

MENU

STACKS

ALL DAY BREAKFAST

- BREAKFAST SANDWICH 19
Fried eggs over medium, crispy mozzarella, avocado spread, bacon, sofrito aioli, guava mumbo sauce
- EL BREAKFAST WRAP 19
Scrambled eggs, cheese, kidney beans Panama Style, avocado, bacon, concolon (crispy rice) and sofrito aioli
- ACAI BOWL  16
Organic vegan acai sorbet, banana, seasonal fruit, homemade granola (oat, mixed nuts, coco, maple syrup, spices), peanut butter
- BEC SANDWICH 16
Bacon, fried egg, cheddar cheese, house mayo
- AVOCADO TOAST  14
Sourdough bread, avocado, radish, served with house greens. Add eggs (+\$2)
- CASCARA GRANOLA BOWL  15
Greek yogurt, banana, seasonal fruit, homemade granola (oat, mixed nuts, coco, maple syrup, spices), local wildflower honey.
Optional: drizzle extra virgin olive oil.

LUNCH AND DINNER

- CAESAR CHICKEN WRAP 16
Lettuce, crunchy chicken, fresh parm, caesar dressing
- PORK BELLY SANDWICH 15
Pulled pork belly with cáscara glaze and spices, fresh pickled salad (cole slaw, carrot, cucumber, cilantro), asian cashew truffle mayo, fries or house salad
- FRIED CHICKEN SANDWICH 14
Fried chicken, pickles, house mayo and mumbo (spicy sweet) sauce
- CHICKEN TENDIES 10
Fried chicken tenders, served with fries

TAPAS & BAR BITES

- HOUSE MUMBO WINGS 12
Crispy, juicy wings smothered in our signature sweet-heat mumbo sauce
- CARIMAÑOLAS  10
Crisp Panamanian yuca fritters filled with ground beef and sofrito
- LIME ZEST CHICHARRON 12
Crispy pork belly cubes with our house sauce and lemon zest, sea salt
- TEQUEÑOS 12
Crisp pastry-wrapped (4) white cheese, served with mumbo sauce (guava, coffee husk, spicy sweet)

coffee

filtered coffee

PANAMA GEISHA COFFEE FLIGHT	34.00
Tasting of the rare and coveted varietal directly sourced from the best producers.	
SINGLE ORIGIN DRIP COFFEE	4.50 8oz 5.00 12oz
NITRO COLD BREW	5.50 12oz 6.50 16oz
POUR OVER SINGLE FARM GEISHA COFFEE	12.00
Ask about our single origins for pour over	

espresso based

MACCHIATO	4.50
CORTADO	4.75
CAPPUCCINO	5.50
FLAT WHITE	5.50
LATTE	6.00
MOCHA	6.25

tea

LOOSE LEAF	3.50
Jasmine, Green, English Breakfast, Chamomile.	
MATCHA	5.25
MATCHA LATTE	6.25
CHAI	4.50 6.00 dirty
CHAI LATTE	6.00

house special coffees

VANILLA BEAN LATTE	6.25
House-made vanilla bean syrup	
ORANGE RASPADURA LATTE	6.50
Syrup made with melted panela and orange peel, topped with cinnamon and orange zest	
GOLDEN LATTE	6.25
Turmeric, cinnamon, ginger, honey	
BARU BLACK MOCHA LATTE	6.25
Activated charcoal mocha latte	
LA BANDA LATTE	6.25
Lavender-infused latte, house specialty	
ESPRESSO TONIC	6.25
Tonic water, espresso shot over ice.	
COCO AMERICANO	6.75
Organic coconut water espresso, over ice	
soft drinks	
TOPO CHICO	4.00
12 oz (+1)	
JUST WATER	3.50
SPINDRIFT	4.50
<u>Lemon / Lemon Tea Sparkling Water</u>	
NATALIES NATURAL JUICE	4.75
Orange / Tangerine (+ \$1.25)	
MARTINELLI'S GOLD MEDAL APPLE JUICE	4.00
VITA COCO COCONUT WATER	6.00
MEXICAN COKE	5.00
DIET COKE	5.00