

AZTEC WILLIES

TAQUERIA

Fun, Flavor, Rhythm

GUACAMOLES Y SALSAS

House Guacamole / \$11

Fresh guacamole, diced onions, and cilantro, served with crispy chips

Guacamole Fuego / \$13

Fresh guacamole, mango, tajin, chopped serrano, candied pepitas, served with fried plantains chips

Guacamole Azteca / \$13

Fresh guacamole, toasted crickets, dried apricots, and cotija cheese, served with fried plantain chips

Salsa Flight / \$9

A flight of our Salsa Morita, Salsa Verde, and Salsa Molcajete, served with crispy house chips

TACOS AZTECAS

Carnitas / \$9

Mesquite smoked pork, charred morita salsa, beet pickled red onions, orange segment.

Wild Mushroom / \$10

Crispy queso, butternut squash, chipotle salsa, crema

Steak / \$12

Guajillo Grilled steak, crispy shallots, avocado salsa, charred jalapeno

Pollo / \$9

Crispy queso, salsa molcajete, shredded lettuce, cotija

Pescado / \$12

Beer battered fish, avocado salsa, cabbage slaw, peach tequila salsa

Pastor / \$11

Achiote marinated pork, charred pineapple, onion cilantro, avocado salsa

Shrimp and Chorizo / \$12

Grilled shrimp, chorizo, molcajete salsa, beet pickled onions

SMALL PLATES

Braised Brussels / \$9

Tequila braised, golden raisins, ancho chile, shredded carrots, cotija

Fire Roasted Wings

Half Order (6) / \$9

Full Order (12) / \$17

Choice of our Signature Guajillo Buffalo, Orange Tequila Glaze, or Mezcal Peach BBQ

Street Corn / \$7

Roasted corn, tapatio mayo, cotija, tajin salt

Brisket Taquitos / \$16

Guajillo braised brisket, mango habanero cabbage slaw, crema, cotija cheese

Duck Carnitas Empanadas / \$15

Guajillo braised brisket, mango habanero cabbage slaw, crema, cotija cheese

Scallop Aguachile / \$15

Coconut broth, cherry tomatoes, fresno chiles, cucumbers, micro cilantro, wonton tostada

Quesadilla / \$15

Wild mushrooms, epazote, melted oaxaca cheese, shaved fennel slaw

ADD: Steak, Chicken, Carnitas, or Chorizo / \$6

Ancho Curly Fries / \$13

Pico de gallo, chipotle mayo, crema, cilantro

Add steak, chicken, carnitas, or chorizo / \$6

SIDES

Fried Plantains / \$7

Rice and Beans / \$6

Sliced Avocados / \$5

Sweet Potato Wedges / \$7

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SIGNATURE SMASH BURGERS

House Smash / \$12

Single patty, grilled onions, house 1000, crinkle cut pickles

Add Patty / \$4

Aztec Burgers / \$15

Single patty, crispy carnitas, roasted jalapenos and onions, fresh guacamole, house 1000

Add Patty / \$4

Brew Burger / \$14

Single patty, pub cheese, chorizo crumbles, mustard aioli, crinkle cut pickles

Add Patty / \$4

Esquite Burger / \$14

Single patty, roasted corn esquite, melted cheddar, crispy shallots, roasted garlic aioli

Add Patty / \$4

Willie's Vegan Burger / \$15

Impossible patty, grilled wild mushrooms, vegan cheese, roasted garlic aioli

Chicken Burger / \$14

Grilled chicken breast, melted cheddar, grilled onions, thick cut bacon, house 1000

SALADS

Grilled Tijuana Caesar / \$10

Chopped romaine, roasted butternut squash, shaved parmesan, chipotle croutons, house Caesar

Heirloom Tomato / \$12

Roasted cipollini onions, cucumbers, shaved manchego, sherry shallot vinaigrette

Baby Wedge / \$10

Queso fresco crumbles, candied pepitas, thick cut bacon, cherry tomatoes, beet pickled onions, smoked tomato ranch

Add Steak, Chicken, Carnitas, or Chorizo to any salad for \$6

DINNER PLATES

St Louis Rubs / \$26

White oak smoke ribs, mezcal peach bbq sauce, roasted sweet potato wedges, jalapeno cornbread, honey butter

Huarache De Coliflor / \$21

Roasted cauliflower, poblano mole, garlic white bean puree, frisée slaw, tomatillo salsa

Skirt Steak / \$27

Charcoal potatoes, mexican green onions, morita salsa, tequila braised brussels, chipotle herb butter

Mole Enchiladas / \$18

Slow cooked mole, shredded chicken, melted oaxaca cheese, garlic white beans, mexican rice

Cheese Enchiladas / \$16

Poblano mole, melted oaxaca cheese, queso fresco, crema, garlic white beans, Mexican rice

Smoked Brisket Fajitas / \$21

White oak smoked brisket, sauteed bell peppers, Mexican green onion and jalapenos

Add Chicken, Carnitas, or Shrimp / \$6

DESSERTS

Baby Churros / \$7

Dulce de leche, vanilla whip cream. Fresh berries

Pina Colada Crème Brulée / \$7

With whipped Creme and berries

Tres Leches / \$7

With coconut ice cream and berries

Mexican Popcorn / \$7

Chile spice crickets, fresh popcorn

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Ask about our Mocktails!

SPECIALTY COCKTAILS

Lavender Strawberry Margarita / \$12

Lunazul Blanco, Citronge, lime juice, lavender simple, strawberry puree

Spicy Peach Margarita / 11

Lunazul Blanco, fresh muddle jalapeño, triple sec, house mix sour, peach puree

Guava Mezcarita / \$13

Vida Mezcal, citronge, house sour mix, guava puree

El Mojito / \$11

Bacardi silver, mint leaves, lime juice, simple syrup, splash sprite

Mangojito / \$12

Bacardi silver, mint leaves, lime juice, simple syrup, mango puree, splash sprite

Cocojito / \$12

Bacardi silver, mint leaves, lime juice, simple syrup, coconut puree, splash sprite

La Super Michelada

House michelada mix, squeezed lime juice, shrimp, topped with your choice Mexican lager

Cantarito Azteca / \$12

Cazadores blanco, lime juice, orange juice, grapefruit juice, topped with grapefruit soda

Hennychata / \$12

House made Horchata, Hennessy Cognac, dash of Cinnamon

Piña Colada / \$13

Bacardi Silver, pineapple juice, simple syrup, coconut puree

Spanish Mule / \$11

Bacardi Silver, pineapple juice, simple syrup, coconut puree

Draft Beer / 7

Ask about your server about our rotating tab selection!

Can/Bottle Beer / \$7

Corona, Tecate, Tecate Lite, Heineken, Modelo Especial, NA Corona

House Wine / \$8

Ask about your server about our rotating tab selection!