

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 >11AM \$5

hass avocado, onion, tomato, jalapeño, cilantro

Churros

INDIVIDUAL \$3.50

1/2 DOZEN \$18 • DOZEN \$35

SERVED DAILY UNTIL OUT

ORIGINAL

NUTELLA

FRUITY PEBBLE

OREO

SEASONAL

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

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



MEXICAN HOT CHOCOLATE \$6

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

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HOSPITALITY DEVELOPMENT

355 N CLARK ST • CHICAGO, IL

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