

JC'S KITCHEN

Modern Latin Cuisine

APPETIZERS

HOUSE SALAD \$5

ROMAINE, PICO DE GALLO, QUESO FRESCO, TORTILLA CHIPS, MOJO DE CILANTRO, CHIPOTLE CREMA

FRENCH FRIES \$5

CHIPOTLE GARLIC KETCHUP

CAULIFLOWER \$5

SALVI SALSA, CURTIDO, PICKLED RADISHES & ONION

SHREDDED CHICKEN EMPANADA \$4

CURTIDO AND SALVI SALSA

BRUSSELS SPROUTS \$5

RED BEET PUREE, BALSAMIC GLAZE, PARMESAN, BACON BITS

MIXED CHARRED VEGGIES \$7

SWEET BALSAMIC GLAZE, PARMESAN CHEESE

GUACAMOLE AND CHIPS \$8

TOMATO, ONION, CILANTRO AND QUESO FRESCO

JC'S LOADED BEEF BARBACOA FRIES \$8

PICKLED ONION, QUESO FRESCO, CHIPOTLE CREMA, AVOCADO PUREE

SANDWICHES & BIG PLATES

SPICY CHICKEN SANDWICH & FRIES \$10

SECRET SAUCE, COLESLAW, PICKLES, TOMATO,

JC'S BURGER & FRIES \$11

AVOCADO, CARAMELIZED VEGGIES, BACON, LETTUCE, CHEESE

Seared fish fillet \$15

MIXED VEGGIES, BALSAMIC GLAZE, PARMESAN, PESTO

Flat Iron Steak \$21

TOMATO INFUSED PASTA, BLISTERED TOMATOES, BECHAMEL, CHIMICHURRI

Follow us on Instagram @jcskitchenwhittier to see weekly specials
(15% gratuity added to parties of 6 people or more)
Tell us how we did through yelp

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TACOS & MORE

POTATO TACO \$3

ECUADORIAN CURTIDO, SALVI SALSA, PEANUT SAUCE, QUESO FRESCO

FISH TACO \$3

TAJIN SLAW, CUCUMBER, CREMA

BARBACOA TACO \$3

24-H BRAISED BEEF, CURTIDO, RADISHES, SALVI SALSA

CHICKEN TINGA TACO \$3

SHREDDED CHICKEN, LETTUCE, QUESO FRESCO, CHIPOTLE CREMA

CRISPY CHICKEN CHICHARRON TACO \$3

CILANTRO MOJO, QUESO FRESCO, CARAMELIZED VEGGIES

SALVADORIAN CHORIZO TACO \$3

SALVI SALSA, MELTED PEPPER JACK, AVOCADO PUREE

SOPE \$4

YOUR CHOICE OF MEAT: BARBACOA, CHICKEN TINGA, CHORIZO W/BEANS, CHIPOTLE CREMA, LETTUCE, QUESO FRESCO

JC'S BURRITO \$11

YOUR CHOICE OF MEAT: BARBACOA, CHICKEN TINGA, CHORIZO W/BEANS, PEPPER JACK, FRENCH FRIES, SALVI SALSA

DESSERTS

GUAVA & CHEESE EMPANADA \$4

COCONUT & PINEAPPLE ICE CREAM, CARAMEL DRIZZLE

BREAD PUDDING \$5

CARAMEL, VANILLA ICE CREAM

SODAS & AGUAS FRESCAS

CUCUMBER LEMONADE	\$3	ORANGE JUICE	\$3
CHERRY JAMAICA	\$3	COKE, DIET COKE, SPRITE	\$2
50/50 ABOVE AGUAS	\$3	HOT TEA	\$2

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BRUNCH

BRUNCH SOPE \$4

YOUR CHOICE OF MEAT: BARBACOA, CHICKEN TINGA, CHORIZO
BEANS, CHIPOTLE CREMA, SCRAMBLED EGG, LETTUCE, QUESO FRESCO

GREEN CHICKEN POSOLE SMALL \$4/LARGE \$10

HOMINY, LEMON SLAW, RADISHES

AVOCADO TOAST \$6

HARD-BOILED EGG, QUESO FRESCO, CILANTRO MOJO VINAIGRETTE

NUTELLA TOAST \$6

BANANA, CINNAMON, CANDIED BACON

BUTTERMILK WAFFLE \$8

BANANAS, STRAWBERRIES, WHIPPED CREAM, CHOCOLATE POWDER

MACHACA SANDWICH (PULLED BEEF) \$11

BEANS, QUESO FRESCO, TOMATO, CHIPOTLE CREMA, LETTUCE, HOUSE POTATOES

JC'S BREAKFAST BURRITO \$11

YOUR CHOICE OF MEAT: BARBACOA, CHICKEN TINGA, OR CHORIZO
EGGS, BEANS, PEPPER JACK, PICO DE GALLO, CHIPOTLE CREMA, HOUSE POTATOES

SPINACH & VEGGIE OMELET \$11

PEPPER JACK, BEANS, ONION, PEPPERS, AVOCADO, HOUSE POTATOES

REXY'S CRUNCH WRAP \$11

YOUR CHOICE OF MEAT: BARBACOA, CHORIZO OR CHICKEN TINGA
PEPPER JACK, LETTUCE, PICKLED ONION, EGG, TOSTADA, CHIPOTLE CREMA

CHICKEN TINGA CHILAQUILES \$13

BEANS, QUESO FRESCO, PICO DE GALLO, HOUSE POTATOES, EGGS, CHIPOTLE CREMA

CHORIZO OMELET \$13

PEPPER JACK, BEANS, HOUSE POTATOES, AVOCADO

CHICKEN & WAFFLES \$13

SYRUP, TANGY SWEET SPICY SAUCE

STEAK & EGGS \$19

FLAT IRON, 3 EGGS ANY STYLE, HOUSE POTATOES, FINADENE DIPPING SAUCE

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DRAFT BEER

ALESMITH SUBLIME MEXICAN LAGER	6%	\$5
SANTA MONICA BREWERY PALI CALI PILSNER	5.1%	\$6
STONE DELICIOUS IPA	7.7%	\$7

BOTTLE + CAN

MODELO ESPECIAL MEXICAN LAGER	4.5%	\$4
805 BLONDE ALE	4.7%	\$4
GOLDEN STATE CIDER JAMAICA	5.8%	\$7

MICHELADAS

MANGO SUBLIME LAGER, TAJIN RIM	\$8
TAMARINDO SUBLIME LAGER, TAJIN RIM	\$8

WINE

REDS	GLASS/BOTTLE	
ALAMOS MALBEC MENDOZA, ARGENTINA 2019	\$9	\$32
RABBLE RED BLEND PASO ROBLES	\$10	\$35
OLD SOULS CABERNET SAUVIGNON, LODI CA 2019	\$10	\$35
TREE FORT PINOT NOIR, SANTA BARBARA CA 2020	\$10	\$35

WHITES

VILLA MARIA SAUVIGNON BLANC, MARLBOROUGH 2019	\$10	\$35
RABBLE CHARDONNAY, SANTA MARIA VALLEY 2019	\$10	\$35
FLEUR DE MER ROSE FRANCE 2019	\$12	\$48

MARGARITAS & MORE

MANGO CHAMOY AGAVE WINE 24% W/TAJIN RIM	\$7	
RED'S JAMAICA INFUSED SANGRIA	\$7	\$25
MIMOSA	\$7	
MIMOSA BY THE BOTTLE	\$22	

Our beer & wine list is constantly rotating according
To season and availability, please ask your server.