

APERITIVOS

QUESO
served with warm tortilla chips, add spiced ground beef +3
CUP / 9 BOWL / 13

GUACAMOLE
cilantro, lime, jalapeños
CUP / 10 BOWL / 14.5

MEXICAN STREET CORN DIP
grilled corn, lime, red onion, spiced mayo, jalapeño, cotija cheese
CUP / 9.5 BOWL / 14

TRIO OF DIPS
guacamole, queso, corn dip / 16

NACHOS
chicken tinga, creamy nacho cheese, cotija, jalapeños, pico de gallo, sour cream, guacamole / 16

MANGO HABANERO WINGS (6)
mango habanero glaze, avocado dipping sauce / 15

TAQUITOS GORDOS
chicken tinga, chihuahua cheese, black beans, avocado dipping sauce / 14

CHICKEN TORTILLA SOUP
chicken tinga, avocado, lime crema, crispy tortillas / 10

BURRITOS

yellow rice, smoky black beans, guacamole, pico de gallo, lime crema, chihuahua cheese

CHICKEN TINGA
stewed chicken, mole rojo, cotija
/ 16.5 **contains peanuts

CARNITAS
beer braised pork, salsa verde
/ 16.5

CARNE ASADA* 🌶️
grilled steak, salsa roja / 19

MUSHROOM 🌶️
marinated grilled portobello, salsa roja / 16

QUESADILLAS

served with pico de gallo, lime crema, guacamole, chihuahua cheese

GRILLED SHRIMP
grilled rock shrimp, mango / 17.5

CARNITAS
beer braised pork / 17

CHICKEN TINGA
stewed chicken, scallions / 16

MUSHROOM
marinated grilled portobello mushroom / 16

SIDES

YUCA FRIES / 7
RICE + BEANS / 5
PLATANOS FRITOS / 8.5

SIZZLIN' FAJITAS

served with warm flour tortillas, guacamole, pico de gallo, sour cream, smoky black beans, yellow rice, and chihuahua cheese

CHICKEN / \$23

SHRIMP / \$24

STEAK* / \$30

MUSHROOM / \$20

COMBO / \$29

ENSALADAS

MEXICAN BLACKENED CHICKEN CAESAR
chopped romaine, spiced pepitas, cotija, brioche crumbles, Caesar dressing / 18

CHIPOTLE SALMON MEXICAN COBB*
romaine, mixed greens, cucumber, avocado, pico de gallo, applewood bacon, cilantro vinaigrette, cotija cheese / 22

GRILLED BAJA SHRIMP CHOPPED
romaine, napa cabbage, avocado, pico de gallo, seasoned black beans, grilled corn, cucumbers, red onion, white cheddar, chipotle ranch, crispy tortilla strips / 19

PLATOS GRANDES

CARNE ASADA*
marinated, grilled 8 oz sirloin, red chimichurri, pickled onions, jalapeño toreado, cotija, jasmine rice, refried beans, avocado / 34

CHICKEN MOLE
grilled chicken breast, mole rojo, grilled scallion, jalapeño toreado, yellow rice, smoky black beans / 25
**contains peanuts

CAMARONES CON TEQUILA
sauteed shrimp, jasmine rice, bell peppers, onions, pickled jalapeños, tomatoes, tequila lime crema, red chimichurri, cilantro / 23

HONEY CHIPOTLE SALMON TOSTADA*
grilled salmon, crispy tortilla, smoky black beans, cotija, radish slaw, avocado tomatillo salsa / 25

BOWLS

romaine, jasmine rice, smoky black beans, guacamole, pico de gallo, pickled onions, pickled jalapenos, esqutes, lime crema, cotija, red chimichurri, cilantro

CHICKEN TINGA / 15

CARNITAS / 16.5

CARNE ASADA* / 17.5

BIRRIA / 18

SPICED GROUND BEEF / 16

CRISPY SALMON BITES* / 18

MUSHROOM / 16

TACO PLATTERS

*3 tacos, yellow rice, and smoky black beans
+.75 bibb lettuce wrap*

CARNITAS
beer braised pork, pickled onion, chicharrón, tomatillo salsa / 17.5

CARNE ASADA*
red chimichurri, white onions, cilantro / 19.5

CRISPY SHRIMP 🌶️
green hot sauce, napa cabbage, mango pico de gallo, cilantro / 17

CHICKEN TINGA
tomatillo salsa, pickled onion, cotija, cilantro / 16

SPICY CAULIFLOWER 🌶️
roasted cauliflower, red cabbage slaw, habanero sauce / 15.5

EL GUERO SUPREME
spiced ground beef, white cheddar cheese, lettuce, pico de gallo, lime crema, served on a flour tortilla / 18.5

AL PASTOR 🌶️
traditional achiote pork, grilled pineapple, diced white onion, tomatillo salsa, cilantro / 16.5

AHI TUNA*
togarashi spiced tuna, arbol sauce, jicama slaw, jalapeno, radish, sweet soy reduction, avocado aioli, pickled ginger cream, artisan lettuce cup / 21.5

FISH TACO* 🌶️
choice of blackened or fried, cabbage jalapeño slaw, green hot sauce, tajin / 21.5

BIRRIA

TACOS - three red chili braised beef tacos, chihuahua cheese, diced onion, cilantro, served with yellow rice, smoky black beans, red chili broth / 19.5

QUESADILLA - red chili braised beef, chihuahua cheese, diced onion, cilantro, served with red chili broth / 19

ENCHILADA PLATTERS

2 enchiladas, yellow rice, and smoky black beans

CHEESE 🌶️
chihuahua cheese, cotija, white cheddar, queso, onions, salsa roja / 17

SPICED 🌶️
GROUND BEEF
chihuahua cheese, red onion, queso, salsa roja, lime crema / 18.5

CHICKEN TINGA
radish, mole rojo, cotija / 18
**contains peanuts

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.