

TAKE A PART OF
KACAO HOME
WITH YOU



\$20

CAFE KACAO

COCINA LATINA

EST. 2011

ESPRESSO

BREAKFAST
SERVED

ALL DAY EVERYDAY



CREACIONES DE LA CASA

OUR TAKE ON THE CLASSICS

♥HORCHATA LATTE (Contains peanuts)

Horchata syrup, espresso, milk. 5.75

UNDERBERG MOCHA

Single origin cacao, espresso, underberg bitters, demerara, vanilla, house crema, served chilled. 5.75

CAFÉ CUBANO (No substitutions, 6oz)

Espresso, azúcar, house milk blend. 4.75

ORANGE ZEST MOCHA

Single origin cocoa, orange zest, demerara, espresso, house crema, served chilled. 5.75

NUTELLA LATTE

Nutella, espresso, milk, heaven. 5.75

ABUELITA LATTE

Espresso, Mexican cocoa, panela, milk. 5.75

CRÈME BRÛLÉE LATTE

Espresso, milk, caramelized top layer of sugar. 5.75

CAFE DE OLLA LATTE

Espresso, cafe de olla syrup, milk. 5.75

THE HULK

Matcha, espresso, vanilla, milk. 5.75

COCOA & ESPRESSO

Espresso, Ghana cocoa, milk, dark chocolate crumbs. 5.75

ESPRESSO & BITTERS

Espresso, African cocoa, Underberg Bitters. 4

LOS CLÁSICOS

THE CLASSICS

CAPPUCCINO 4

LATTE 4.75

MOCHA 5.5

CARAMEL LATTE 5.5

AMERICANO 4

CORTADO 4

ESPRESSO SHOT 2.5

ALT MILK OPTIONS

OAT / ALMOND / COCONUT

FEATURED IN



VOTED TOP 100 PLACES
TO EAT IN THE
USA 2020 & 2021



SINCERELY
COFFEE
ROASTERS

ALL OF OUR DRINKS ARE MADE USING LOCAL,
GRASS FED, NON-HOMOGENIZED WHOLE MILK
MARAK FAMILY FARM

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CAFE FILTRADO

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CAFÉ FILTRADO

DRIP COFFEE

BOTTOMLESS COFFEE

Sincerely coffee roasters Mayor Hudson Blend.
3.85

CAFÉ FILTRADO FRIO

COLD BREW

MEXICAN COLD BREW

Cold brew, vanilla, cinnamon, secret spices. 5.75

CAFE DE OLLA COLD BREW

Iced Mexican coffee, panela. 5.75

COLD BREW

Guatemala San Guayaba Amarillo. 4.5

BEBIDAS SIN CAFE

BEVERAGES WITHOUT COFFEE

JAPANESE MATCHA LATTE

Matcha, house vanilla, milk. 5.75

CHAI LATTE

Chai, milk. 5.75

TORTOISE CHAI

Chai, spices. 5.75

LONDON FOG

Earl Grey tea, vanilla, agave, milk. 5.75

ALT MILK OPTIONS

OAT / ALMOND / COCONUT

AGUAS FRESCAS

HOUSE MADE DRINKS

HORCHATA

Rice water, cinnamon, and milk. (No Refills) 3

JAMAICA

Sweetened hibiscus tea. (No Refill) 3

SODAS

SODAS & MORE

Coca Cola / Topo Chico / Dr Pepper /
Diet Coke / Diet Dr. Pepper

JUGOS

JUICES 12OZ

FRESH GRAPEFRUIT

ORANGE

PINEAPPLE

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LICORES

VINOS, CERVEZA
& COCTELES

OKLAHOMA CITY

COCTELES DE LA CASA HOUSE COCKTAILS

♥ BAEÑA COLADA

Light rum, coconut, cold brew, pineapple whip. 8

HORCHATA RUM LATTE

Zacapa 23 aged rum, espresso, horchata syrup, milk. 10

CAFE IRLANEDES

Tullamore dew Irish whiskey, coffee, demarrara, whipped cream. 8

PALOMA

Reposado tequila, fresh grapefruit, lime, topo chico. 7

CLASSIC MARGARITA

Blanco tequila, lime, agave nectar, orange bitters. 6

PASSION FRUIT MARGARITA

Blanco tequila, lime, agave nectar, orange bitters. Passionfruit. 6

PINEAPPLE MARGARITA

Blanco tequila, lime, agave nectar, orange bitters. pineapple. 6

COCKTELES TARDIOS BRUNCH COCKTAILS

MIMOSA \$3 small / \$7 grande

Bubbles and choice of Juice:

Orange, pineapple,

Grapefruit +.50

BEERMOSA

Dos Equis, Oj, orange bitters. 5

BLOODY MARIA

Tequila or Vodka, house mix, tabasco, pickled vegetables. 7

MICHELADA (RED BEER)

A michelada is Mexico's take on a bloody mary.

Modelo especial, spices, lime, Clamato mix. 6

CERVESAS \$3 EVERYDAY BEERS

MODELO

PACIFICO

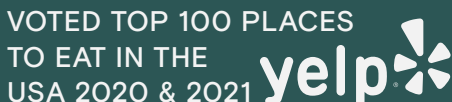
DOS EQUIS

DOS EQUIS SELTZER

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GUATEMALA SAN GUAYABA AMARILLO

FINCA EL SOCORRO IS KNOWN FOR HAVING SOME OF THE BEST COFFEES IN GUATEMALA! DIEGO HAS WON AN ASTONISHING NUMBER OF AWARDS FROM CUP OF EXCELLENCE TO THE SCAA'S COFFEE OF THE YEAR AWARD AND JULY 2020 GUATEMALA'S CUP OF EXCELLENCE. WE ARE VERY HAPPY TO SHARE THIS COFFEE WITH YOU.



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GUATEMALA SAN GUAYABA AMARILLO

FLAVOR NOTES

Lemon bar, nectarine, chocolate, pecan

ROAST DATE

PRODUCER

Juan Diego de la Cerda

FINCA

El Socorro

Roasted by SINCERELY COFFEE ROASTERS • Oklahoma City • OK

NET WT. 12oz (340g)

\$19

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BRUNCH

BREAKFAST
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APERITIVOS APPETIZERS

TOSTADAS

One tostada with fresh guac, one with red sauce, one with black beans. Topped with onions, feta, parsley. 5

TOSTADAS PIBIL

3 tostadas with refried black beans, cochinita pibil, pickled red onions, feta 9.5

PUPUSAS APPETIZER

Two pork and cheese pupusas, vinaigrette cabbage, salsa roja, salsa verde. 10

ESPECIALES DAILY SPECIALS

♥ NEW! - RANCHEROS AK'WALA

A bed of Guatemalan style whole white beans with ham and bacon, topped with a handmade fried corn tortilla, sunny-side-up eggs, ranchero sauce, feta, queso fresco, sour cream, pico, & guacamole. 13.5

Add Chorizo / Longaniza / Asada / Chicken / Cochinita Mkt \$

PUPUSAS CUBANAS

Two handmade corn tortillas stuffed with cheese & cuban style slow roasted pork. Served with rice, black beans & vinaigrette cabbage and house salsa roja. 16

CHIPOTLE CHILAQUILES

Pan fried chips with Chipotle sauce. Topped with fried eggs, onion, avocado, feta, cilantro, and served with mexican style pasta. 13.5

MOSH GUATEMALTECO

Guatemalan style oatmeal, served with fresh fruit, mango sauce, brioche bread, jelly. 11
12oz Cup. 5

OMELETS OMELETS

♥ CUBAN OMELET

Omelet stuffed with monterrey, whole black beans topped with Vaca frita (mojo shredded beef & onions), plantains, cobanero sauce. 15

♥ COBANERO OMELET

A large fluffy omelet stuffed with carne asada, pico and smothered in cobanero sauch. Served with potatoes and black beans (has dairy). 15

OMELET RANCHERO

A large fluffy omelet stuffed with mushroom, onion, tomatoes, cilantro, mozzarella, covered with ranchero sauce. Served with black beans, fried plantains, and two flour tortillas. 13.5

Add Chorizo / Longaniza / Asada / Chicken / Cochinita / Ham Mkt \$

EGG WHITE CILANTRO OMELET

Three egg white omelet stuffed with monterey jack cheese, pico, mushrooms, topped with avocado, house cilantro sauce. Served with side of plantains black beans and two flour tortillas. 13.5

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RECETAS DE MAMA

FAMILY RECIPES

♥ MOTULEÑO

Two corn tortillas filled with black beans, topped with two eggs cooked to order, ranchero sauce, dry cheese, queso fresco, guacamole and parsley, surrounded with chips. 10

Add Chorizo / Longaniza / Asada / Chicken / Cochinita Mkt \$

♥ HUEVOS RANCHEROS

A bed of whole black beans, topped with a fried corn tortilla, sunny-side-up eggs, ranchero sauce, feta, queso fresco, sour cream, pico, & guacamole. 12.50

Add Chorizo / Longaniza / Asada / Chicken / Cochinita Mkt \$

♥ TIKAL

Scrambled eggs accompanied by grilled flank steak, longaniza (Guatemalan sausage) served with refried black beans, fried plantains and two flour tortillas. 17

MACHACA

Scrambled eggs mixed with lime braised shredded beef, tomatoes, onions, jalapeños. Served with black beans, feta, potatoes with cheese and two flour tortillas. 15

DESAYUNO CHAPIN

Guatemala's most traditional breakfast. Scrambled eggs served with refried black beans, feta, fried plantains, sour cream and two flour tortillas. 13.5

Add Chorizo / Longaniza / Asada / Chicken / Cochinita Mkt \$

CHILAQUILES

Pan fried chips with tomatillo sauce. Topped with fried eggs, onion, avocado, feta, sour cream, cilantro, & beans. 13.5

Add Chorizo / Longaniza / Asada / Chicken / Cochinita Mkt \$

CHILAQUILES ADOBADOS

Pan fried chips in adobo sauce, topped with fried eggs, onion, feta, cilantro, sour cream, guajillo. Served with Refried black beans & asada. 17

IZABAL BREAKFAST

Sautéed potatoes with peppers, onions and chorizo (pork), two eggs cooked to order, accompanied by refried black beans, green salsa two flour tortillas. 13

MIGALLAS

Scrambled eggs mixed with tortilla chips, pico, cilantro, served with refried black beans, fresh fruit topped with mango sauce & two flour tortillas. 12

Add Chorizo / Longaniza / Asada / Chicken / Cochinita Mkt \$

BLUE CORN MIGALLAS

Scrambled eggs mixed with organic heirloom blue corn tortillas, pico, cilantro, served with refried black beans, plantains & two flour tortillas. 13

Add Chorizo / Longaniza / Asada / Chicken / Cochinita Mkt \$

PUPUSAS BREAKFAST

Two handmade corn tortillas stuffed with cheese & pork. served with two scrambled eggs, black beans & vinaigrette cabbage. 16

CRISPY MOTULEÑO

Three corn tostadas topped with black beans, two eggs cooked to order, ranchero sauce, dry cheese, queso fresco, guacamole, parsley, carne asada, plantains. 15

HUEVOS GUAJILLO

Two english muffins, black beans, asada steak strips, two eggs, house hollandaise, house guajillo sauce, fresh fruit. 16

VACA FRITA PUPUSAS

Two cheese and pork pupusas topped with Cuban style shredded beef and onions, two eggs, hollandaise, pork skin crumble. 17

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BURRITOS Y ALMUERZO

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BURRITOS AHOGADOS

SMOTHERED BURRITOS

♥ BURRITO CUBANO

A large flour tortilla filled with vaca frita (mojo shredded beef and onions), plantains, whole black beans, rice. Drizzled in garlic sauce. 13.5

BREAKFAST CILANTRO BURRITO

Flour tortilla filled with scrambled eggs, fresh pico, potatoes, topped with creamy cilantro sauce, melted mozzarella, sour cream. On a bed of black beans. 13.5 - Choose protein

Add Chorizo / Longaniza / Asada / Chicken / Cochinita Mkt \$

BURRITO RANCHERO

A large flour tortilla filled with scrambled eggs, fresh pico, potatoes, & black beans, topped with ranchero sauce, cheese, sour cream. Your choice of meat 13.5 - Choose protein

Add Chorizo / Longaniza / Asada / Chicken / Cochinita Mkt \$

CARNES

SAUSAGES MADE IN HOUSE

LONGANIZA Beef Sausage

ASADA Beef Steak

COCHINITA Pulled Pork

CHORIZO Pork Sausage

ALMUERZO LUNCH

COCHINITA PIBIL

Citrus marinated pulled pork, refried beans, rice, pickled onions, plantains & two corn tortillas. 16

CARNE ASADA

Thin sliced grilled steak marinated in chimichurri, fried plantains, black beans, rice, pasta salad & two corn tortillas. 16

CARNE ADOBADA

Pork steak marinated with achiote, garlic, pepper and Guatemalan spices, served with rice, black beans, pasta salad, plantains and two corn tortillas. 16

♥ FRIJOLADA

A bed of rice and whole black beans, topped with diced tomatoes, fresh onions, cilantro.

Choices of meat are:

Chimichurri chicken, Diced asada. 15

POSTRES DESSERT

CHURROS

Mexican style pastry strips deep fried and rolled in cinnamon sugar. Nutella Drizzle. 5.5

ACOMPAÑANTES SIDES

Plantains / Chorizo / Potatoes / Avocado / Longaniza / Fresh Fruit / Potatoes / Beans / Rice / Mosh (Oatmeal) / Side Of Asada / Toast / Corn Tortillas / Flour Tortillas

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SIGNATURE
PANCAKES



WILD BERRY PANCAKE

Seasonal berries, house, blackberry - bourbon sauce. 12.5



NUTELLA PANCAKE

Fresh banana slices, Nutella sauce. 12.5



OREO PANCAKE

Oreo crumbles, housemade blackberry - bourbon sauce, berries. 12.5



LOCAL
FAVORITES

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OKLAHOMA CITY

FRENCH TOAST

Brioche bread, whipped cream, house cream cheese, house caramel, berries. 13.5



MANGO PANCAKES

Mango, seasonal berries, lechera sauce, blackberry bourbon sauce. 12.5

Very blueberry pancakes

Blueberry lechera sauce, seasonal berries, cheese whip cream. 12.5