



BURROS

MADE WITH LOCAL DON JUAN TORTILLAS

SPICY CHORIZO

Two Fluffy Eggs, Spicy Chorizo, Potato Hash, Cheddar Cheese / 11.99

CARNE MACHACA

Two Eggs, House Carne Machaca, Potato Hash, Pickled Jalapeño, Oaxacan Cheese / 14.99

BACON

Two Fluffy Eggs, Oralia's Thick Cut Bacon, Potato Hash, Cheddar Cheese / 11.99

BURRITO VEGGIE BOWL (V)

Three Eggs, Brussel Sprouts, Spinach, Green Chile, Scrambled with Oaxacan Cheese, Topped with Guacamole / 8.99
*Add side tortilla / 2.00

SONORAN

Two Eggs, Spicy Chorizo, Green Chile, Scrambled Together, Potato Hash, Guacamole, Cheddar Cheese / 12.99

GREEN CHILE (V)

Two Fluffy Eggs, Roasted Green Chile, Sautéed Spinach, Guacamole, Queso Fresco, Green Onion, Cilantro, Chipotle Crema, Potato Hash / 12.99

BEAN & CHEESE (V)

Smashed Pinto Beans, Monterey Jack Cheese / 8.99

ENHANCEMENTS

Green Chile / 3.00
Guacamole / 3.50
Spicy Chorizo / 4.00
Oralia's Thick Cut Bacon / 4.00
Chicken / 6.00
Machaca / 7.00
Shrimp / 8.00

SHAREABLES

GUACAMOLE & CHIPS

Avocado, Lime, Red Onion, Cilantro, Deseeded Jalapeño, Topped with Queso Fresco, Served with Corn Tortilla Chips / 8.99

ROASTED BRUSSELS

Roasted Brussel Sprouts, Topped with Carne Machaca, Melted Oaxacan Cheese, Lime Wedge / 9.99

GREEN CHILE CHEESE FRIES

Crispy Fries, Topped with Green Chile Queso Fresco, Chipotle Crema, Green Onion, Cilantro / 12.99

MACHACA NACHOS

Crispy Corn Tortilla Chips, Green Chili Queso, House Made Carne Machaca, Black Beans, Pickled Onions, Pickled Jalapeños, Guacamole, Green Onion, Cilantro, Chipotle Crema, Lime / 16.99

CHANEL'S PASTRIES

Ask your server about our daily rotating fresh baked pastries!

-Gluten Free Pastries Available-

CLASSICS

TRADITIONAL

Two Eggs, Potato Hash, Oralia's Thick Cut Bacon, *Barrio Bread's* Pan Rustico, with House Made Jam / 10.99

BREAKFAST SANDWICH

Toasted Potato Bun, Two Over Hard Eggs, Cheddar Cheese, Oralia's Thick Cut Bacon, Served with Potato Hash / 11.99

BARRIO BREAD FRENCH TOAST (V)

Cinnamon Raisin Bread, House Made Blueberry Cinnamon Compote, Pure Maple Syrup, Powdered Sugar / 11.99

HUEVOS RANCHEROS (V) (GF)

Smashed Pinto Beans, Crispy Masa Gordita, Chile Verde Sauce, Sunny-Side Up Eggs, Topped with Green Onion, Cilantro, Pickled Onion, Queso Fresco, Chipotle Crema / 12.99

ORALIA'S OMELETTE (V)

Three Eggs, Monterey Jack Cheese, Sautéed Spinach, Green Chiles, Topped with Arugula, Chipotle Crema, Guacamole, Served with *Barrio Bread's* Pan Rustico / 12.99

GUACAMOLE TOAST (V)

Barrio Bread's Pan Rustico, Guacamole, Two Over Medium Eggs, Arugula, Pickled Red Onion, Everything Bagel Seasoning / 11.99

HOT CAKES

Two Fluffy Buttermilk Hot Cakes, Topped with Whipped Butter, and Pure Maple Syrup / 10.99
*Substitute Gluten Free / 2.00

OUR STORY

Oralia, our beloved grandmother, bestowed upon us a unique vision: to graciously welcome guests by opening our doors wide, offering an unforgettable experience. Drawing inspiration from her cherished recipes, we've crafted these memories through the food we hold dear. We are rooted in the surrounding neighborhoods where our family has blossomed. It fills us with gratitude as we joyfully share love and connection within our own community.

LUNCH

WE PROUDLY SERVE RED BIRD CHICKEN

TACO PLATE

Three Corn Tortillas, Mixed Greens, Guacamole, Cilantro, Green Onion, Chipotle Crema, Melted Oaxacan Cheese, Pickled Red Onion, Radish, Choice of Chicken or Shrimp /14.99
Served Soft or Crispy

SOUTHWEST RICE BOWL

Cilantro Lime Rice, Black Beans, Roasted Corn, Pickled Onion, Mixed Greens, Guacamole, Cilantro, Green Onion, Chipotle Crema, Queso Fresco, Choice of Chicken or Shrimp / 15.99

BUFFALO CHICKEN SANDWICH

Potato Bun, House Made Ranch, Mixed Greens, Tomato, Grilled Chicken Breast, Pepper Jack Cheese, House Buffalo Sauce, Served with a side of Fries / 15.99

SIDES

ORALIAS THICK CUT BACON / 6.00

SIDE SALAD / 5.00

FRIES / 5.00

FRUIT / 5.00

CRISPY POTATO HASH / 5.00

GUACAMOLE / 4.00

EGG (PER EGG) / 2.00

BARRIO BREAD TOAST / 4.00

SINGLE HOT CAKE / 5.00

GLUTEN FREE SINGLE HOT CAKE / 6.00

CHICKEN SALAD SANDWICH

Potato Bun, Cream Cheese, Mixed Greens, Tomato, Red Onion, Chipotle Chicken Salad, Oralia's Thick Cut Bacon, Guacamole / 15.99

HOUSE BURGER

Potato Bun, Mixed Greens, Tomato, Red Onion, Grass-Fed Patty, Cheddar Cheese, House Sauce, Served with French Fries / 15.99

MONSOON BURRO

Don Juan Flour Tortilla, Chipotle Shrimp, Cilantro Lime Rice, Roasted Corn, Black Beans, Guacamole, Cilantro, Green Onion, Chipotle Crema, Melted Oaxacan Cheese / 16.99

CHEESE QUESADILLA

Don Juan Flour Tortilla, Cheddar, Monterey Jack, Oaxacan Cheese Blend Served with Chipotle Crema, Guacamole, Topped with Queso Fresco / 10.99
Add Chicken / 6.00

SALADS

CHIPOTLE CHICKEN & DATE

Mixed Greens, Medjool Dates, Dried Cranberries, Avocado, Walnuts, Queso Fresco, Balsamic Vinaigrette / 15.99

CHIPOTLE SHRIMP

Mixed Greens, Black Beans, Roasted Corn, Cucumber, Radish, Bell Pepper, Guacamole, Queso Fresco, Topped with Crispy Chips, Cilantro Lime Vinaigrette / 16.99

NOT SO-SIMPLE SALAD

Mixed Greens, Strawberries, Blueberries, Cilantro, Red Onion, Almonds, Salsa Verde Vinaigrette / 11.99

CHICKEN APPLE

Arugula, Honey Crisp Apple, Manchengo Cheese, Roasted Pecans, Lemon Vinaigrette / 14.99

COFFEE

ORALIA'S DRIP COFFEE / 3.50

AMERICANO / 4.00

CAPPUCCINO / 4.75

CORTADO / 4.25

DOUBLE ESPRESSO / 3.75

TRADITIONAL MACCHIATO / 4.25

LATTE / 5.25

MOCHA / 5.75

CEREMONIAL GRADE MATCHA LATTE / 6.00

STUMPTOWN COLD BREW / 5.50

CHAI TEA LATTE / 5.75

ORGANIC SYRUPS / .50

Simple Lavender

Vanilla Honey

Carmel

MILK ALTERNATIVES / 1.00

Oat

Almond

Mocha

TEAS

PRICKLY PEAR / 3.50

TRADITIONAL BLACK TEA / 3.50

JASMINE GREEN TEA / 3.50

*Teas can be served Hot or Iced

BEVERAGES

TOPO CHICO / 3.00

BOTTLED COKE / 3.50

JARRITOS STRAWBERRY /3.00

JARRITOS PINEAPPLE /3.00

JARRITOS TAMARIND / 3.00

HOUSE-MADE LEMONADE / 3.50

HOUSE-MADE STRAWBERRY LEMONADE / 4.00

BOTTLED SQUIRT 3.00

ORANGE JUICE / 3.50

APPLE JUICE/ 3.50

HOT CHOCOLATE / 4.50

TEPACHE / 3.50

