLA

Sundae \$6.00

CHOICE OF SOFT SERVE ICE CREAM
vanilla bean, chocolate cinnamon or swirl

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

fruity pebbles • mochi • oreo • kitkat
brownie bits • rainbow sprinkles • chocolate sauce
dulce de leche • horchata whip

Add a Churrid 🍩 \$1

Hot Commodities

all drinks 12oz • 16oz add \$1



COFFEE \$2.50



LATTE \$4



COLD BREW \$4



AMERICANO \$3



CAPPUCCINO \$4



NITRO \$5



MATCHA TEA LATTE \$4



ESPRESSO \$3.50



CHAI TEA LATTE \$4



CINNAMON HOT CHOCOLATE \$6

horchata whipped cream, dark chocolate marshmallow, cinnamon sugar churro, pearl crisps, gold flakes

powered by

dine|amic group

HOSPITALITY DEVELOPMENT

355 N CLARK ST • CHICAGO, IL

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