

TOTOPOS CON GUACAMOLE tortilla chips, guacamole & salsa	8
ENSALADA “CESAR” DE COL salad of kale, heirloom beet, avocado, pomegranate, almond, breadcrumb, queso cotija de cabra & queso cotija dressing	12
	<i>--add chargrilled chicken thigh 3.50</i>
POZOLE DE CHILE ROJO chile guajillo soup, pulled chicken, pork, cabbage, avocado, radish, onion, oregano & lime	8/14
HUEVO CON CHORIZO DE COLIFLOR scrambled egg, cauliflower chorizo, pico de gallo, quesillo, avocado, black bean, arugula, cotija & salsa chipotle	14
CHILAQUILES VERDES CON POLLO tortilla chips in chile jalapeño-tomatillo salsa, pulled chicken, poached egg, crema fresca, epazote, onion, cilantro & queso cotija de cabra	15
CHILAQUILES ROJOS CON CAMARONES tortilla chips in chile de arbol salsa, shrimp, scrambled egg, sweet pepper, avocado, crema fresca & queso fresco	17
HUARACHE DE CHORIZO CON HUEVO corn masa, chorizo, scrambled egg, spinach, refried black bean & avocado salsa	16
CARNE ASADA grilled steak, scrambled egg, potato, refried black bean, queso fresco, guacamole & salsa de chile cascabel	18
TACOS two tacos of handmade tortillas w/ filling. served w/ mexican rice & pinto beans <i>--slow braised beef / --carnitas pork / --chargrilled chicken thigh / --seasonal veggies</i>	12
OLLITA DE POBRE pot w/ mexican rice, pinto beans, avocado, casera salsa & choice of meat or veggies above <i>--add poached egg 2.50</i>	13
“FRENCH TOAST” cinnamon french toast, apple, almond & oat crumble w/ maple syrup	10
PANCAKES DE REQUESÓN Y FRAMBUESAS ricotta cheese-lemon pancake, raspberries, honey-lemon butter & dulce de leche	6/11

****Without sounding preachy, we would like to point out that Nido's menu supports responsibly sourced ingredients as often as possible.
Please notify your server of all dietary restrictions & allergies Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs,
may increase your risk of foodborne illness**