

SALSAS

TRES SALSAS 10.99
salsa verde, salsa roja, black bean sofrito dip, cotija, house corn chips

SALSA VERDE 4.99
salsa verde, house corn chips

QUESO

CUATRO QUESOS 16.99
melted oaxaca, americano, asadero, and chihuahua cheeses

CHORIZO FUNDIDO 17.99
melted chihuahua cheese, fiery chorizo, escabeche chilis, habanero sauce

BISON FUNDIDO 19.99
melted cheese, taco-spiced lucky 8 bison, pinche salsa, jalapeño, pico

GUACAMOLE

NAKED 13.99
avocado, cilantro, serrano chili, lime, olive oil

LOADED 15.49
naked guacamole topped with salsa roja, pinto beans, queso cotija, bacon

SIGNATURE

POPPERS 17.99
pineapple & cheese stuffed, bacon wrapped jalapeños, cascabel bbq

STREET CORN 12.99
fire roasted corn, cotija-lime crema, habanero salsa, cilantro-onion, cheetos caliente

TUNA TOSTADA 18.99
cured tuna, ponzu, avocado, greens, chile aioli, frizzled leeks, toasted sesame

SPECIALTIES

POZOLE VERDE 18.99
hominy soup with green serrano broth, chilaca chicken, radish, cabbage, avocado, flour tortillas

DURANGO BOWL 24.99
chicken tinga, fragrant rice, veggie black beans, kale salad, cool raw slaw, salsa verde, fresno crema, grilled flour tortillas

BAJA SHRIMP 32.99
1/2 pound of shrimp, battered or butter poached, with lime crema, bacon, pineapple, avocado, cashews, citrus-kale salad, rice and grilled flour tortillas

TACOS DE BIRRIA 24.99
three crispy, dipped, barbacoa and oaxaca cheese filled corn tortillas, with morita dipping broth and verde rice

STEAK FRITAS* 35.99
adobo skirt steak with roasted garlic butter, papas bravas, cashew salsa, cotija and citrus salad

SALADS

BEET TOSTADA 18.49
roasted beets and golden raisins with walnut salsa, avocado, pepitas, queso cotija, kale, lime crema and agave

TACO SALAD 17.99
charred corn salsa, pico, pinto beans, escabeche, avocado, queso, onion strings and frito crunch with chipotle honey vinaigrette

MEATIFY YOUR SALAD +8
pork al pastor*
chicken tinga
carne asada*
shrimp
barbacoa

SIDES 9

serves 2

MEATY CHARRO PINTO BEANS
VERDE RICE with pepitas
CAULIFLOWER HASH with cashew salsa

CHEESY RICE
LITTLE CASA SALAD
BLACK BEANS & VERDE RICE with pepitas

TACOS

three tacos - your choice
21

AL PASTOR*

grilled pork adobada, salsa verde,
piña fresca, lime crema

CHORIZO VAMPIRO

fiery chorizo, cabbage slaw,
avocado, haystack chilis, cotija, pinche salsa,
fresno pepper sauce

BISON

taco-spiced ground bison, pico, onion strings,
queso menonita, mexican crema

CAMARÓNES FRITO

pacifico beer battered shrimp,
crunchy lettuce, pico , lime crema,
pinche salsa, asadero cheese

CHICKEN TINGA

chilaca chicken, avocado, pickled onion
and cabbage, queso cotija, lime aioli

PESCADO FRESCO

pacifico beer battered or grilled fish,
cool raw slaw, lime crema,
pineapple pico

SHRIMP BLT

butter poached shrimp, cascabel bbq,
bacon, avocado, pico, crunchy lettuce,
lime crema, cotija

VEGETALES

roasted cauliflower, cashew salsa,
cotija, crema, tempura fried avocado

CARNE ASADA*

adobo skirt steak, queso chihauhau,
pickled onion slaw, poblano crispy bits,
crema, honey chipotle vinaigrette

BARBACOA

12-hour braised beef, red onion,
cilantro, lime crema, cotija

GOT ALLERGIES? WE'RE LISTENING!
the following allergens
may be present in our kitchen:

milk | egg | fish | crustacean shellfish
tree nuts | peanuts | wheat | soy | sesame

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

BURRITOS

POLLO RANCHERO 23.99

chicken tinga, rice, black beans, queso asadero and escabeche with red chili sauce, avocado, haystack peppers, crema and cotija

LUCKY 8 BISON 27.99

taco-spiced local bison, rice, charro beans and queso chihuahua with ranchero sauce, onion strings, pico and crema

SURF AND TURF 28.99

carne asada, shrimp, rice, queso asadero and charro beans with green chili broth, crispy onions, pico and fresno crema

ENCHILADAS

BARBACOA BEEF 25.99

12-hour braised beef, oaxaca cheese and habanero-black beans with red chili sauce and ensalada fresca

PORK CARNITAS 24.99

cascabel pork, asadero cheese and corn-black bean salsa with green chili broth and ensalada fresca

CHILACA CHICKEN 24.99

spicy chicken, poblano peppers, queso chihuahua and black beans with green chili broth and ensalada fresca

QUESADILLAS

BARBACOA ORIGINAL 22.99

12-hour braised beef and queso oaxaca with pico de gallo, guacamole and crema

HUITLACOCHÉ 21.99

corn tortillas filled with fragrant huitlacoche, roasted peppers and queso with chimichurri, habanero salsa, avocado and lime crema

SHRIMP BOMBA 23.99

butter poached shrimp, bacon & queso oaxaca with pineapple pico, avocado and crema

DESSERTS

CHAMPURRADO HOT CHOCOLATE 8.99

cinnamon-sugar tostaditos, whipped cream

CHURROS 12.99

mexican chocolate or dulce de leche

CHURRO SUNDAE 13.99

vanilla ice cream, mexican chocolate, coconut, dulce de leche, cashews, whipped cream