

PICA PICAR

SALSA TRIO salsa fresca, spanish mint, verde 7 gf

GUACAMOLE avocado, serrano, garlic, tomato, onion, cilantro, lime, pistachios 9

QUESO FUNDIDO CON CHORIZO baked chihuahua and panela cheeses, chorizo, tomatillo-poblano sauce 12

CEVICHE cobia, aji amarillo aioli, citrus ensalada, tortilla 14 gf

ALBONDIGAS impossible meatballs, coconut chipotle sauce, herb pea salsa 14 gf, vegan

HOUSE SMOKED BACON fischer farms pork belly, maple syrup 14 gf

ENTRADAS

HUEVOS RANCHEROS over easy eggs, stewed black beans, smoked tomato salsa, tostada, pico de gallo, avocado, queso fresco* 12 gf, v

BREAKFAST ENCHILADA duck tinga, scrambled eggs, creamy habanero sauce, queso blanco, green rice 16

SHRIMP & GRITS grilled marinated shrimp, fried chihuahua grits, smoking goose ham & chorizo, red eye gravy 18 gf

SKILLET DE LA CASA sweet corn buttermilk biscuits, chorizo-thyme gravy, over easy eggs, breakfast potatoes, pico de gallo, chihuahua cheese, chives* 12

CUBAN TOAST cinnamon, nutmeg, walnuts, condensed milk, syrup, breakfast potatoes 12 1/2 order 5.5 v

AVOCADO TOAST house guacamole, brioche, sunny side up eggs, coconut chipotle salsa, rainbow hash, seasonal fruit 15 v

BISCUITS & CHORIZO-THYME GRAVY chorizo-thyme gravy, sweet corn buttermilk biscuits, breakfast potatoes 12
1/2 order 5.5

HUEVOS BENEDICTOS poached eggs, english muffin, house cured bacon, chipotle-hollandaise, heirloom breakfast potatoes* 13

CHORIZO HASH chorizo, potato, onion, over easy eggs, avocado, sweet plantain, queso fresco, spicy ecuadorian aji chile salsa* 13 gf

STEAK & EGG SALSA BURRITO adobo steak, sweet potato, scrambled eggs, guacamole, egg salsa, breakfast potatoes 16

CUBANO ham, roasted pork, chihuahua cheese, pickled tomatillo, fried egg, bolillo, sweet potato wedges 14

FISH TACOS fried white fish, roasted serrano aioli, cabbage slaw, lime, pickled onion, herb green rice 14

ACOMPAÑAMIENTOS

Seasonal Fruit 4 • Sweet Plantains 4 • English Muffin 3 • Chorizo Links 5 • Stewed Black Beans 3

Heirloom Breakfast Potatoes 3.5 • Herb Green Rice 3 • Add Avocado 1.5 • Add Chicken 5 • Add Pico de Gallo 1 • 2 Eggs* 4.5

POSTRES

TRES LECHES mezcal marinated pineapple, mint 9

CHURROS house made, cinnamon sugar, abuelita chocolate sauce 9

NIÑOS

CHILDREN 10 AND UNDER ONLY PLEASE *includes one beverage

TRADITIONAL BREAKFAST scrambled eggs, breakfast potatoes, seasonal fruit 11

QUESADILLA chihuahua cheese & salsa rojo with breakfast potatoes and seasonal fruit, choose cheese, egg or chicken 11

CUBAN TOAST cinnamon, nutmeg, condensed milk, syrup, breakfast potatoes, seasonal fruit 11

We are happy to split your entrée, when possible, for a minimal charge of \$2.00. When doing so, we will provide you with more generous portions of acompañamientos. As we will do our best to accommodate your allergies, we cannot guarantee your food to be allergen free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEBIDAS

BRUNCH SPECIALTIES

BLOODY MARY ketel one vodka, spiced bloody mary mix, dos equis ambar, chili salt rim, charcuterie pick 11

BLOODY MARIA el destilador 100% blue agave reposado tequila, spiced bloody mary mix, lemon, modelo especial, chile salt rim 11

MIMOSA fresh orange juice, cava 8 carafe 31

FOGO ROSA jalapeño infused grapefruit vodka, fresh lemon juice, simple syrup, grapefruit juice, cava 10

PALOMA espolon blanco, grapefruit, lime, agave 11

SPIRITS/LIQUEUR BASED COCKTAILS

SANGRIA tempranillo, brandy, triple sec, honey, citrus fruit 10

MOJITO white rum, lime, mint simple syrup, soda water 10

MARGARITA el destilador 100% blue agave reposado tequila, triple sec, orange blossom water, fresh lime juice, agave nectar 11

FIRE 'N' ICE jalapeño infused reposado tequila, hibiscus | basil | habanero reduction, tres chiles ice ball 12

AMERICAN MATADOR sombra mezcal, aviation, peychauds, angostura bitters, grapefruit juice, lime, simple 12

SANGRE DE KENTUCKY evan williams small batch, st elder blood orange liqueur, fresh lemon, simple, creme de cassis 13

VINO

SPARKLING

MACABEO/PARELLADA/XAREL-LO | Segura Viudas Brut Cava | Penedès, Spain 9/33

ROSÉ

GARNACHA/CARIÑENA | De Casta | Catalunya, Spain 11/39

BLANCO

PINOT GRIS | Piedra Negra | Mendoza, Argentina 10/37

VIURA/MALVASIA | Ostatu | Rioja, Spain 12/46

SAUVIGNON BLANC | Tabali | Limari Valley, Chile 11/39

CHARDONNAY | Fleur | Carneros, California 12/46

TINTO

GARNACHA | Granito del Cadalso | Castilla y Leon, Spain 10/37

TEMPRANILLO | Marques de Vargas Crianza | Rioja, Spain 12/43

TEMPRANILLO | Izadi Reserva | Rioja, Spain 54

MALBEC | Alpataco | Patagonia, Argentina 10/37

MALBEC | Catena 'Vista Flores' | Mendoza, Argentina 11/43

CABERNET SAUVIGNON/MALBEC | Dos Fincas | Mendoza, Argentina 12/45

CABERNET SAUVIGNON | Viña Cobos 'Felino' | Mendoza, Argentina 13/47

CERVEZA

DRAUGHT

DOS EQUIS AMBAR 6

PACIFICO 6.5

BELL'S TWO HEARTED IPA 7

LAGUNITAS LITTLE

SUMPIN' SUMPIN' ALE 7

CHILLY WATER BLOOD

ORANGE IPA 7

SHOTGUN WEDDING BROWN ALE 7

BOTTLES, CANS

NEGRA MODELO 6

CORONA LIGHT 6

CORONA 6

TECATE 5

STELLA ARTOIS 6

MILLER LITE 4

ASH & ELM

SEASONAL CIDER 7

OTROS

CAFE DE OLLA coffee, orange, clove, turbinado, cinnamon, whipped cream 5

SEASONAL AGUA FRESCA 4.5 • SAN

PELLEGRINO 4 • **EVIAN** 4

SODA coke, diet coke, sprite, lemonade, cranberry 3

COFFEE, ICED TEA 3 • **MILK, ORANGE JUICE** 4



WE LIKE TO BE SOCIAL JOIN US

EXPERIENCE
OUR OTHER
FLAVORS

the
NOOK
by Northside
pizza ▶ wine ▶ bar



—The—
Northside Social

kitchenette
northside
*tasty *midday *fare*