

ALL DAY BREAKFAST

BREAKFAST TACOS \$3.5

CHOICE OF TORTILLA: CORN OR *HomeState's* FLOUR

ADD AVOCADO \$1

Frio

refried charro beans, monterey jack

Brazos (VEGETARIAN)

black beans, monterey jack

Trinity

organic eggs, bacon, potatoes, cheddar

Guadalupe

organic eggs, chorizo, cheddar

Neches

organic eggs, refried charro beans, cheddar

Comal (VEGETARIAN)

organic eggs, black beans, monterey jack

Blanco (VEGETARIAN)

organic egg whites, shiitake mushrooms, monterey jack

Pecos

organic eggs, shredded brisket

Don't Mess with Texas

charro beans, bacon, potatoes, cheddar

MIGAS

ORGANIC EGGS SCRAMBLED WITH CRISPY CORN STRIPS, ONION, CHEESE

ADD AVOCADO \$1.5 / ADD TORTILLA \$1

Classic (VEGETARIAN) 7

cheddar

Andy's 8

chorizo, monterey jack

Lonestar 10

shredded brisket, cheddar, pico de gallo



EVERYTHING ELSE

ORGANIC & FREE-RANGE MARY'S CHICKEN



ANYTIME TACOS \$3.5

CHOICE OF TORTILLA: CORN OR *HomeState's* FLOUR

Potato (VEGETARIAN)

potatoes, cheddar, sour cream, guacamole, cabbage slaw, pico de gallo, pickled jalapeños

ADD MARY'S ORGANIC CHICKEN (SPICY) \$1.5

Emo's (VEGAN)

refried black beans, guacamole, cabbage slaw, pickled red onions, organic corn tortilla

Chicken

Mary's organic chicken, spicy achiote marinade, guacamole, cabbage slaw

Picadillo

grass-fed ground beef, potatoes, carrots, cabbage slaw, pickled jalapeños

Brisket

shredded brisket, guacamole, cabbage slaw

EATS

Frito Pie in a Bag (VEGETARIAN OPTIONAL) 7

picadillo or black beans, cheddar, lettuce, sour cream, tomatoes, pickled jalapeños, pickled red onions

Texas Toast Sandwich 10

shredded brisket or Mary's organic spicy chicken, guacamole, cabbage slaw, pickled jalapeños

Kale Cabbage Salad 11

organic kale, cabbage, cilantro, cotija cheese, pecans, radishes, lime vinaigrette

ADD AVOCADO OR BLACK BEANS \$3 / ADD MARY'S ORGANIC CHICKEN (SPICY), SHREDDED BRISKET, OR GRASS-FED PICADILLO \$4

Quesadilla 4

ADD SHREDDED BRISKET \$1.5

TORTILLAS

OUR FLOUR TORTILLAS ARE MADE IN-HOUSE WITH LOVING HANDS

"BEST FLOUR TORTILLA" IN SOCIAL BY HCRW, 2019

WE SERVE LOCALLY MADE ORGANIC CORN TORTILLAS PRODUCED IN A FAMILY-OWNED FACILITY

QUESO * CHIPS * DIPS

DIPS SERVED WITH CHIPS

Lil' OR Big Queso 4/8

cheddar, tomatoes, spices

Loaded Queso 10

picadillo or black beans, guacamole, pico de gallo, sour cream

Lil' OR Big Guacamole 4/8

Tortilla Chips 2



SIDES

HomeState's Flour Tortillas

SINGLE 1 / HALF DOZEN 6 / DOZEN 12

Organic Medium-Boiled Egg 2

Black Beans (VEGETARIAN) 3.5

black beans, monterey jack

Charro Beans 3.5

pinto beans, bacon, monterey jack

Cowboy Cup + CHIPS (VEGETARIAN OPTIONAL) 6

black or charro beans, guacamole, pico de gallo, cabbage slaw, pickled red onions, pickled jalapeños

SWEET TOOTH



Buñuelos 3.5

crispy HomeState flour tortillas, cinnamon sugar

Salted Chocolate Chip Cookie 2.5

dark chocolate, Maldon salt



HomeState
A TEXAS KITCHEN

Est. 2013
BY TEXAS NATIVE
Briana Valdez



12105 W. WATERFRONT DRIVE
PLAYA VISTA 90094



MYHOMESTATE.COM
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BOOZE

COCKTAILS

Margarita 10
FROZEN OR ROCKS

Spicy Paloma 10
FROZEN OR ROCKS

Ranchwater 10
tequila, combier, topo chico, lime

Jall Drink 12
choice of spirit + topo chico,
fever-tree tonic or mexican coke

SPIRITS

CIMARRON BLANCO TEQUILA 9
LEGENDARIO DOMINGO MEZCAL 9
DEEP EDDY VODKA 9
BEEFEATER GIN 9
WILD TURKEY RYE 101 9
EL DORADO RUM 5YR 9

BEER

THREE WEAVERS SEAFARER KÖLSCH (DRAFT) 7 / (PITCHER) 20
SHINER BOCK (DRAFT) 7 / (PITCHER) 20
MODELO ESPECIAL (TALLBOY) 5
FREMONT LUSH IPA (CAN) 6

WINE

SPARKLING - MERCAT CAVA BRUT NV 10/28
WHITE - GOBELSBURG GRÜNER VELTLINER 2018 10/28
ROSÉ - CHÂTEAU DU SEUIL SYRAH BLEND 2018 10/28
RED - TINEDO TEMPRANILLO 'JA!' 2017 10/28
MIMOSA - sparkling + OJ 10
MIMOSA BUCKET - bottle of sparkling + OJ 32

REFRESH

Iced Summer Tea (FREE REFILLS) 3
organic peach green tea with
mint lemonade

Organic Iced Tea (FREE REFILLS) 3

Arnold Palmer (FREE REFILLS) 3.5

Lemonade 4

Hibiscus Limeade (FREE REFILLS) 4
steeped hibiscus flowers, fresh lime juice,
agave

Orange Juice 4

Topo Chico 3

Mexican Coke 3.5

Root Beer 3.5

Ginger Brew 3.5

COFFEE

WE PROUDLY SERVE COFFEE MANUFACTORY

Drip S 2.5 / L 3.5

24-Hour Cold Brew 4.25

Espresso 3.5

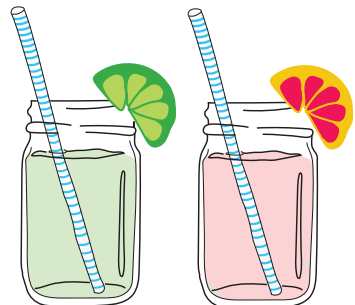
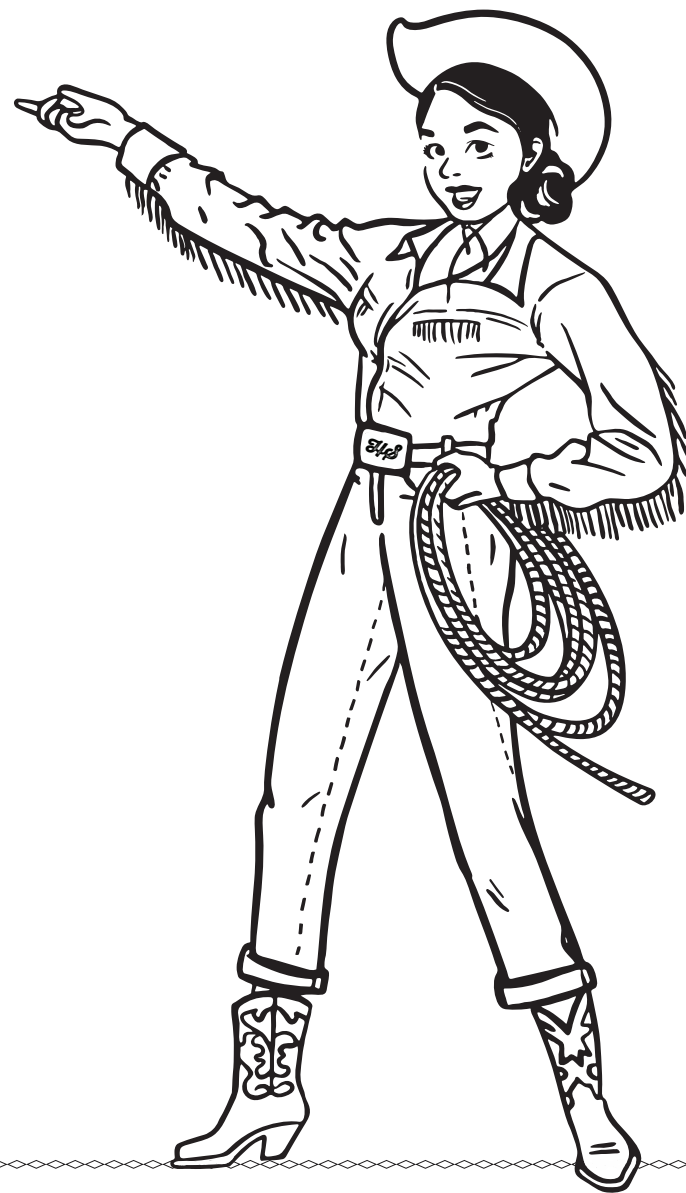
Americano 3.5

Iced Americano 3.5

Cappuccino 4

Latte 4

Iced Latte 4



THE HOMESTATE MARGARITA + SPICY PALOMA

Our margaritas and spicy palomas were developed by our founder, Briana, and her husband Taylor, a sommelier based here in LA. Each batch takes 27 hours to produce and is made with artisanal tequila, housemade citrus syrups, and the fresh-squeezed juice and zest from hundreds of limes, lemons, and grapefruit.

