

APPETIZERS AVAILABLE AFTER 11:00AM

NACHOS & DIPS

- Muy Grande Nacho** A large cheese nacho with refried beans, tomatoes and lettuce 7.50
- Casa Nacho** Black olives, tomatoes, onions, side of guacamole Small 6.75 Large 8.75
- Create Your Own Nacho** Start with Monterey jack cheese and add toppings... Small 4.50 Large 6.50 plus additional toppings (see below)
- Mushroom Parmesan Dip** Pungent parmesan, earthy local mushrooms and green onion unite! Served hot with toasted pita wedges or chips. \$8.00
- Queso con Chiles & Chips** A spicy blend of Monterey jack cheese, cream cheese and tomatoes fired up with hot wax chiles. Served hot with pita wedges or chips. 6.50
- Six Layer Dip** A dip made with organic refried beans, tomatoes, onions, guacamole, Monterey jack cheese and sour cream. Served with pita wedges or chips. 6.50

QUESADILLAS

- All quesadillas start with sour cream and Monterey jack cheese and are grilled in a homemade flour tortilla.*
- Casa Quesadilla** Black olives, tomatoes, onions and guacamole. 6.75
- King Quesadilla** King Farms slow roasted pork and roasted green peppers. 7.50
- Veggie Quesadilla** Seasonal veggies, onions, tomatoes and bell peppers. 6.00
- Seasonal Quesadilla** Seasonal cheese, seasonal veggies & onion. Market Price

Create Your Own Quesadilla 4.50 plus additional toppings

NACHO & QUESADILLA TOPPINGS

- .75 ea Bell Pepper, Black Olive, Onion, Green Onion, Tomato, Refried Beans, Hot Wax Chillies
- 1.00 ea. Southwestern Black Beans, Jasmine Rice, Jalapeño Peppers
- 1.50 ea. Seasonal Veggies, Vegetarian Chili
- 2.00 Sautéed Peanut-Soy Marinated Tofu
- 2.50 ea. Beef, Chicken, Pulled Pork, Puerco Pibil,

SOUP & SALAD

Add a side of fresh homemade flour tortilla or pita to any soup or salad for 1.50

- Vegetarian Chili** Our award winning vegetarian chili is served with Swissland Monterey jack cheese and red corn tortilla chips upon request. Cup 2.00 / Bowl 3.25
- Bodega Signature Tortilla Soup** Black beans, pickled jalapeños, corn, tomatoes, cilantro, pan-fried onions and carrots married in a coconut-vegetable broth. Served with crispy fried flour tortilla strips. Vegan friendly! Cup 2.00 / Bowl 3.25
- Mixed Greens Salad** Lettuce, salad greens and a colorful dash of vegetables topped with homemade croutons. Served with the dressing of your choice. House 5.25 Side 2.75
- Soup & Salad Combo** A house salad and tortilla soup or vegetarian chili. 7.75
- Rice Salad** Seasonal veggies of the day, tomatoes and Jasmine Rice on a bed of fresh greens. 5.50
- Taco Salad** Fresh organic greens are topped with vegetarian chili, Monterey jack cheese, guacamole, black olives, tomatoes and organic red corn tortilla chips. 7.00

DRESSINGS

Seasonal Vinaigrette - Sesame Soy - Creamy Garlic - Shiitake Ginger Vinaigrette Balsamic or Red Wine Vinegar and Olive Oil

ORDER AT THE BAR

APPETIZERS

CHIPS, SALSA & GUACAMOLE

- Chips and one salsa 2.00 Chips and Guacamole 3.50 Chips and two salsas 2.75
Salsa Sampler - 4 salsas + 2 baskets of chips 4.75
Guac & Salsa Sampler - 1 Guacamole + 2 salsas + 2 baskets of chips 4.75
Side of chips 1.50 Side of salsa 1.00 Side of Guacamole 2.75

OUR HOUSE SALSAS & GUAC

Seasonal Salsas With so many wonderful local ingredients to choose from we will have no trouble making a variety of fresh salsas this summer! Ask your server for today's selection(s).

Seasonal Guacamole (*Counts as 2 salsas*) We're changing it up this season-- guacamole packed with fresh cilantro and green onion, local hot wax chiles, garlic and lime juice.

Our Signature House Salsas Made fresh in-house daily!

Mild Salsas: House Mild, Black Bean, Casa BBQ Sauce

Medium Salsas: Salsa Verde, Red Chile Roasted Garlic

Hot Salsas: Chipotle, House Hot, Habanero

BODEGA SPECIALTIES

Tofu or Chorizo Albondigas Five Mexican meatballs simmered in BBQ sauce and served over Jasmine Rice and topped with green onions. Your choice of meatballs made with ground pork from King Family Farm or Spring Creek Tofu. 6.00

Tofu Fries They're here to stay! Served with a tomato-cilantro soy mayo. 7.50

Seasonal Veggie Fritters Summer vegetables in a savory batter, fried to a golden-brown perfection! Served with tomato-cilantro soy mayo. Market Price

Puerco Pibil Traditional Mexican-style slow roasted pork brimming with the flavor of lemon and the heat of local habanero peppers! Served with Jasmine rice, a flour tortilla, fresh lettuce, mild salsa and sour cream. 6.50

To The Hills Hearty food at a price a revolutionary can afford. Southwestern Black Beans served with Jasmine Rice and a homemade white flour tortilla. 3.25

Hills Deluxe The revolution goes upscale! To The Hills with your choice of two salsas and topped with lettuce. Served with a homemade white flour tortilla. 4.50

Summer is finally here and we are pleased to introduce our new seasonal menu! In order to truly reflect the variety of food that summer has to offer, we will be featuring a rotation of several salsas, cheeses and fillings throughout the season.

Please ask your server for today's selections and prices.