



PANCAKES & WAFFLE

BUTTERMILK PANCAKES \$16

Three Buttermilk Pancakes topped with light powdered sugar
Add Chocolate Chips, banana, Blueberries, Nutella, or Berry-Apple Compote \$2:50 each

GUAVA PANCAKES \$19

Three Homemade Cinnamon Buttermilk Pancakes topped with Crema de Guava and Candied Pecans

HOMEMADE BELGIAN WAFFLE \$17

Served with Whipped Cream on the side
Add Chocolate Chips, banana, Blueberries, Nutella, or Berry-Apple Compote \$2:50 each

FRIED CHICKEN AND BELGIAN WAFFLE \$25

Homemade Belgian Waffle with Boneless chicken Thigh

HUEVOS

Eggs

VEGGIE OMELET (GF) \$21

Spinach, Mushroom, Onion, Bell Pepper, Tomatoes, Pepper Jack—served with Country Potatoes & Side Fruit
Add Chicken Apple Sausage \$4.50 | Bacon \$4 | Sausage \$4 | Chorizo \$4

HUEVOS BENEDICTOS \$21.50

Two Poached Eggs, Canadian Bacon, English Muffin, Topped with Poblano Hollandaise Sauce, Country Potatoes, and Side Fruit

EL VAQUERO BENEDICTOS \$24

Two Poached Eggs, Carnitas, Refried Beans, & Homemade Corn Sope topped with a Chipotle Hollandaise Sauce, Salsa Ranchera on the side
Served with Country Potatoes

ANGELICAS CORNED BEEF HASH CON HUEVOS (GF) \$22

Two Poached Eggs over Smithfield Corned Beef, Hashbrown, Bell Peppers, Onions & Homemade Poblano Hollandaise Sauce

CHILAQUILES (GF) \$20

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) \$18.50

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

STEAK RANCHERO (GF) \$29

Certified 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:

Toast \$3 (Sourdough, Multi-Grain, White)

Hashbrown \$4 | Country Potatoes \$4

Bacon \$4 | Pork Sausage \$4 | Chorizo \$4 | Canadian Bacon \$4 | Chicken Apple Sausage \$4.50

Fresh Corn Tortillas \$3.00

One Egg \$3.50 | Two Eggs \$6

Egg-whites +additional \$2.00

Side Fruit \$7 Side Avocado \$3

\$25* Cork Fee per Bottle, 20% Gratuity on all Parties of 6 or more

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.



APERITIVOS

Small Plates

CHIPS & SALSA (V) \$6.50

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

CALAMARES FRITOS \$19.50

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

DEVEILED EGGS \$13.50

Three Deviled Eggs with Chipotle Aioli

ANGUS BEEF SLIDERS \$16

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

EMPANADAS (VEG & GF) \$16

(3) Black Beans Empanadas with Asadero, Oaxaca and pepper Jack cheese blend, topped with Cabbage Picot De Gallo and Feta Cheese side of Salsa Verde

ENSALADAS & SOPA

Add Ons: Salmon \$15 Add Prawns \$13 Add Chicken \$13

ANGELICAS QUINOA PROTEIN BOWL (V) (GF) \$19

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

CEASAR SALAD*GF \$17

Tossed Romaine Hearts, Cherry Tomatoes, Croutons, Crispy Onions, Parmesan Cheese, and Ceasar Dressing

CHICKEN TORTILLA SOUP *GF \$15

Shredded Chicken, Zucchini, Squash, Bell Pepper, Black Beans, Onions Tomatoes & Corn, with Avocado, Sour Cream and Tortilla Chips

PLATOS ESPECIALES

Special Plates

ANGELICAS SALMÓN A LA PLANCHA (GF) \$28

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

CAMARONES AL AJI AMARILLO *GF \$27

Sauteed Shrimp with Red Onions, Bell Peppers, Rocoto & Aji Amarillo Chiles, served with Saffron Rice and Side Salad of Romaine, Cucumbers, Carrots and Cilantro Dressing

PIMIENTOS RELLENOS *V *GF \$22

Stuffed Bell Pepper with Mixed Vegetables, Black Beans, Onions, Fresh Corn, Yellow Squash, Bell Peppers, Avocado, Arrabiata sauce

CHIPOTLE ALFREDO PENNE PASTA WITH BREADED CHICKEN \$28

Crispy Breaded Chicken Breast served over Penne Pasta, tossed in a creamy Chipotle Alfredo Sauce

WAGYU BEEF BURGER \$22

Certified Angus Beef, Romaine Lettuce, Tomatoes, Pickles, and French fries

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

BEVERAGES

Coca Cola \$4 | Diet-Coke \$4 | Sprite \$4 | Shirley Temple \$4 | Orange Juice \$4 | Apple Juice \$4

Iced Tea \$4 | Lemonade \$4 | Arnold Palmer \$4 | Sparkling Water \$12.00

Espresso \$3 | Americano \$4 | Cappuccino \$5 | Latte \$5 | Mocha \$5

Hot Coco \$5 | Coffee \$4 | Hot Tea \$3

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