

SATURDAY LUNCH



BOTANAS

GUACAMOLE - 7 ADD GRASSHOPPERS - 2
CHIPS & SALSA - 3
YUCA FRIES - 6
BEER BATTER FRIES - 5 ADD BARBACOA - 6
ROASTED BEET TOSTADA - 6
SOPE (CARNITAS, BARBACOA, RAJAS - 9)
TAKIS CRUSTED ELOTE - 6
WINGS AL PASTOR BUFFALO - 10
PADRE NACHOS - 6 ADD PROTEIN - 5

SOUP & SALAD

SOUP OF THE DAY BOWL - 6 CUP - 4
KALE & ARUGULA - 10 ADD SALMON - 8
GRILLED SALAD - 10 ADD CHICKEN - 5
CHOPPED SALAD - 10 ADD TUNA - 8

CRUDOS

HALF DOZEN OYSTERS - 18
TUNA & SALMON TARTARE - 15
HOJA SANTA AGUACHILE - 15
CEVICHE PERUANO - 18
VEGAN CEVICHE - 12

POSTRE

CHURRO BITES - 10
SEASONAL CHEESECAKE - 7
AZTEC CHOCO FUDGE - 9
BANANA CREAM CHIMICHANGA - 7

PICK YOUR VESSEL

TOSTADA - 6
SOPE - 10
BURRITO - 12
BOWL - 12
TORTA - 15

PICK YOUR PROTEIN

CHICKEN MOLE
CARNE ASADA
AL PASTOR (PORK)
COCHINITA PIBIL (PORK)
CARNITAS (PORK)
BAJA FISH
VEGGIE

SUNDAY BRUNCH

GOOD STUFF

BARBACOA HASH - 13
Braised beef, potatoes, pickles frescos,
green onions, cilantro, fried egg.

PADRE'S BENEDICT - 12
Grilled sourdough, chorizo, avocado,
poached egg, chipotle hollandaise.

AVOCADO TOAST - 12
Grilled sourdough, avocado spread, micro
cilantro, bacon, fried egg.

CHILAQUILES - 12
Fried tortilla chips, salsa verde,
fried egg, hoja santa crema, queso fresco,
red onions, cilantro. ADD CHICKEN - 4

SOMETHING SWEET

FRENCH TOAST - 13
add buttermilk fried chicken bites + 5

PANCAKES - 11
Buttermilk, fried plantains, agave nectar

BOTANAS

GUACAMOLE - 7 ADD GRASSHOPPERS - 2
CHIPS & SALSA - 3
YUCA FRIES - 6
BEER BATTER FRIES - 5 ADD BARBACOA - 6
PATATAS BRAVAS - 9
TAKIS CRUSTED ELOTE - 6
WINGS AL PASTOR BUFFALO - 10

BRUNCH & TORTILLAS

MORNING BURRITO - 10
Scrambled egg, black beans, jack cheese,
fries, hoja santa cream & salsa.
add bacon or chorizo - 4

EGGS & MACHACA - 7
Two corn tortillas, pan seared barbacoa,
scrambled eggs, pickled onions, cilantro,
salsa verde.

VEGGIE SCRAMBLE - 7
Two tortillas, scramble eggs, seasonal
vegetables, pickled onions, salsa verde,
queso fresco.
substitute tofu available

CHORIZO & POTATOES - 7
Two tortillas, mexican chorizo, fried
potatoes, cilantro, pickled onions, queso
fresco & salsa verde



PADRE
LATIN TABLE & CRAFT COCKTAILS

¡MARGARITAS DE CASA!

TOMMY'S - 11*

maestro dobel tequila - lime - agave

MANDARIN TAMARIND - 11*

maestro dobel tequila - mandarin napoleon - tamarind - lime - agave

PINCHAZO - 11*

maestro dobel tequila - juiced cactus - lime - dried chili infused agave

PEPINO - 11*

maestro dobel tequila - juiced cucumber - lime - agave

CHACA CHACA - 11

maestro dobel tequila - strawberry - kiwi - lime - agave

PEPITA BONITA - 11

maestro dobel tequila - pepita infused agave - juiced cilantro - lime

CASE OF THE MONDAYS - 11

maestro dobel tequila - pinole infused agave - blueberry - lime

JIMINY'S DEMISE - 11

grasshopper infused tequila - juiced celery - juiced cucumber - agave - lime

SPECIALTY LIBATIONS

AYE PAPI PALOMA - 12

choice of tequila or mezcal - giffard pamplemousse - grapefruit shrub
- aperol - habanero tincture - lime

SOMETHING REALLY GOOD - 12

three olives vodka - giffard strawberry - elderflower - pomegranate
- grapefruit - lime

SANGRIA WEY! - 10*

tequila blanco - giffard banana - creme the mure - red wine - orange
- apple - lemon - brandy

TIJUANA PHARMACY - 12

yellow chartreuse - mezcal - house falernum - coconut cream
- juiced pineapple

CHUPACABRA GUAPA - 12

mezcal - routin vermouth, byrrh quinquina - dried chili infused agave -
giffard pamplemousse - fresh hops tincture

WINE & BEER

DRAFT - 7

BOTTLES & CANS - 5

WINE GLASS - 9 WINE BOTTLE - 32

Ask your server for selection

SHARING IS CARING

*ENJOY THESE COCKTAILS AS A PITCHER - 40

BOOTY PUNCH - 40

(any 5 bottled or canned) BEER BUCKET - 20

WEEKEND TREATS

BLOODY MARY - 9

(ask your server for selection)

MIMOSA - 5

bottomless - 14

(ask your server for selection)

BEVERAGE DIRECTOR - NATHAN McCULLOUGH

FOR MORE EXCITING COCKTAILS VISIT OUR SISTER BAR IN DTLA "MEZCALERO" 510 BROADWAY