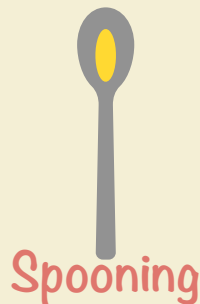


Bodega 90210

BEVERLY HILLS' FIRST
FOOD COURT



Family Owned Since 1991. Serving Beer and Wine



@BODEGA90210



STEP 1: PICK YOUR BURRITO \$15.25



LA NETA*

Eggs over easy, cheddar cheese, bacon, tater tots, avocado and crema *LIFE CHANGING



THE CHAVELA

Scrambled eggs, black beans, breakfast potatoes, pico de gallo, avocado, bacon, sausage, and cheddar cheese



THE CHORI

Chorizo Roja by the CHORI-MAN, tater tots, scrambled eggs, and cheddar cheese in a flour tortilla



LAURENA

Egg whites, spinach, avocado, and feta cheese in whole wheat tortilla



MAMACITA * +\$2.99

Plant-based eggs, *Follow Your Heart* vegan cheddar, *IMPOSSIBLE®* sausage, tater tots, avocado, and cashew crema in a flour tortilla *STILL LIFE CHANGING

*11" Cassava-Coconut Flour Tortilla (gluten-free) substitute available for +1.75

STEP 2: PICK YOUR SIDE

Home Style Potatoes


Fresh Fruit


Tater Tots + \$2.25


French Fries \$2.25


Fruta Picoso: fruit with tajin and chamoy \$1.75

STEP 3: PICK YOUR SALSA



House 

Pico De Gallo 

Salsa Verde 

Avocado Salsa 

Citrus Habanero   

Salsa Roja  

Tapatio

Chili Aioli 

Additional Salsas .50





Spooning



SMOOTHIES \$9.99

ALL SMOOTHIES ARE VEGAN

AH-SIGH-E: Acai, banana, strawberry, blueberry, apple juice

GO GREEN: Banana, pineapple, kale, spinach, oat milk

SKINNY JEANS: Strawberry, pineapple, coconut water, turmeric.

VITAMIN C: Fresh squeezed orange juice, strawberries, and pineapple

THE BASIQUE: Strawberries, banana, peanut butter, spinach, almond milk, and cinnamon

MUSCLE UP: Almond Milk, peanut butter, whey protein, bananas and blueberries

PINKY PROMISE: Almond Milk, strawberries, banana, chia seeds

CAN I GET IMMUNITY: Pineapple, banana, mango, ginger, turmeric, oat milk

CAPO: Almond milk, banana, carob powder, raw cacao, peanut butter, pea protein powder

EGGS/GRIDDLE

2x2 PROTEIN COMBO \$17.99: 2 whole eggs and 2 egg whites scrambled with chicken, feta cheese, and avocado. Served with your choice of mixed greens or fruit

VEGGIE QUINOA BOWL \$16.99: Quinoa with sautéed broccoli, mushrooms, and melted cheddar cheese. Topped with a sunny-side-up egg Vegan option Available +\$2.99

HIPSTER BOWL \$17.50: Brown rice, egg whites, sliced chicken, quinoa, spinach, and pico de Gallo

THREE PANCAKES \$12.00: Add chocolate or bananas + \$1.25 add bacon or sausage +\$3.99

ALL AMERICAN \$14.99: Two eggs any style, and your choice of bacon, sausage, or turkey bacon. Served with your choice of toast and one side of potatoes, mixed greens, or fruit

ASADA AND EGGS \$19.99: Carne asada, two fried eggs, grilled sourdough, and potatoes or fruit

ACAI BOWLS* \$13.50

CLASSIC - Base: Acai, banana, strawberry, apple juice
Toppings: GF/vegan granola, banana, strawberry, blueberry, goji berry, local honey

SELFIE - Base: Acai, banana, mango, pineapple coconut milk
Toppings: GF/vegan granola, strawberry, blueberry, coconut shavings, local honey

GREEN ROUTINE - Base: Acai, banana, spinach, kale, spirulina, ginger, apple juice
Toppings: GF/vegan granola, strawberry, blueberry, chia seed, local honey

ANGRY TRAINER - Base: Acai, peanut butter, banana, blueberry, pea protein powder, hemp milk
Toppings: GF/vegan granola, almonds, banana, blueberry, hemp seed, local honey

SPOON THE MAGIC DRAGON -Base: Pitaya, banana, mango, coconut water
Toppings: GF/vegan granola, banana, coconut shaving, local honey

***Note our granola contains cashews, sesame seeds, pepitas and hemp seeds**

***Bag Of Granola: \$7.75**

MADE TO ORDER JUICES \$10.50

BLIND MELLON: Cantaloupe, celery, cucumber, and lemon

CARROT TOP: Apples, carrots, ginger, and lemon

NIRVANA: Orange, strawberries, kale, carrots, and banana

GREEN DAY: Apples, cucumber, celery, and kale

SAW RED: Beets, apple, carrot, and ginger

TURMERIC TONIC WELLNESS SHOT \$4.25:
Coconut water, ginger, honey

FRESH SQUEEZED ORANGE JUICE: \$8.99

***Please let us know about any food allergies. We prepare food in a kitchen that has nuts**





OTRO DÍA TACOS

BARRA DE TACOS EN LA 90212



ANTOJITOS

CHIPS AND SALSA \$6.50: Homemade chips served with our house salsa

CHIPS AND GUACAMOLE \$9.25: Homemade chips served with our fresh guacamole

ASADA FRIES \$15.50: Fries, topped with asada, cheese, avocado salsa, homemade crema, and salsa roja

CALIFORNIA STEAK QUESADILLA \$15.75: Quesadilla with cheddar and mozzarella, french fries, steak, guacamole, all on the inside! Served with a side of crema and salsa of your choice

QUESADILLA SONORA \$12.99: Traditional northern Mexican quesadilla with a Sonora tortilla. **Add a Protein \$2.75:** Asada | Tinga | Adobada | Chorizo | Mushroom | JackFruit | Carnitas | Shrimp +4.50

MULITA \$4.99: Your choice of protein sandwiched between two tortillas melted with cheese and topped with homemade crema and avocado salsa. **Protein:** asada, tinga, adobada, chorizo, mushroom, jackfruit, or carnitas

VOLCAN \$4.99: Tostada with melted cheese, topped with your choice of asada, tinga chicken, adobada pork, chorizo, mushroom, jackfruit, or carnitas

SWEET POTATO QUINOA TAQUITOS 🌱 \$6.75: Taquitos served with avocado salsa and cashew crema

BURRITOS

CALIFORNIA BURRITO \$15.99: Asada, French fries, cheese, crema and guacamole **(no modifications)**

BURRITO CON TODO \$14.75: Your choice of protein spanish rice, black beans, cheese, crema, avocado salsa, onions and cilantro. **Add guac \$2.50**

PROTEINS: Tinga chicken, adobada pork, chorizo, sweet potato, mushroom, jackfruit or carnitas, **asada +2.99 shrimp +5.50.** **Make any Burrito into a bowl for +\$2.25 (includes lettuce)**

BURRITO PESCADO \$16.75: Fried white fish, brown rice, cabbage, guacamole, mango habanero slaw

SALSAS: Roja (spicy), Verde (mild), Citrus Habanero (hot), House (mild), Avocado salsa (mild), Pico De Gallo

STREET TACOS

CARNE ASADA \$4.25: Fire-cooked, marinated beef topped with onions and cilantro

TINGA CHICKEN \$3.99: Shredded chicken marinated in a tomato chipotle sauce topped with cilantro and pickled onions

ADOBADA PORK "PASTOR" \$3.99: Topped with thinly sliced pineapple, onions and cilantro

CARNITAS \$3.99: Slow-cooked pork carnitas topped with onions and cilantro

CHORIZO ROJA \$3.99: Chori-Man chorizo cooked to perfection topped with feta cheese, and cilantro

BAJA CAULIFLOWER TACO 🌱 5.50: Fried cauliflower topped with a plant-based chili aioli, cabbage and pico de gallo

HONGOS 🌱 \$3.99: Seasoned mushrooms topped with onions and cilantro

JACK FRUIT CARNITAS 🌱 \$3.99 : Topped with onions and cilantro

CAMARÓN \$7.25: Garlic chipotle shrimp, jalapeño slaw, chili crema, and pico de Gallo

PESCADO \$6.99: Fried white fish, cabbage, and mango-habanero slaw

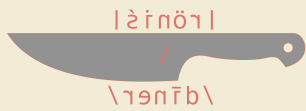
REFRESCANTE

Botella de Agua	\$3.00
Topo Chico	\$4.50
Mexican Coke	\$4.50
Mexican Sprite	\$4.50
Coca Light	\$3.99
Jarritos	\$4.50
Agua Fresca	\$4.50
Horchata	\$4.50
Jamaica	\$4.50

2 Churros \$4.75

BEBIDA

Bohemia	\$8.00
Modelo (especial y negra)	\$7.00
Pacifico	7.00
Corona	\$7.00
Victoria	\$7.00
Bad Hombre	\$8.00
Frozen Marg	\$7.50
Frozen "Rum" Chota	\$7.50
Froise	\$5.75
Michelada	+\$2.75 to any Beer



RONI'S DINER

FAMILY OWNED SINCE 1991



SALADS

TIMELESS TUNA SALAD \$17.50: Mixed greens topped with a scoop of white albacore tuna, avocados, sliced cucumbers and tomatoes

CHOPPED ITALIAN SALAD \$16.99: Italian salami, chopped lettuce, tomatoes, olives, garbanzo beans, mozzarella cheese, topped with pepperoncini

THE GUNNAR PETERSON \$18.75: Chopped spinach, broccoli, bell peppers, and tomatoes. Topped with your choice of cajun blackened wild salmon or cajun blackened chicken, tossed with olive oil

CARMEN'S BBQ CHICKEN SALAD \$17.50: Tangy bbq chicken, grilled corn, avocado, tomato, and chopped lettuce. Served with honey mustard


SOUTH BY SOUTHWEST SALAD \$17.50: Blackened chicken, corn, tomatoes, avocado, black beans, jicama, cheddar cheese, crisp tortilla strips, tossed with a creamy tomatillo dressing (contains cilantro)


SALAD AND BOWL ADD ON'S

Grilled or Cajun Chicken Breast \$7.75, Grilled or Cajun Salmon \$11.50, Scoop of tuna \$6.50, Cajun Blackened Shrimp \$8.50, Grilled Steak \$10.25, Fried Egg \$4.00, Avocado \$4.00, IMPOSSIBLE® patty \$9.00. Tinga Chicken 7.75

MAIN COURSE

SALMON BOWL \$18.75: Salmon, brown rice, cucumbers, sweet onions, carrots, and toasted almonds. Served with a ginger sesame dressing

THE JUAREZ BOWL \$18.99: Chicken tinga, black beans, spanish rice, a fried egg, avocado, pico de gallo, crisp tortilla strips.
 Vegan option available

ROASTED VEGGIE BOWL  \$17.99: Farro, sweet potatoes, kale, brussels sprouts, pepitas, and lemon vinaigrette on the side

CHICKEN LINGUINI \$17.99: Chicken breast sautéed with sun dried tomatoes, garlic, white wine, and parmesan cheese


PENNE BOLOGNESE \$19.00: Made in house with all angus beef

LEMON CHICKEN PICCATA \$21.75: Chicken breast sautéed in a lemon caper artichoke sauce, served with steamed veggies or pasta

SHARED PLATES

BUFFALO CHICKEN TENDERS: \$14.50

CHICKEN TENDERS AND FRIES: \$15.50

 Vegan option available +2.00


FRENCH FRIES \$8.00: Served with ranch


TATER TOTS \$7.50: Served with a garlic aioli

BUFFALO CAULIFLOWER (seasonal)  \$14.99

HOME-MADE SOUPS \$8.99

CHICKEN NOODLE

VEGETABLE 

LENTIL SOUP 

CHICKEN AND RICE

SANDWICHES/ BURGERS

served with one signature side or premium side for +1.75

CRISP DELIGHT \$18.75:

Breaded chicken on a warm bun with garlic aioli, kale slaw, Swiss cheese, and pickled red onions

TUNA SALAD SANDWICH \$18.75: Best tuna in town, all white albacore, celery, lettuce tomato, and pickles

TURKEY CLUB \$18.75:

Sliced turkey, bacon, avocado, lettuce, tomato, mozzarella cheese, and mayo

THE BURGER \$18.75:

Angus beef patty, spread, smashed avocado, grilled mushrooms, coleslaw, cheddar cheese, and pickled red onions

PLANT-BASED CHEESEBURGER  \$21.00:

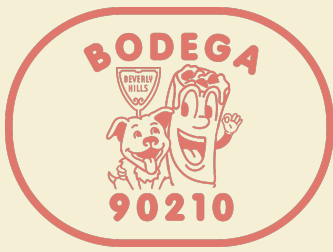
IMPOSSIBLE® burger patty, vegan cheese, vegan spread, lettuce, tomato, pickles, and grilled onions

SIGNATURE SIDES:

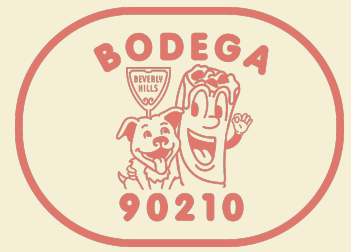
fries, mixed greens, coleslaw, fruit

PREMIUM SIDES \$3.75:

tatter tots, sautéed spinach, steamed vegetables



BODEGA DRINKS



DESSERTS

New York Cheesecake \$9.99:

Traditional NY cheesecake flavored with a hint of vanilla, and a graham cracker crust

Brownie Sundae \$9.99:

Warm brownie chunks served with vanilla ice cream, chocolate syrup and whipped cream topped with Oreo cookie crumbs

MILK SHAKES \$10.50

Oreo

Vanilla

Chocolate

BEVERAGES

Apple Juice \$3.99

Cranberry Juice \$3.99

Fountain Soda \$3.99 (free refills):
Coke, Diet Coke, Sprite, Lemonade,
Ice Tea, Arnold Palmer

Bottle Water SM \$.2.99 LG. \$6.50

Sparkling Water SM \$4.25 LG. \$6.50

Mexican soda \$4.50

Jarritos \$4.50

COFFEE AND TEA

Tea \$3.50

Coffee \$3.75

Ice Coffee \$3.99

Iced Horchata Latte \$4.75

Latte: Single \$4.25 Double \$4.99

Cappuccino Single \$4.25 Double \$4.99

Almond Milk or Oat Milk available +.50

BEER

Corona \$7.00

Stella Artois \$7.00

Boom Town Bad Hombre \$8.00

Modelo Especial \$7.00

Modelo Negro \$7.00

Pacifico \$7.00

Michelada add to you any beer +\$2.75

WHITE WINE

HOUSE CHARDONNAY

Glass \$10.00 Bottle \$30.00

HOUSE PINOT GRIGIO

Glass :\$10.00 Bottle: \$30.00

MIMOSA

Glass: \$10.00 Pitcher: \$32.00

CAMPUGET ROSE

Glass: \$10.00 Bottle \$33.00

LA PLAYA SAUVIGNON BLANC

Glass \$10. Bottle \$34.00

Red Wine

HOUSE MERLOT

Glass \$10.00 Bottle \$30.00

PARKER STATION PINOT NOIR

Glass \$12.00 Bottle \$40.00

DON RODOFO MALBEC

Glass \$11.00 Bottle \$34.00

WILLIAM HILL CABERNET

Glass \$11.00 Bottle \$34.00

 is or allows for the dish to be prepared vegan

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects .



OTRO DÍA ROTISSERIE COMING SOON



