

Rustika Breakfast

Breakfast Crepes

Fresh Fruit \$9.55

Crepes filled with bananas, strawberries, or both topped with powdered sugar and chocolate ganache fondue

Dulce de Leche or Nutella \$9.85

Three delicious crepes topped with dulce de leche or Nutella

Cheese Blintzes \$9.95

Homemade cheese filled crepes with apricot and strawberry preserves and sour crème

Pancakes & French Toast

Pancakes \$8.95

A stack of three fluffy buttermilk pancakes topped with powdered sugar

French Toast \$9.95

Homemade challah bread topped with cinnamon sugar

Add: Fresh Bananas, Strawberries, Dulce de Leche, Chocolate, Pecans, or Walnuts (\$0.95 Each)

Disastrous Specials

Served with homemade salsa, black beans, and toast

Egg whites available for an additional \$1.65

Ike Omelette Everything we could find mixed together in a huge mess \$11.95

BP Omelette Scrambled eggs topped with hash browns and mole sauce \$10.95

Add: Shrimp (\$2.00)

Wild Fire Omelette Scrambled egg mixed with red salsa & chipotle pepper \$9.95

Recession Omelette One scrambled egg with nothing \$1

Texans Meat Omelette Bacon, Sausage, Ham, Turkey, and Chorizo \$9.95

Sandwich Scrambled eggs on honey wheat bread or a croissant and two ingredients \$7.95

Tacos Three corn tortillas, scrambled eggs, and two ingredients \$7.95

Burrito Scrambled eggs and two ingredients wrapped in a flour tortilla \$7.95

Rustika Special Two eggs cooked any style with bacon or sausage \$8.95*

Rustika Combo Two eggs cooked any style with bacon or sausage, served with pancakes \$10.95*

Served with homemade salsa, black beans, and honey wheat toast

		<u>Small</u>	<u>Large</u>
Oatmeal	Old Fashion Kettle Hearty Oatmeal with Brown Sugar		\$5.95
Fresh Fruit Platter	A mix of fresh seasonal fruit and berries	\$5.95	\$9.95
Melon and Cheese	Fresh sweet cantaloupe topped with cottage cheese	\$4.95	\$8.85
Fruit and Yogurt	A mix of fresh seasonal fruit topped with yogurt	\$5.95	\$9.95
Fresh Berries	Fresh berries topped with powdered sugar	\$6.45	

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please let our associate know about any food allergies

Rustika Breakfast

Breakfast Plates

Served with homemade salsa, black beans, and honey wheat toast.

Egg whites available for an additional \$1.65

Make it a Double or Monster size. Add: (\$4.00/\$7.00)

Migas	Scrambled eggs with tortilla chips and sautéed onions, topped with cheddar \$9.75
🍳 Migas Mexicana	Migas with tomatoes and jalapeños \$9.95
Migas Española	Migas with shredded potatoes \$9.85
🍳 Huevos Mexicana	Scrambled eggs with sautéed tomatoes, onions, and jalapenos \$9.55
🍳 Huevos Rancheros	Fried eggs served over corn tortillas topped with red or green salsa \$9.69
Huevos con Chorizo	Scrambled eggs with chorizo \$9.95
🍳 Huevos Ahogados	Poached eggs over ham and cheese, topped with red or green salsa \$9.85
🍳 Huevos Rustika	Fried eggs over corn tortillas, ham, cheese, topped with red or green salsa \$9.95
🍳 French Rustika	Fried eggs over honey wheat bread, ham, and cheese, with red or green salsa \$9.95
🍳 Huevos Motuleños	Fried eggs over corn tortillas, ham, and cheese topped with mole sauce \$10.95
Tortilla Española	Scrambled eggs with sautéed onions and potatoes \$9.85
🍳 Tortilla Mexicana	Scrambled eggs topped with sautéed onions, tomatoes, and jalapenos \$8.85
Tortilla Oaxaqueña	Scrambled eggs served over corn tortillas, ham, and cheese and mole sauce \$10.95
Tortilla Poblana	Scrambled eggs with sautéed onions and potatoes and creamy poblano sauce \$10.95
🍳 Tortilla Sopresa	Fried eggs over ham & cheese quesadilla, topped with beans, salsa, & sour cream \$10.65
Chorizo con Papas	Scrambled eggs with sautéed onions, potatoes, and chorizo \$9.95
Lox and Cream Cheese	Scrambled eggs with smoked salmon and cream cheese \$11.95
🍳 Chilaquiles	Tortilla chips cooked with salsa, topped with onions, cilantro, sour cream, and cheese \$10.95 <i>Add: Any style eggs (\$1.50) or Chicken (\$2.45)</i>

Create Your Own Omelette (Spanish Style)

Served with homemade salsa, black beans, and honey wheat toast.

Single: \$7.85

Double: \$10.85

Monster: \$13.85

Egg whites available for an additional \$1.65

Ingredients

Choose any of the following ingredients: (\$0.75 each)

Onions	Tomato
Baby Spinach	Mushrooms
Jalapeño	Potato
Cheddar	Swiss
Cream Cheese	American
Chives	Cilantro

Premium Ingredients

(\$0.95 each)

Bacon	Sausage	Chorizo
Turkey	Ham	Queso Fresco
Poblano	Creamy Chipotle	Mole Sauce
Avocado (\$2)		
Shrimp (\$3.45)		
Chicken (\$3.45)		
Lox (\$3.45)		

Lunch Menu

 Vegetarian  Spicy

Homemade Soups

Bowls are served with honey wheat toast







Matzo Ball and Caldo Tlalpeno

Only available in Cup or Bowl

Petite: \$4.95



Cup: \$6.65

Bowl: \$8.95

Chicken Veggie	Chicken, Cauliflower, Broccoli, and Carrots in a homemade chicken broth
Tortilla	Tortilla chips in a tomato beef broth topped with cheddar
Tortilla Veggie	Tortilla chips, and veggies in a tomato beef broth topped with cheddar
Matzo Ball*	Homemade matzo ball with egg noodles in a chicken broth
Matzo Ball Veggie*	Homemade matzo ball, egg noodles, chicken and fresh veggies
 Creamy Potato	Chunky potatoes in a cream based broth
 Onion Mushroom	Onions, mushrooms, and cilantro in a clear broth
 Creamy Onion Mushroom	Onions, mushrooms and chunky potatoes in a cream based broth
 Creamy Poblano	Fresh poblano peppers cooked into a cream based broth with corn
 Gazpacho	Cold soup with freshly sliced tomatoes, cucumbers and green onions
 Caldo Tlalpeno*	Chicken, pico de gallo, avocado, and veggies in a chicken broth & queso fresco

Salads

Served with mandarin oranges, tomatoes, heart of palms, berries & almonds over spring mix or baby spinach

 Rustika House	Fresh seasonal greens dressed with red wine vinaigrette	\$8.95
Chicken, Egg, or Tuna	Your choice of homemade chicken, egg, or tuna salad	\$9.95
Tampico Crab	Surimi crab, mayo, onions, and jalapeños served with chips & avocado	\$9.55
Grilled Chicken	Grilled chicken over spring mix or spinach	\$10.55
Chicken Fajita	Grilled chicken with caramelized onions	\$10.85
Chicken Caesar	Grilled chicken topped with Parmesan cheese	\$10.85
 Chicken Mexicana	Grilled chicken with caramelized onions, tomatoes, and jalapenos	\$10.95
Trio	Homemade chicken, egg, and tuna salad	\$11.75
Shrimp Rustika	Sautéed garlic, onions, and cilantro cooked in a moho chipotle sauce	\$12.95

Lunch Combos

Combo 1	Side salad and petite soup of your choice	\$8.95
Combo 2	Petite soup or a side salad, with an empanada or half of any sandwich	\$9.95
Combo 3	Petite soup, side salad, with an empanada or half a sandwich	\$12.95

Upgrades: Cup of soup for (\$1.00) bowl of soup for (\$2.00)

Additional charge of (\$1.00) for Rustika Club, Caldo Tlalpeño and Matzo Ball Soup

Lunch Menu

🌱 Vegetarian 🌶️ Spicy

Hot Sandwiches

Served with spring mix, tomatoes, mayo, and mustard on toasted honey wheat bread or croissant with tortilla chips and homemade salsa on the side

🌱 Veggie	Sautéed fresh veggies: onions, celery, mushrooms, tomatoes, and spinach	\$8.95
Ham & Cheese	Grilled gourmet ham with american cheese	\$8.85
Turkey & Cheese	Grilled gourmet turkey with swiss cheese	\$8.85
Chicken Fajita	Grilled chicken breast and caramelized onions	\$9.95
Rustika Club	Triple decker with Ham, turkey, bacon, american and swiss cheese	\$11.25
🌶️ Mexicana	Chicken, ham, or turkey, with caramelized onions, tomatoes, and jalapeños	\$9.95

Cold Sandwiches

Served with spring mix, tomatoes, mayo, and mustard on toasted honey wheat bread or croissant with tortilla chips and homemade salsa on the side

Tuna Salad	Albacore tuna, onions, lettuce, and mayo	\$8.95
Chicken Salad	Chicken, celery, and mayo	\$8.95
Egg Salad	Homemade egg salad, green onions, and mayo	\$8.95

Melts

Open face sandwich with spring mix, tomatoes, mayo, and mustard on honey wheat bread topped with melted Swiss cheese with tortilla chips and homemade salsa on the side

🌱 Veggie \$8.95	Turkey & Cheese \$8.95	Tuna salad \$8.95
Ham & Cheese \$8.95	Chicken Fajita \$9.95	🌶️ Mexicana \$9.95

Tacos

Served on soft corn tortillas with tortilla chips, homemade salsa, and a side salad

		3 tacos
🌱 Mushroom Provenzal	Mushrooms, garlic, caramelized onions, and cilantro	\$9.95
🌱 Veggie	Sauteed onions, celery, mushrooms, tomatoes, and spinach	\$9.95
Chicken Fajita	Grilled chicken and caramelized onions	\$10.75
🌶️ Chicken Mexicana	Grilled chicken, caramelized onions, tomatoes, and jalapenos	\$10.95
Shrimp	Shrimp cooked in a garlic moho chipotle sauce	\$12.95
Fish	Fried or grilled white fish served over romaine lettuce	\$10.95

Empanada Platter

Platter 1	One empanada served with a Rustika House Salad	\$8.95				
Platter 2	Two empanadas served with a Rustika House Salad	\$11.45				
Chicken	Beef	🌱 Spinach	Chicken Mole	Apple	Pumpkin	Ham and Cheese
Ham and Egg	🌱 Spinach and Egg	Sausage and Egg	Bacon and Egg			

Rustika Specialties

🌿 Vegetarian 🌶️ Spicy

Guacamole Bar

Bobo Dip	Avocado mixed with grilled onions and egg salad	\$9.95
Guacamole Mexicana	Fresh avocado, pico de gallo, and lemon	\$9.95

Plates

Served with corn tortillas, rice, black beans, homemade salsa and a side house salad

Chicken Moho	Grilled chicken cooked in a garlic, onion, and moho chipotle sauce	\$11.85
Chicken Fajita	Grilled chicken with caramelized onions	\$11.85
Fajita Mexicana	Chicken with caramelized onions, jalapeno, and tomatoes	\$12.95
Chicken Mole Platter	Tender grilled chicken topped with a mole sauce	\$13.95

Served with rice, and black beans (except Paella)

- 🌿 **Cheese Enchiladas** \$10.85
Corn tortillas filled with fresh white cheese topped with creamy red, or green sauce
- Chicken Enchiladas** \$10.95
Corn tortillas filled with chicken and topped with your choice of creamy red, or green sauce
- Paella Poblana** \$12.85
Grilled shrimp in a creamy poblano pepper sauce served over rice

Signature Crepes

- 🌿 **Spinach** \$11.55
Three homemade crepes filled with spinach and caramelized onions, topped with a creamy poblano sauce
- Chicken** \$11.85
Three homemade crepes filled with chicken, topped with a creamy poblano sauce
- 🌿 **Mushrooms** \$11.55
Three homemade crepes filled with mushrooms and onions, topped with a creamy poblano sauce

Pasta

Add Chicken or Shrimp (\$3.45)

- Poblano Alfredo** \$9.95
Creamy poblano alfredo sauce with angel hair pasta
- Creamy Chipotle** \$9.95
Creamy chipotle sauce with angel hair pasta

Bring Your Own Wine & Beer

\$10 corking fee per wine bottle & \$5 fee for every six-pack of beer

Sides

Breakfast

Toast \$1.85
Hash Browns \$3.85
Yogurt \$3.85
Cottage Cheese \$3.95
Bacon \$4.85
Sausage \$4.45
Pancakes \$4.95
French Toast \$5.85
Flour or Corn Tortillas \$1.85

Lunch

Chicken \$3.45
Mexican Rice \$3.85
Black Beans \$3.85
Avocado \$2.00
Chips and Salsa \$4.45
Empanada \$3.45
Side House Salad \$5.95
Sliced Tomatoes \$2.95

Kid's Menu

Includes small soft drink (no substitutes) \$4.95

Grilled Cheese Sandwich
Cheese Quesadillas
Ham and Cheese Sandwich
Turkey and Cheese Sandwich
French Toast
Two eggs any style
Lexi's Happy Face Pancake

School of Lil' Chef Parties

Make a mess in our kitchen with all your friends!
Birthday Parties * Holiday Parties * Scout Groups * Just For Fun
Starts at \$55 per person
Minimum of 10 people
Ask us how to book your own Lil' Chef party today!
Ages 4 to 120