



Tallula's menu

Mother's Day Brunch

snacks

- guacamole, salsa & chips** lime, cilantro, red onion, jalapeno, olive oil 12
- spicy pickled vegetables** jalapenos, carrots, onions, epazote cucumbers 7
- nachos "sencillo"** salsa roja, spicy giardiniera, crema, lots of cheese 10/16

sweet

- brioche french toast** horchata cream, solstice canyon almond butter, almonds, maple 12
- basket of warm churros** mexican dipping chocolate 11
- tres leches cake** fresh berries, honey, chamomile 11

plates

- smoked fish tostada** avocado, persian cucumber, pickled red onion 15
- little gem caesar** anchovy, garlic, lemon, pumpkin seeds, parmesan 15 add grilled chicken, shrimp 6/8
- potato flautas** green salsa, cabbage, radish, queso fresco, crema 16 add organic egg 3
- menudo** beef tripe, pork trotters, masienda hominy 13 add organic egg 3
- organic turkey chilaquiles** mole coloradito, queso oxaca, black beans, radish 15 add organic egg 3
- fried green tomatoes** pork carnitas, poached eggs, poblano hollandaise 18
- baked eggs and chorizo** kandarian farms ayacote beans, queso oaxaca, tortilla chips 16
- the loeber plate** two sunny eggs, beans, rice, tortillas, salsa 18
- grass-fed hanger steak & eggs** chipotle sauce 24

sides

- farmers market lettuces** 9
- beeler's ranch bacon** 8
- weiser farms potatoes** 8
- fresh handmade tortillas** 3
- organic pinto beans** 6
- organic tomato rice** 6

drinks

- tallula's margarita** tapatio blanco tequila, fresh lime, leopard orange liquor, agave 12
- paloma** tequila, aperol, housemade grapefruit syrup, steigl grapefruit raddler 13
- blood orange mimosa** fresh blood orange juice, cava brut nature 11
- strawberry mezcal margarita** yuu baal mezcal, market strawberries, fresh lime, agave 13
- siempre cafe** sotol, amaro, caffe luxxe cold brew coffee 12
- caffe luxxe** locally roasted coffee 4
- art of tea** organic teas 4
- fresh squeezed juice** 6

At Tallula's we are committed to using only the best ingredients that we would proudly serve to our friends and family. Our products are almost exclusively organic and GMO free, including dairy, eggs, meat, vegetables, and grains from local growers and artisan producers. We use organic white oltillo and blue conico corn masa from Masienda for our handmade tortillas.

