

SALSA

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

SALSA VERDE 4.99
salsa verde, house corn chips

QUESO

CUATRO QUESOS 16.99
melted oaxaca, asadero, chihuahua
and cotija 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 with salsa roja,
summer corn pico, queso cotija, bacon

SIGNATURE

TUNA TOSTADA 18.99
wild caught tuna, ponzu, avocado, greens,
chili aioli, frizzled leeks, toasted sesame

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

TAQUITOS 18.99
pork adobada, black beans and cheese
with guacamole, pico, fresno crema, and cotija

SPECIALTIES

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

CASA VERDE 18.49
crisp lettuce, fresh herb dressing, bacon, avocado,
green poblano croutons, aged manchego, pepitas

STREET CORN CRUNCH 18.99
avocado half with loaded summer street corn
and crisp green salad

BEET TOSTADA 17.99
roasted beets and golden raisins with walnut salsa,
avocado, pepitas, cotija, field greens and lime crema

MEATIFY YOUR SALAD +8

- pork al pastor*
- chicken tinga
- carne asada*
- shrimp
- barbacoa
- pork carnitas

SIDES 9

serves 2

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

CHEESY RICE
LITTLE CASA VERDE
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

CAMARONES FRITO

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

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 chihuahua,
pickled onion slaw, poblano crispy bits,
crema, honey chipotle vinaigrette

BARBACOA

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

CARNITAS

cascabel bbq pork, pickled onion slaw,
avocado, haystack chilis, lime crema

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

CHILACA CHICKEN 24.99

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

QUESADILLAS

SHRIMP BOMBA 23.99

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

CASCABEL PORK 21.99

pork carnitas with queso chihuahua, bbq,
roasted corn salsa, lime crema and guacamole

BARBACOA ORIGINAL 22.99

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

DESSERTS

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

GOT ALLERGIES?

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.*