



Happy Mother's Day!

PANCAKES & WAFFLE

BUTTERMILK PANCAKES \$14.00

Three Buttermilk Pancakes topped with light powdered sugar
Add Chocolate Chips, banana, Blueberries, Nutella, or Berry-Apple Compote \$2 each

HOMEMADE BELGIAN WAFFLE \$15.50

Served with Whipped Cream on the side
Add Chocolate Chips, banana, Blueberries, Nutella, or Berry-Apple Compote \$2 each

CHICKEN & WAFFLES \$24.00

Belgian Waffle, Fried Chicken, and side of Gravy

EGGS

VEGGIE OMELET (GF) \$20.00

Spinach, Mushroom, Onion, Bell Pepper, Tomatoes, Pepper Jack—served with Country Potatoes & Side Fruit
Add Chicken Apple Sausage \$4 | Bacon \$4 | Sausage \$3.50 | Chorizo \$3.50 | Ham \$3.50

HUEVOS BENEDICTOS \$19.50

Two Poached Eggs, Canadian Bacon, English Muffin, Topped with Homemade Hollandaise Sauce, Country Potatoes, and Side Fruit
Add Dungeness Crab +\$5.00

ANGELICAS CORNED BEEF HASH CON HUEVOS (GF) \$20.00

Two Poached Eggs over Certified Angus Beef Corned Beef, Hashbrown, Bell Peppers, Onions & Homemade Hollandaise Sauce

CHILAQUILES (GF) \$18.50

Three crispy tortillas loaded with Chorizo, Scrambled Eggs, Roasted Green Tomatillo Salsa, Sour Cream, Cotija Cheese, and Pico De Gallo

ANGELICAS VEGAN CHILAQUILES (V) (GF) \$17.50

Three crispy tortillas loaded with Black Beans, Tofu, Pico De Gallo, Avocado, Arrabbiata Sauce, & Garnished with Radishes and Microgreens

ANGELICAS HUEVOS RANCHEROS \$19.50

Two eggs (any style) on Crispy Tortillas with Mole, Black Beans, Salsa Fresca, Grilled Jalapeno, Sour Cream, & Queso Fresco
Add Chorizo: \$3.50

STEAK RANCHERO (GF) \$27.00

Angus NY Grilled Steak, Two Eggs (any style), Refried Beans, Pico De Gallo, Queso Fresco, Jalapeno
Add Fresh Corn Homemade Tortillas \$3.00

SIDES/ADD-ON'S:

Side Toast \$2.50 (Sourdough, Multi-Grain, White) | Hashbrown \$4 | Country Potatoes \$4
Bacon \$4 | Sausage \$3.50 | Chorizo \$3.50 | Canadian Bacon \$3.50 | Chicken Apple Sausage \$4
Fresh Corn Tortillas \$3.00
One Egg \$3.00 | Two Eggs \$5.50 | Three Eggs \$7.50 | Egg-whites +additional \$2.00
Side Fruit \$6 | Side Avocado \$2.50

BEVERAGES

Coca Cola \$3 | Diet-Coke \$3 | Sprite \$3 | Shirley Temple \$3.50
Orange Juice \$3.75 | Apple Juice \$3.75
Iced Tea \$3.50 | Lemonade \$3.50 | Arnold Palmer \$3.50
Espresso \$3 | Americano \$3.50 | Cappuccino \$4.50 | Latte \$4.50 | Mocha \$5
Hot Coco \$4.50 | Coffee \$3.50 | Hot Tea \$3
Sparkling Topo Chico \$6.00

\$25 Wine Corkage Fee (750ml)

20% Gratuity on all Parties of 6 or more

Outside Dessert \$15 Flat fee

Undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase the risk of food-borne illness. Please notify your server of any food allergies.



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APERITIVOS

CHIPS & SALSA (V) \$6.00

Homemade Corn Tortilla Chips Served with Salsa Fresca, Salsa Roja Picante, and Salsa Ranchera
Add Guacamole \$6.00

CALAMARES FRITOS \$18.50

Fried Calamari with Jalapenos, Artichokes, Cocktail Sauce, Tartar Sauce, and Lemon Wedges

CEVICHE PERUANO (GF) \$19.50

Peruvian Mixed Ceviche with Octopus & Prawns, served with a side of chirpy plantains

ANGUS BEEF SLIDERS \$15.00

Three Sliders with Cheddar, Caramelized Onions, Cilantro-Jalapeño Aioli

ALITAS DE POLLO DE TAMARINDO (GF) \$14

Chicken Wings tossed in a Tamarind Sauce

SALADS

Add Salmon 9 Add Prawns 7 Add Chicken 7 Add Spicy Tofu 6

AHI TUNA CRUDO (GF) \$20

Organic Mixed Greens, Romaine, Tomatoes, Jicama, Roasted Walnuts, and Cilantro Vinaigrette

ANGELICAS QUINOA PROTEIN BOWL (V) (GF) \$18

Quinoa, Cucumber, Tomatoes, Spicy Tofu, Carrots, Kale, Romaine, Garbanzo Beans, Corn, Red Onions, Green beans, Avocado, and Balsamic Dressing

SPECIAL PLATES

PIMIENTOS RELLENOS (V) \$20

Stuffed Bell Peppers with Mixed Vegetables, Black Beans, Fresh Corn, Onions, Avocado, and Arrabbiata Sauce

ANGELICAS SALMÓN A LA PLANCHA (GF) \$25

Grilled Salmon, Fresh Corn, Broccoli, Topped with Fresh Mango Salsa

BIRRIA DE CHIVO \$26

Flavorful Goat Broth, oven-cooked with Special Spices and Herbs served in a bowl and a side of Cilantro Rice, Lime, Onions, and Corn Tortillas

CREPAS DE POLLO CON MOLE ROJO \$24

Crepe filled with Shredded Chicken, Tomatoes, Onions, Rice, Baby Spinach, Pepper Jack Cheese, and topped with our homemade Red Mole Sauce, and Crema

CAMARONES ALA MEXICANA \$25

Shrimp Sautéed with Red and Green Bell Peppers, Jalapenos, Onions, Tomato, and served with Cilantro Rice

WAGYU BEEF BURGER \$20.00

Three way Wagyu Blend Beef, Romaine Lettuce, Tomatoes, Pickles, and French fries

Add for \$2.00 each: Blue cheese, Swiss cheese, cheddar cheese, avocado, mushrooms, or bacon

DESSERT

ANGELICAS BREAD PUDDING \$14

With Raisins, and topped with Bourbon Sauce (served warm)

CHOCOLATE INDULGENCE \$14

Five Layer Moist Chocolate Cake with silky smooth Chocolate filling finished with Chocolate Ganache, and served with French Vanilla (served warm)

TOFEE BUNDT CAKE \$14

Mini Butter Toffee Bundt Cake with Vanilla Ice Cream, topped with Butterscotch (served warm)

FLOURLESS CHOCOLATE CAKE *GF \$14

Delicately Rich and Bursting with a Smooth, Moist, and Creamy Texture

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