

# Casa Nueva

4 W State St Athens OH 45701 · +17405922016 · Updated: Jan 14, 2026

[View online menu](#)



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## CASA CLASSICS 3

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### To The Hills

**\$5.00**

Black beans and rice with a flour tortilla. Can be gluten free by substituting chips for the flour tortilla

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### Hills Deluxe

**\$7.25**

To the hills with lettuce and your choice of two salsas. Can be gluten free by substituting chips for the flour tortilla

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### Chorizo or Tofu Albondigas

**\$7.25**

Mexican style meatballs in Casa BBQ sauce on a bed of rice, topped with green onions

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## SALSAS 9

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### House Mild

Tomatoes, Onions, and Cilantro

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### BBQ

Tangy and Sweet

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### Black Bean

Black Beans and Garlic

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### House Medium

Kicked up Mild

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### Verde

Green and Delicious

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### Red Chile Roasted Garlic

Bold Roasted Garlic Flavor

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### Chipotle

Hot and Smokey

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### House Hot

It's Hot

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### Habanero

It's Really Hot

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## SOUP 2

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### Vegetarian Chili

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## Soup of the Day

### SALAD 4

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**Side Salad** **\$4.00**

**House Salad** **\$8.00**

**Rice Salad** **\$9.00**

Vegetables of the day and rice on the top of salad greens

**Taco Salad** **\$9.00**

Salad greens, vegetarian chili, guacamole, cheese, black olives, tomatoes, and chips

### SANDWICHES & WRAPS 5

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**Grilled Cheese** **\$6.75**

Monterey Jack Cheese on Casa made wheat bread

**Open Faced Veggie Sandwich** **\$9.00**

Pita baked with cheese, tomatoes, onions, veggies of the day, black olives, and bell peppers

**Street Burrito Wrap** **\$9.50**

Cheese, refried beans, onions, shredded lettuce, red cabbage, tomatoes, and guacamole in a flour tortilla. Wraps available from 11:00 am - 5:00 pm

**Hills Deluxe Wrap** **\$9.50**

Black Beans, rice, shredded lettuce, red cabbage, carrots, green onions, and your choice of two salsas in a flour tortilla. Wraps available from 11:00 am - 5:00 pm

**Vegetarian Chili Wrap** **\$9.50**

Vegetarian chili, guacamole, shredded lettuce, tomatoes, black olives, and cheese in a flour tortilla. Wraps available from 11:00 am - 5:00 pm

### MAIN 18

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**Basic** **\$7.00**

Two eggs any style or peanut-soy tofu. Served with homefries and wheat toast

**Deluxe** **\$8.00**

Two scrambled eggs or peanut-soy tofu with cheese, onions, and bell peppers. Served with Cajun homefries and your choice of our freshly baked bread

**Casa Granola** **\$6.50**

House made granola served with milk, yogurt or fruit juice

**Breakfast Burrito** **\$9.50**

Eggs or peanut-soy tofu, cheese, onions, bell peppers, and refried beans baked in a flour tortilla. You pick the salsa. Served with homefries

<b>Veggie Rancheros</b>	<b>\$8.75</b>
Flour tortilla with tomatoes, onions, bell peppers, vegetables of the day, black bean salsa and cheese. Served with a side of fruit	
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<b>Huevos Rancheros</b>	<b>AVAILABLE OPTIONS</b>
Two corn tortillas, cheese, onions, bell peppers, baked with your choice of salsa and topped with two over-easy eggs.	Full: \$9.00
Served with homefries	Half: \$7.25
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<b>Peabody</b>	<b>AVAILABLE OPTIONS</b>
Over-easy eggs or peanut-soy tofu on a buttermilk biscuit topped with vegetarian soysage gravy	Full: \$7.00
	Half: \$5.00
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<b>Morning in the Hills</b>	<b>\$5.50</b>
Peanut-soy tofu, black beans and rice. Substitute eggs and salsa for tofu to make gluten free for \$1.25	
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<b>Pancakes or French Toast</b>	<b>\$4.00</b>
Served with butter and maple syrup	
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<b>Breakfast Sandwich</b>	<b>\$5.50</b>
Egg, cheese, and bacon, sausage, tofu bacon or soysage on wheat or an English muffin	
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<b>Biscuits or Homefries and Soysage Gravy</b>	<b>AVAILABLE OPTIONS</b>
	Full: \$6.00
	Half: \$4.00
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<b>Breakfast Enchilada</b>	<b>\$9.75</b>
Two layer stacked enchilada with eggs, cheese, onions, bell peppers, you pick the salsa on top. Side of black beans. A great gluten free option if you pick a gluten free salsa!	
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<b>Build Your Own Omelet</b>	<b>\$9.50</b>
We start with three eggs, cheese, a side of homefries and wheat toast, pick two fillings. Fillings: bacon, sausage, vegetarian soysage, peanut-soy tofu, tofu bacon, vegetables of the day, jalapeños, hot wax chilies, tomatoes, black olives, onions, green onions, bell peppers, green chilies, guacamole	
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<b>Casa Que Pasa Omelet</b>	<b>\$9.50</b>
Cheese, guacamole, black olives, onions and tomatoes. A side of homefries and wheat toast	
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<b>Fresh Deluxe</b>	<b>\$9.75</b>
Two eggs with onions, bell peppers, and cheese. Side of veggies of the day and fruit	
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<b>Scrambler</b>	<b>\$8.25</b>
Eggs or peanut-soy tofu with cheese, onions, and bell peppers baked in a flour tortilla. Side of homefries, you pick a salsa	
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<b>Scrambler Deluxe</b>	<b>\$9.75</b>
A scrambler with the veggie of the day, black beans, and two salsas. Side of homefries	
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<b>Vegan Scrambler</b>	<b>\$8.25</b>
Scrambler with peanut-soy tofu, jasmine rice, onions, bell peppers, and veggies of the day. You pick the salsa on top	

## SIDES 24

<b>Butter</b>	<b>\$2.00</b>
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<b>Applesauce</b>	<b>\$2.00</b>
<b>Salsa</b>	<b>\$2.00</b>
<b>Small Guacamole</b>	<b>\$2.00</b>
<b>One Egg</b>	<b>\$2.00</b>
<b>Wheat Toast</b>	<b>\$3.00</b>
<b>Pita Bread</b>	<b>\$3.00</b>
<b>Flour Tortilla</b>	<b>\$3.00</b>
<b>Black Beans</b>	<b>\$3.00</b>
<b>Refried Beans</b>	<b>\$3.00</b>
<b>Homefries</b>	<b>\$3.00</b>
<b>Rice</b>	<b>\$3.00</b>
<b>Extra Maple Syrup</b>	<b>\$3.00</b>
<b>Large Guacamole</b>	<b>\$4.00</b>
<b>English Muffin</b>	<b>\$4.00</b>
<b>Buttermilk Biscuit</b>	<b>\$4.00</b>
<b>Vegetarian Soysage Gravy</b>	<b>\$4.00</b>
<b>Tofu Bacon</b>	<b>\$4.00</b>
<b>Soysage Patty</b>	<b>\$4.00</b>
<b>Fresh Fruit</b>	<b>\$4.00</b>
<b>Vegetables of the Day</b>	<b>\$4.00</b>
<b>Cajun Homefries</b>	<b>\$4.00</b>
<b>Sausage</b>	<b>\$4.00</b>
<b>Bacon</b>	<b>\$4.00</b>

## **SEASONAL SELECTIONS 2**

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### **Seasonal Salsa**

Salsa Borracha (Drunken Salsa) Weasel Boy IPA

### **Seasonal Dressing**

Buttermilk-Beer Ranch with Mt. Carmel Amber Ale

## **BREAKFAST 3**

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## Seasonal Scrambler

**\$9.50**

Eggs or peanut-soy tofu, Integration Acres Chevre, Monterey Jack cheese, Mt. Carmel Amber Ale beer braised cabbage, and onions wrapped in a flour tortilla and topped with your choice of salsa. Served with a side of home fries

## Seasonal Huevos Rancheros

**AVAILABLE OPTIONS**

Two corn tortillas with Integration Acres Chevre, Monterey Jack cheese, Mt. Carmel Amber Ale beer braised cabbage, onions, bell peppers, and baked with your choice of salsa. Served with a side of home fries

Half: \$8.50

Full: \$10.50

## Seasonal Saison Pancake

**\$5.50**

Little Fish Brewing Co. Saison du Poisson Farmhouse Ale

## LUNCH <sup>2</sup>

### Seasonal Enchilada Platter

**\$11.75**

Integration Acres Chevre, Monterey Jack cheese, Mt. Carmel Amber Ale beer braised cabbage, and onions in a rolled corn tortilla. Choice of filling and salsa. Served with black beans and rice

### Seasonal Burrito Platter

**\$11.75**

A lunch sized burrito filled with Integration Acres Chevre, Monterey Jack cheese, Mt. Carmel Amber Ale beer braised cabbage, onions, and black beans. Choice of filling and salsa. Served with rice

## DESSERTS <sup>2</sup>

### Seasonal Ice Cream

Edmund Fitzgerald Porter with chosolate chips

### Seasonal Smackdown Sauce

Mt. Carmel Amber Ale caramel sauce

## SEASONAL SMACKDOWN <sup>1</sup>

### Seasonal Smackdown

**\$9.75**

A warm brownie topped with Edmund Fitzgerald Porter ice cream. Served with real whipped cream, chocolate sauce, and Mt. Carmel Amber Ale caramel sauce

## BUILD YOUR OWN <sup>5</sup>

### Burritos / Chimichangas

**AVAILABLE OPTIONS**

We start with cheese and onions in a flour tortilla. Then you pick your beans and two fillings, and a salsa on top.

\$11.50

Chimichangas available after 5pm

\$12.00

### Stacked Enchiladas

**AVAILABLE OPTIONS**

Stacked corn tortillas with cheese, onions. You pick two fillings for the inside, and the salsa on top. Can be gluten free by picking gluten free fillings and salsa!

Two Layer: \$8.00

Three Layer: \$14.00

### Rolled Enchiladas

**AVAILABLE OPTIONS**

Rolled corn tortillas with cheese, onions. You pick two fillings for the inside, and the salsa on top. Can be gluten free by picking gluten free fillings and salsa!

One: \$7.00

Two: \$13.00

<b>Tacos</b>	<b>AVAILABLE OPTIONS</b>
Pick soft or crunchy and pick your filling. Served with cheese on top, and lettuce on the side	One: \$5.00
	Two: \$10.00

<b>Empanadas</b>	<b>\$10.75</b>
Crispy puffy pastry with cheese. Pick two fillings and a side of salsa. No beans please. Empanadas available after 5pm	

## DINNER PLATTERS 7

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<b>Dinner Platter #1</b>	<b>\$19.75</b>
A burrito with ground beef, refried beans, cheese, and onions topped with chipotle salsa; a rolled enchilada with chicken, onions, and cheese topped with black bean salsa. Served with sides of rice and refried beans	

<b>Dinner Platter #2</b>	<b>\$14.50</b>
A two layer stacked enchilada with house made vegan cheese, onions, peanut-soy tofu and veggies of the day, topped with red chile roasted garlic salsa. Served with sides of rice and black beans and a side salad	

<b>Dinner Platter #3</b>	<b>\$11.50</b>
A rolled enchilada with chicken, onions, and cheese topped with black bean salsa. Served with a side of rice and small cheese empanada	

<b>Dinner Platter #4</b>	<b>\$16.75</b>
A rolled enchilada with pulled pork, onions, and cheese topped with BBQ salsa, and a rolled enchilada with ground beef, onions, cheese topped with chipotle salsa. Served with sides of rice and refried beans	

<b>Dinner Platter #5</b>	
The day's seasonal selection. See the seasonal menu	

<b>Dinner Platter #6</b>	<b>\$13.00</b>
A rolled enchilada with pulled pork, onions, and cheese topped with verde salsa. Served with sides of black beans, rice, and a small cheese empanada	

<b>Dinner Platter #7</b>	<b>\$11.50</b>
A rolled enchilada with cheese and onions, topped with chipotle salsa; a rolled enchilada with cheese, onions, and veggies of the day topped with verde salsa. Served with sides of rice and black beans	

## SANDWICHES 2

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<b>Grilled Cheese</b>	<b>\$6.75</b>
Monterey Jack Cheese on Casa made wheat bread	

<b>Open Faced Veggie Sandwich</b>	<b>\$9.00</b>
Pita baked with cheese, tomatoes, onions, veggies of the day, black olives, and bell peppers	

## APPETIZERS 2

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<b>Summer White Bean Beer Cheese Dip</b>	<b>\$8.25</b>
Topped with fresh tomatoes and green onions. Served with chips or pita or both	

<b>Seasonal Quesadilla</b>	<b>\$12.00</b>
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## ALL DAY ENTREES 2

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## Seasonal Burrito

**\$11.75**

## Seasonal Grilled Cheese

**\$9.25**

Integration Acres Chevre, Monterey Jack, Mt. Carmel Amber Ale beer braised cabbage, and tomato on house made beer bread. Served with chips and salsa or a cup of soup or chili. Upgrade your side to a salad or tofu fries for \$2.50

## DINNER <sup>1</sup>

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### Dinner Platter

**\$14.50**

(after 5pm). One rolled enchilada with chicken, Integration Acres Chevre, Monterey Jack, Mt. Carmel Amber Ale beer braised cabbage, onions and your choice of salsa. Served with black beans, rice, and a small cheese empanada

## FEATURED ITEMS <sup>1</sup>

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### Jarred Products

Don't Forget Our Line of Jarred Products. Mild, Hot, BBQ, Habanero, Roasted Red Pepper, Roasted Poblano, Bloody Mary Mix, Applesauce, Pickles, Rock Hot Sauce

## SIGNATURE MARGARITAS <sup>5</sup>

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### House Margaritas

#### AVAILABLE OPTIONS

Glass: \$4.25

Pitcher: \$21.50

### Casablanca Margarita

#### AVAILABLE OPTIONS

Sauza Silver, Cointreau, Rose's Lime Juice

Glass: \$7.25

Pitcher: \$38.50

### Frank Norton Margarita

#### AVAILABLE OPTIONS

1800 Reposado, Cointreau, Rose's Lime Juice

Glass: \$8.50

Pitcher: \$42.00

### Agave Margarita

**\$9.00**

1800 Reposado, Agave Nectar, fresh lime juice. Not available by the pitcher

### Margarita Nueva

#### AVAILABLE OPTIONS

Cuervo Tradicional, Cointreau, Rose's Lime Juice, topped with Grand Marnier

Glass: \$12.00

Pitcher: \$60.00

## PREMIUM MARGARITAS <sup>6</sup>

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### Sauza Silver

#### AVAILABLE OPTIONS

Glass: \$5.50

Pitcher: \$25.25

### Cuervo Gold

#### AVAILABLE OPTIONS

Glass: \$6.00

Pitcher: \$29.00

## 1800 Reposado

### AVAILABLE OPTIONS

Glass: \$6.50

Pitcher: \$32.50

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## Sauza Hornitos

### AVAILABLE OPTIONS

Glass: \$6.50

Pitcher: \$32.50

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## Monte Alban Mezcal

### AVAILABLE OPTIONS

Glass: \$6.50

Pitcher: \$32.50

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## Sauza Conmemorativo

### AVAILABLE OPTIONS

Glass: \$6.50

Pitcher: \$32.50

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## SUPER PREMIUM MARGARITAS <sup>5</sup>

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### Cuervo Tradicional

### AVAILABLE OPTIONS

Glass: \$9.00

Pitcher: \$48.00

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### Patron Silver

### AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$68.00

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### Herradura Añejo

### AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$68.00

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### Don Julio Añejo

### AVAILABLE OPTIONS

Glass: \$13.50

Pitcher: \$78.00

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### Don Julio

**\$13.25**

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## RED WINE <sup>4</sup>

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### Pacific Redwood

Certified organic, sulfite free

### AVAILABLE OPTIONS

Glass: \$5.00

Bottle: \$20.00

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### Santa Rita Cabernet Sauvignon

Rich, cassis and blackberry

### AVAILABLE OPTIONS

Glass: \$6.50

Bottle: \$26.00

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### Masciarelli Montepulciano d'Abruzzo

Bold fruit, wildflowers, herbs

### AVAILABLE OPTIONS

Glass: \$6.50

Bottle: \$26.00

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## Ruta 22 Malbec

Balanced blackberry and plum flavor

### AVAILABLE OPTIONS

Glass: \$6.50

Bottle: \$26.00

## WHITE WINE 4

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### IL Cantico Pinot Grigio

Light and refreshing, acidity for balance

### AVAILABLE OPTIONS

Glass: \$5.00

Bottle: \$20.00

### Badger Mountain Chardonnay

Certified organic, no sulfites added

### AVAILABLE OPTIONS

Glass: \$6.50

Bottle: \$26.00

### Perlage Pinot Grigio

Sustainable and organic practices used

### AVAILABLE OPTIONS

Glass: \$6.50

Bottle: \$26.00

### Nuevo Mundo Sauvignon Blanc

Citrus character, peaches

### AVAILABLE OPTIONS

Glass: \$6.50

Bottle: \$26.00

## CASA FAVORITE COCKTAILS 7

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### Apple Blossom

Courvoisier, apple juice, lemon juice

**\$6.50**

### The Cure

Ginger Infused Vodka, lemon, Dortmund Gold

**\$6.00**

### Lemon Cookie

Tessoro Limoncello, Frangelico, cream

**\$5.25**

### Whiskey Punch

Tuaca, Jack Daniels, orange, cranberry juice

**\$6.00**

### Poinsettia

Cointreau, champagne, cranberry juice

**\$5.00**

### Bloody Mezcal

Bloody Maria with Monte Alban Mezcal

**\$6.50**

### John Daly

Mixed Berry Infused Vodka, Iced Tea, Lemonade

**\$4.75**

## RUM COCKTAILS 6

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### Blue Hawaiian

Cruzan Light, Malibu, blue curacao, pineapple

**\$4.25**

<b>Bahama Mama</b>	<b>\$5.00</b>
Cruzan Light, Cruzan Gold, Meyer's Dark, Malibu, orange, pineapple, grenadine	
<b>Aztec Punch</b>	<b>\$4.25</b>
Cruzan Light, vodka, lemonade, ginger ale	
<b>Cherry Soda Pop</b>	<b>\$5.00</b>
Sailor Jerry, Amaretto, Pepsi	
<b>Traditional Daquiri</b>	<b>\$5.75</b>
Pyrat Reserve, lime juice, simple syrup	
<b>Dirty Pyrat</b>	<b>\$6.00</b>
Pyrat Reserve, Amaretto, orange juice	

## WHISKEY / BOURBON COCKTAILS 6

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<b>Old Fashioned</b>	<b>\$5.00</b>
Jim Beam, muddled oranges and cherries	
<b>Speedball</b>	<b>\$6.50</b>
Jameson, Baileys, coffee	
<b>Horse's Neck</b>	<b>\$6.50</b>
Woodford Reserve, ginger ale, bitters	
<b>Cherry Whiskey Sour</b>	<b>\$4.75</b>
Bulleit Bourbon, sour mix, cherry liqueur	
<b>Robert Burns</b>	<b>\$7.50</b>
Dewars Scotch, Sweet Vermouth, B&B liqueur	
<b>The Witch</b>	<b>\$4.75</b>
Jim Beam, cherry liqueur, water	

## GIN AND VODKA COCKTAILS 5

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<b>Sheri Chiller</b>	<b>\$4.25</b>
Smirnoff Cherry, Triple Sec, lime juice, cranberry, Sierra Mist	
<b>Bee's Knees</b>	<b>\$6.50</b>
Bombay Sapphire, honey syrup, lemon juice	
<b>White Grape Soda</b>	<b>\$5.00</b>
Smirnoff Grape, Cointreau, lemon juice, Sierra Mist	
<b>Cosmopolitan</b>	<b>\$9.00</b>
Absolute Citron, Cointreau, lime juice, cranberry	
<b>S.S. Ginger</b>	<b>\$8.25</b>
Ginger Infused vodka and Crabbie's Ginger Beer	

## INFUSION COCKTAIL SPECIALTIES 11

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<b>Cucumber Gimlet</b>	<b>\$5.50</b>
Cucumber Infused, lime juice, simple syrup	
<b>Fuzzy Cucumber</b>	<b>\$5.50</b>
Cucumber Infused, Pama, soda water	
<b>Pineapple Hurricane</b>	<b>\$4.75</b>
Pineapple Infused, orange, pineapple juice, grenadine	
<b>Gazpacho Bloody Mary</b>	<b>\$6.00</b>
Cucumber and Garlic & Peppercorn Infused Vodka	
<b>Van Helsing Bloody Mary</b>	<b>\$6.00</b>
Garlic & Peppercorn Infused Vodka	
<b>The Walter &amp; Donnie</b>	<b>\$6.00</b>
Vanilla & Coffee Bean Infused, Kahlua, cream	
<b>Gingerbread Cookie</b>	<b>\$6.00</b>
Ginger Infused, Frangelico, Simple Syrup, cream	
<b>Nut and Berries</b>	<b>\$6.00</b>
Berry infused, Frangelico, Chambord, cream	
<b>Bean in the Barrel</b>	<b>\$4.75</b>
Vanilla & Coffee Bean Infused, Root Beer	
<b>The Berry Magdelene</b>	<b>\$6.00</b>
Berry Infused, Amarula, strawberries	
<b>Happy Days</b>	<b>\$4.75</b>
Ginger Infused, pineapple, soda	

## OHIO COCKTAILS 12

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<b>Ohio Mule</b>	<b>\$5.00</b>
Buckeye Vodka, Reed's Ginger Brew, lime juice	
<b>Lemon Gingertini</b>	<b>\$7.00</b>
Ginger Infused Vodka, Tessora Lemoncello, Fresh Lemon Juice and lemon-lime soda	
<b>Dizzy Gimlet</b>	<b>\$9.25</b>
5th Element Gin, champagne, lime, Simple syrup	
<b>Blue Buckeye</b>	<b>\$6.00</b>
Buckeye Vodka, lemon, honey syrup, blueberries	
<b>The Poet on Payday</b>	<b>\$10.00</b>
Watershed B.B. Gin, B&B, sweet vermouth, bitters	

<b>Chanting Kentuckian</b>	<b>\$9.50</b>
Watershed Bourbon, B&B, muddled orange	
<b>Aviation</b>	<b>\$7.50</b>
5th Element Gin, Pama, lemon	
<b>Lemon Cookie</b>	<b>\$5.25</b>
Limoncello, Frangelico, cream	
<b>Watershed Breeze</b>	<b>\$5.50</b>
Watershed Vodka, cranberry, grapefruit juice	
<b>Ohio Bramble</b>	<b>\$6.50</b>
Watershed Gin, simple syrup, raspberry syrup, lime juice	
<b>Athens Mule</b>	<b>\$7.50</b>
OYO Vodka, Ginger Infused Vodka, champagne, lime juice	
<b>French Martini</b>	<b>\$5.50</b>
Buckeye Vodka, orange juice, champagne	

## **BOTTLED AND CANNED BEER** 70

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**21st Amendment Seasonal**

**Angry Orchard Crisp Cider**

**Amstel Light**

**Bard's**

**Bass**

**Bitburger 17 Oz Can**

**Beck's**

**Bell's Two-Hearted Ale**

**Bell's Seasonal**

**Blue Moon Belgian Wheat**

**Boddington's Pub Draught**

**Brew Kettle Old 21**

**Brew Kettle Seasonal**

**Budweiser**

**Bud Light**

**Corona**

**Corona Light**

**Crabbie's Ginger Beer**

**Crabbie's Orange Spice Ginger Beer**

**Dos Equis Amber**

**Dos Equis Lager**

**Elevator Bleeding Buckeye Red**

**Elevator Dark Horse Lager**

**Elevator Seasonal**

**Great Lakes Burning River Pale Ale**

**Great Lakes Commodore Perry IPA**

**Great Lakes Eliot Ness Lager**

**Guinness Pub Draught**

**Guinness Extra Stout**

**Heineken**

**Jackie O's Chomolungma**

**Jackie O's Firefly Amber Ale**

**Jackie O's Mystic Mama**

**Jackie O's Hop Ryot**

**Jackie O's Razz Wheat**

**Lindeman's Framboise**

**Magic Hat #9**

**Michelob Ultra**

**Miller High Life**

**Miller Lite**

**Modelo Especial**

**Molson Canadian**

**Mt. Carmel Blonde**

**Mt. Carmel Canadian**

**Mt. Carmel IPA**

**Mt. Carmel Brown Nut**

**Mt. Carmel Stout**

**Negra Modelo**

**Newcastle**

**Okocim 17 oz can**

**Old Milwaukee 16 oz can**

**Pabst Blue Ribbon**

**Pacifico**

**Red Stripe**

**Rivertown Hop Bomber Pale Ale**

**Rivertown Roebing Porter**

**Rivertown Seasonal**

**Sam Adams**

**Samuel Smith's Nut Brown**

**Smith's Oatmeal Stout**

**Samuel Smith's Organic Lager**

**Samuel Smith's Taddy Porter**

**Sierra Nevada Pale Ale**

**Stella Artois**

**Stroh's**

**Thirsty Dog Hoppus Maximus APA**

**Thirsty Dog Raspberry Ale**

**Thirsty Dog Siberian Night Stout**

**Yuengling Lager**

**Yuengling Light**

<b>Kid Basic</b>	<b>\$3.50</b>
One egg any style or peanut-soy tofu, wheat toast and your choice of homefries or fresh fruit	
<b>Kid Granola</b>	<b>\$3.00</b>
Crunchy, yummy, and made in-house, sweetened with Sticky Pete's maple syrup. Served with your choice of milk, soy milk, yogurt or juice	
<b>Breakfast Burrito Wrap</b>	<b>\$5.00</b>
Refried beans, cheese and a scrambled egg or peanut-soy tofu wrapped in half of a flour tortilla and served with your of hand cut homefries or fresh fruit	
<b>Pancake</b>	<b>\$2.00</b>
A buttermilk pancake served with real butter and Sticky Pete's maple syrup	
<b>French Toast</b>	<b>\$2.00</b>
A slice of battered and grilled Casa homemade cinnamon bread served with real butter and Sticky Pete's maple syrup	
<b>PB &amp; J</b>	<b>\$5.00</b>
Organic peanut butter with seasonal jam or jelly on our homemade wheat bread. Served with a side of applesauce	

## KID SPECIALS 7

<b>Burrito Wrap</b>	<b>\$4.50</b>
Refried beans and cheese wrapped in half of a flour tortilla and served with your choice of applesauce or jasmine rice	
<b>Taco</b>	<b>\$5.00</b>
A crispy corn or soft flour tortilla with Monterey Jack cheese and one of the following: pulled pork, ground beef, or chicken cooked in mild salsa, seasonal veggies, or peanut-soy tofu. Served with your choice of applesauce, refried beans, black beans, or jasmine rice	
<b>Hills Jr.</b>	<b>\$2.50</b>
Black beans and jasmine rice served with half of a flour tortilla	
<b>Kid Nacho</b>	<b>\$3.50</b>
A kid sized serving Shagbark Tortilla Chips and melted Monterey Jack cheese, served with your choice of jasmine rice, applesauce, refried beans or black beans	
<b>Grilled Cheese</b>	<b>\$5.00</b>
Casa's house made wheat bread grilled with Monterey Jack cheese. Served with your choice of jasmine rice, applesauce, refried beans or black beans	
<b>Kid Quesadilla</b>	<b>\$3.50</b>
Half of a flour tortilla grilled with cheese and sour cream. Choice of applesauce, jasmine rice, refried beans, or black beans. Available after 11am	
<b>Small Empanada</b>	<b>\$4.50</b>
A crispy puff pastry filled with Monterey Jack cheese. Served with your choice of jasmine rice, applesauce, refried beans, or black beans. Available after 5pm	