KOLACHES!
Czech-style pastry with sweet or savory filling... while supplies last!!

SWEET CHEESE .................................. 5
seasonal fruit

HOT SAUSAGE .................................... 5
kielbasa, jalapeño, cheddar

EGGPLANT PARM ................................... 6
eggplant, marinara sauce, parmesan

WE PROUDLY USE CHIP-IN FARM EGGS
from Bedford, Mass

SIDES
HOMEMADE BACON .................................. 4
maple & coffee rub, hickory smoked

BREAKFAST SAUSAGE .............................. 3
made from scratch with bourbon & sage

HOME FRIES ........................................ 8
house spice blend, housemade ketchup

EXTRA TORTILLA ................................... 75¢
homemade flour tortilla

ALL OF OUR MEATS ARE MADE HERE
Please let us know if you or anyone in your party has an allergy. Many of our ingredients are not listed.

TRY OUR FERMENTED HABANERO SAUCE!
It's hot.

Vincent's
Bodega Brunch

BREAKFAST TACOS*
The B.E.C. ........................................... 6
bacon, scrambled egg, cheddar

The Wolfman of Del Rio .............. 6
smoked brisket, beans, scrambled egg, cheddar

El Camino ........................................... 6
heirloom beans, crispy potatoes, scrambled egg, cheddar, and pickled peppers

Brocc You Like A Hurricane ........ 6
grilled broccoli, jalapeño, crema, cheddar, scrambled eggs

Dealin's Done ................................. 6
texas red pastrami, shrettuce, pickled red onion, chipotle crema

Bad Behavior ...................................... 6
poblano and cheddar sausage, scrambled egg, american cheese

The Wild Kindness ....................... 6
chorizo, scrambled eggs, hash brown

Red Bandana .................................... 6
crispy shrimp, scrambled egg, hollandaise

Aces Over Eights ......................... 6
lone star + poblano braised duck leg, scrambled egg, pickled cabbage and onions

*OUR TACOS ARE SERVED ON OUR OWN FLOUR TORTILLAS! CORN TORTILLAS ALSO AVAILABLE.

Sandwiches
Served on a Central Bakery Kaiser roll

Bodega Breakfast Sandwich ..................... 7
two fried eggs, american cheese, pickled pepper mayo + add bacon for $2 + add sausage for $3

Fried Chicken Torta ..................... 15
buttermilk fried chicken, shrettuce, chipotle mayo, american cheese

Plates

Two Eggs, Homefries, & Beans ............. 9
scrambled or sunny eggs, homemade flour tortillas, salsa roja + add bacon for $2 + add sausage for $3 + add chili lime carrots for $3 + add smoked brisket for $4 + add chorizo for $4

Vincent's Omelette ...................... 12
cheddar, shrettuce, fresh herbs, side of potatoes, salsa verde

Farm Greens Salad ......................... 12
sprouted lentils, pickled cauliflower, buttermilk-caper vinaigrette + add a fried egg for $2 + add bacon for $2

A.M. Beverages

Breaky Mary .................................. 12/44
organic vodka, house mix, pint glass

Biggie Mimosa .................................. 12/44
Fresh squeezed orange juice & bubbles: classic!

Sunrise Spritz .............................. 12/44
tequila, orange juice, apricot bubbles

Vincent's Michelada .......................... 12/44
blood orange-habanero mix, pilsner, mescal copita

More Cocktails, Beer, Wine,
Coffee, & Juice on the Back

Sweets!
It's never too early

White Chocolate Blondie ............... 5
with shortbread

Chocolate Chip Cookie .................. 2.25
cinnamon & dried chile

Brunch every Saturday & Sunday
10am to 4pm

Dinner Service 5pm to 10pm
Open Every Day

Read Me:
In place of traditional tipping, all on premise checks are subject to a 20% fair wage surcharge that supplements the wages of both our kitchen & service staff. There is still an option to tip our service staff, which is appreciated but is not necessary.
COCKTAILS

LA VAQUERA ................................................. 14
blanco tequila, pineapple, ancho reyes, verde, lime

CALAVERAS CUP ............................................ 13
pisco, amaro paublito, red beet, ginger, lemon, tequila chico

HUSTLE ROSE .................................................. 13
mehon gin, manzanilla sherry, cocchi americano, grapefruit

THE PROWL ....................................................... 14
privateer “big dipper #2” rum, génépy, allspice, lime, bitters

HOLLOWBODY (ON DRAFT) .................................. 14/56 PITCHER
London dry gin, bonded apple brandy, spiced cranberry, whey

CATRINA NEGRONI (ON DRAFT) .......................... 14/56 PITCHER
marcal, bianco vermouth, gentian, elderflower

BOULEVARDIER (ON DRAFT) .............................. 14/56 PITCHER
bonded bourbon, sweet vermouth, campari

SARAH SCULL (NON-ALCOHOLIC) ................. 6
grapefruit, szechuan pepper, tequila chico

BEER

MEDUSA BREWING DUCHOVNI PILZ DRAFT ............. 7

VANISHED VALLEY WATERSHED IPA DRAFT ........ 9

SHACKSBURY CIDER “ARLO” DRAFT .................... 12

LONE STAR CAN ................................................. 5

WINE BY THE GLASS

SPARKLING
NV Alaina & Sarda Cava ..................................... 12/46
xarel-lo, parellada, macabe; Penedes, Spain
briny, citrus, green apple, dependable

WHITE
2021 Ercole “Bianco Monferrato” .......................... 13/63
a cortese, chardonnay, sauvignon blanc; Piedmont, Italy
pear, pineapple, delicate flowers, mineral-driven + clean

2022 Domaine Pique-Sasse “Atypique” .............. 14/54
sauvignon blanc, vermentine, chinin+; Vaucluse, France
candied lemon peel, wet slate, fresh apple

ORANGE
2021 Chateau Le Payral “La Bise” ....................... 14/54
semillon, sauvignon blanc; Bergerac, France
six months on the skins; meun and guava with a little bit of spice

2022 Leon Gold “Neon Gold” ............................ 14/64
sauvignon blanc; Napa, California

2022 G.D. Vajra “Dolcetto D’Alba” .................... 14/54
dolcetto; Piedmont, Italy
plum, violet, gentle tannins, tart finish

THANKSGIVING PRE-ORDERS 2023!
Pick up Wednesday 11/22 Only!!!
Full Thanksgiving meals with all the fixings, ready to reheat!
Vegetarian Options available as well.
$100 for Thanksgiving package (serves 2+)

COFFEE & TEA

BARRINGTON COFFEE ........................................... 4
HOT or ICED, roasted for us in Lee, Massachusetts

ICED TEA ......................................................... 4

HOT TEA ......................................................... 4
Last Pines Texas Yaupon
NM English Breakfast
NM China Green Jade
NM Blood Orange Hibiscus (caffeine-free)
NM Lemon Chamomile (caffeine-free)

NON-ALCOHOLIC

LEMONADE ....................................................... 4
HOMEMADE PINEAPPLE-PYCHAUD’S SODA ....... 6
DE LA CALLE TEPAHCE TRADITIONAL ............. 4
NATALIE’S ORANGE JUICE .............................. 4

WE OFFER TAKEOUT & DELIVERY!!
TRY IT SOMETIME.

VISIT OUR SISTER RESTAURANTS

WE OFFER DISCOUNT MOVIE TICKETS TO KENDALL SQUARE CINEMA
$9 with any purchase.
Ask your server!