



LATIN AMERICAN EATERY

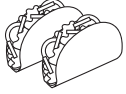
BODEGA

Menu Served All-Day
 Monday-Saturday 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 Sundays

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



BOWLS

Food Bowls & Salads

PROTEIN CHOICES



PORK CARNITAS

Braised Pork
 Shoulder, Shredded
 and Grilled



GRILLED CHICKEN

Guajillo Chile
 Marinated Chicken
 Thighs



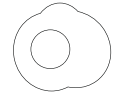
GRILLED SOY CURLS

Marinated in Sour
 Orange, Annatto &
 Aromatics



CHORIZO

Grilled House Spicy Pork
 Sausage with Orange &
 Chipotle



SCRAMBLED EGGS

With Tomatoes,
 Onions, Cilantro
 & Annatto Seed

TACOS UNO \$4.5 - DOS \$8 - TRES \$11

SERVED WITH FRESH LIME, RADISH & HABANERO
 PICKLED ONIONS

ASADO
 Green Salsa, Cilantro, Onion & Choice of
 Protein

TOLUCA
 Chorizo, Avocado, Habanero Pickled
 Onions, Cilantro

EL GRINGO
 Red Salsa, Cheese, Sour Cream, Cilantro,
 Onion & Choice of Protein

EL GÜBY
 Our Scrambled Eggs, Cotija Cheese,
 Red Salsa, Cilantro, Onion

QUE ONDA?
Plant-Based Taco with Grilled Soy
 Curls, Guacamole, Black Beans, Red
 Salsa, Cilantro

FOOD BOWLS

BUENOS DÍAS \$11
 Breakfast Bowl with Home Fries, Black
 Beans, Corn, Red Salsa, Cotija Cheese,
 Avocado, Sour Cream, Fried Egg
Add Protein: \$2
Make it Plant-Based with
Grilled Soy Curls (No Dairy/Egg) \$2

AVENIDA \$11
 Rice, Black Beans, Plantains, Corn, Cotija
 Cheese, Avocado, Green Salsa, Sour
 Cream, Cilantro
Add Protein: \$2
Make it Plant-Based with
Grilled Soy Curls (No Dairy) \$2

CHILAQUILES \$11
 Tortilla Chips Simmered in red or Green
 Salsa, Avocados, Cotija Cheese, Sour
 Cream, Radish, Cilantro, Habanero Pickled
 Onions, 2 Fried Eggs
Add Protein: \$2
Make it Plant-Based with
Grilled Soy Curls (No Dairy/Egg) \$2

BURRITOS

SERVED WITH ORO VERDE HOT SAUCE

DESAYUNO \$9
 Breakfast Burrito with Our Scrambled
 Eggs, Home Fries, Black Beans, Corn,
 Red Salsa, Avocado, Cheese, Sour
 Cream

TIMÓN \$11
 Rice, Black Beans, Corn, Red Salsa
 Lettuce, Cheese, Guacamole, Sour
 Cream & Choice of Protein

JUAN \$11
Plant-Based Burrito with Rice, Black
 Beans, Corn, Green Salsa, Lettuce,
 Guacamole, Grilled Soy Curls

JORDÁN \$9
Vegetarian Burrito with Rice, Black
 Beans, Corn, Red Salsa, Lettuce,
 Cheese, Guacamole, Sour Cream

SALAD BOWLS

LA CHAVA \$9
 Lettuce, Black Beans, Corn, Tomato,
 Red Onion, Avocado, Cotija Cheese,
 Sour Cream, Tortilla Chips, Lime-
 Cilantro Dressing
Add Protein: \$2
Make it Plant-Based with
Grilled Soy Curls (No Dairy) \$2

LA SIMPLONA \$7
 Garden Salad with Lettuce, Tomato,
 Red Onion, Avocado, Corn, Lime-
 Cilantro Dressing
Add Protein: \$2
Make it Plant-Based with
Grilled Soy Curls (No Dairy) \$2

LA BURRA \$9
 Lettuce, Rice, Black Beans, Corn, Red
 Salsa, Oaxaca Cheese, Guacamole,
 Sour Cream, Lime Cilantro Dressing
Add Protein: \$2
Make it Plant-Based with
Grilled Soy Curls (No Dairy) \$2

AREPAS

SERVED WITH ORO VERDE HOT SAUCE

CHÉVERE \$8
 Chorizo, Our Scrambled Eggs, Black
 Beans, Cotija Cheese, Avocado

CHAMO \$8
 Grilled Chicken, Avocado, Tomato,
 Cheese

MICAREPA \$7
Vegetarian Arepa with Plantains,
 Avocado, Tomato, Cheese, Sour
 Cream

BALA FRIA \$7
 Our Scrambled Eggs, Black Beans,
 Cotija Cheese, Sour Cream

SI VA! \$8
Plant-Based Arepa with Grilled Soy
 Curls, Black Beans, Avocado,
 Plantains, Habanero Pickled Onions

QUESADILLAS

SERVED WITH GUACAMOLE, SALSA & SOUR CREAM

SOLA \$8
 Oaxaca Cheese
Add Protein: \$2

FUNDIDA \$10
 Oaxaca Cheese, Chorizo

MAÑANERA \$10
 Oaxaca Cheese, Our Scrambled Eggs,
 Home Fries

SIDEKICKS

TORTILLAS \$1
 Two, Warm from the Grill

TAJADAS \$5
 Fried Sweet Plantains, Cotija
 Cheese & Sour Cream

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

CACHAPAS

SERVED WITH BUTTER ON THE SIDE
 ADD PROTEIN \$2

LA PROPIA \$8
 Oaxaca Cheese

MI PANA \$9
 Black Beans, Oaxaca Cheese

ÓRALE! \$10
 Oaxaca Cheese, Sour Cream,
 Guacamole & Salsa, Red or Green

DESSERT

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

DRINKS

Drip Coffee 16oz \$3
 Cold Brew Coffee 16oz Bottle \$5
 Papelón Con Limón 16oz Bottle
 (Unrefined Sugar Limeade) \$3.50
 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