



# LATIN AMERICAN EATERY

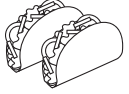
# BODEGA

Menu Served All-Day  
 Wednesday-Monday 10am-6pm  
 Order Online:  
 onthehillcafe.com  
 toasttab.com/onthehillcafe  
 Download Toast Takeout App

We Pride Ourselves in Serving  
 High Quality, Natural and Organic  
 Local Produce when Possible. Our  
 Meats are Certified Humane and  
 We Recycle & Compost 95% of  
 our Waste.

In-Store & Online Specialty Market  
 Offering Pantry Items, Beverages,  
 Fresh Foods & More  
 Closed Tuesdays

## MENU



### TACOS

Corn Tortillas with Filling  
 Choice  
**Gluten-Free**



### BURRITOS

Flour Tortilla, Rice, Beans,  
 Salsa and Filling Choice



### CACHAPAS

Griddled Sweet Corn Cakes,  
 with Filling Choice  
**Gluten-Free, Contains Dairy**



### AREPAS

Grilled White Corn Patties  
 with Filling Choice  
**Gluten-Free**



### QUESADILLAS

Grilled Flour Tortilla with  
 Cheese & Choice of Fillings



### BOLES

Bowls & Salads

## PROTEIN CHOICES



### CERDO ASADO

Grilled Duroc Pork  
 Shoulder Marinated in  
 Chiles, Achiote &  
 Aromatics



### POLLO ASADO

Grilled Guajillo  
 Chile Marinated  
 Chicken Thighs



### CARNE ASADA

Grilled Skirt Steak  
 Marinated in Lime,  
 Chiles & Aromatics



### PLANTA ASADA

Grilled Soy Curls  
 Marinated in Sour  
 Orange, Achiote &  
 Aromatics



### CHORIZO CASERO

Grilled House Spicy Pork  
 Sausage with Orange &  
 Chipotle



### PERICO

Scrambled Eggs  
 with Achiote,  
 Tomatoes,  
 Onion & Cilantro

**TACOS** UNO \$4.5 - DOS \$8 - TRES \$11  
 SERVED WITH FRESH LIME, RADISH & HABANERO  
 PICKLED ONIONS

**ASADO**  
 Salsa Verde, Cilantro, Onion  
**Choose Asado Protein:**  
**Cerdo - Pollo - Carne - Planta**

**AL PASTOR**  
 Cerdo Asado, Grilled Pineapple, Salsa  
 Verde, Cilantro, Onion

**Make it Plant-Based with Planta Asada**

**TOLUCA**  
 Chorizo, Avocado, Habanero Pickled  
 Onions, Cilantro

**EL GRINGO**  
 Salsa Roja, Queso Oaxaca, Crema,  
 Cilantro, Onion  
**Choose Asado Protein:**  
**Cerdo - Pollo - Carne - Planta**

**EL GÜEY**  
 Perico, Queso Cotija, Salsa Roja,  
 Cilantro, Onion

### BOLES

FOOD BOWLS

**BUENOS DÍAS \$11**  
 Home Fries, Black Beans, Elote, Salsa Roja,  
 Queso Cotija, Avocado, Crema, Fried Egg  
**Add Protein: \$2**  
**Make it Plant-Based with**  
**Planta Asada (No Dairy/Egg) \$2**

**AVENIDA \$11**  
 Rice, Black Beans, Plantains, Elote, Grilled  
 Pineapple, Queso Cotija, Avocado, Salsa  
 Verde, Crema, Cilantro  
**Add Protein: \$2**  
**Make it Plant-Based with**  
**Planta Asada (No Dairy) \$2**

**CHILAQUILES \$11**  
 Tortilla Chips Simmered in Salsa Roja or  
 Verde, Avocados, Queso Cotija, Crema,  
 Radish, Cilantro, Habanero Pickled Onions,  
 2 Fried Eggs  
**Add Protein: \$2**  
**Make it Plant-Based with**  
**Planta Asada (No Dairy/Egg) \$2**

**BURRITOS**  
 SERVED WITH ORO VERDE HOT SAUCE

**JORDÁN \$9**  
 Rice, Black Beans, Elote, Salsa Roja,  
 Lettuce, Queso Oaxaca, Guacamole,  
 Crema

**TIMÓN \$11**  
 Rice, Black Beans, Elote, Salsa Roja,  
 Lettuce, Queso Oaxaca, Guacamole,  
 Crema & Choice of Protein

**JUAN \$11**  
 Rice, Black Beans, Elote, Salsa  
 Verde, Lettuce, Guacamole, Planta  
 Asada

**DESAYUNO \$9**  
 Perico, Home Fries, Black Beans,  
 Elote, Salsa Roja, Avocado, Queso  
 Oaxaca, Crema  
**Add Protein \$2**

### BOLES VERDES

SALADS

**LA CHAVA \$9**  
 Lettuce, Black Beans, Elote, Tomato,  
 Red Onion, Avocado, Queso Cotija,  
 Crema, Tortilla Chips, Lime-Cilantro  
 Dressing  
**Add Protein: \$2**  
**Make it Plant-Based with**  
**Planta Asada (No Dairy) \$2**

**LA SIMPLONA \$7**  
 Garden Salad with Lettuce, Tomato,  
 Red Onion, Avocado, Elote, Grilled  
 Pineapple, Lime-Cilantro Dressing  
**Add Protein: \$2**  
**Make it Plant-Based with**  
**Planta Asada (No Dairy) \$2**

**LA BURRA \$9**  
 Lettuce, Rice, Black Beans, Elote,  
 Salsa Roja, Queso Oaxaca, Guacamole,  
 Crema, Lime Cilantro Dressing  
**Add Protein: \$2**  
**Make it Plant-Based with**  
**Planta Asada (No Dairy) \$2**

**AREPAS**  
 SERVED WITH ORO VERDE HOT SAUCE

**CHÉVERE \$8**  
 Chorizo, Perico, Black Beans, Queso  
 Cotija, Avocado

**CHAMO \$8**  
 Pollo Asado, Avocado, Tomato,  
 Queso Oaxaca

**MICAREPA \$7**  
 Plantains, Avocado, Tomato, Queso  
 Oaxaca, Crema

**BALA FRIA \$7**  
 Perico, Black Beans, Queso Cotija,  
 Crema

**SI VA! \$8**  
 Planta Asada, Black Beans,  
 Avocado, Plantains, Habanero  
 Pickled Onions

### COMPINCHES

SIDEKICKS

**TORTILLAS \$1**  
 Two, Warm from the Grill

**TAJADAS \$5**  
 Fried Sweet Plantains, Queso  
 Cotija & Crema

**BRAVAS \$5**  
 Home Fries, Spicy Tomato Sauce,  
 Chili-Mayo

**ORO VERDE \$6**  
 Half Avocado topped with Hard-  
 Boiled Egg, Queso Cotija, Crema,  
 Onion & Cilantro

**CACHAPAS**  
 SERVED WITH BUTTER ON THE SIDE  
 ADD PROTEIN \$2

**LA PROPIA \$8**  
 Queso Oaxaca

**MI PANA \$9**  
 Black Beans, Queso Oaxaca

**ÓRALE! \$10**  
 Queso Oaxaca, Crema, Guacamole  
 & Salsa Roja or Verde

### QUESADILLAS

SERVED WITH GUACAMOLE, SALSA & CREMA

**SOLA \$8**  
 Queso Oaxaca

**FUNDIDA \$10**  
 Queso Oaxaca, Chorizo

**MAÑANERA \$10**  
 Queso Oaxaca, Perico, Home Fries

### POSTRES

DESSERTS

**CINCO LECHE \$6**  
 Homemade Pound Cake soaked in  
 Evaporated, Condensed & Coconut  
 Milk, Topped with Whipped Cream  
 & Dulce De Leche

**TORTA DE QUESO \$8**  
 New York Style Cheesecake,  
 Topped with Guava Shells

### BEBIDAS

DRINKS

Drip Coffee 16oz \$2.50  
 Cold Brew Coffee 16oz Bottle \$5  
 Papelón Con Limón 16oz Bottle  
 (Unrefined Sugar Limeade) \$3.50  
 Iced Tea 20oz \$3  
 Boylan Fountain Sodas 20oz \$3  
 Open Water Can Bottle \$2.25  
 Coconut Water \$3  
 Wild Kombucha \$3.99  
 Icaro Yerba Mate \$3.75  
 Sparkling Flavored Waters \$1.50