

TACO PLATTERS

choice of four with rice & beans \$18
*available individually

SHREDDED BEEF BRISKET

PORK SHOULDER AL PASTOR

PULLED CHIPOTLE CHICKEN

FIRE ROASTED RAJAS

GRILLED CARNE ASADA



GUACAMOLE \$10

GRILLED CHICKEN QUESADILLAS \$12
flour tortillas, shredded oaxaca cheese

CRISPY CHICKEN TAQUITO BUCKET \$14
hand rolled, served with red salsa

GREEN CHILI BRISKET NACHOS
grande \$13 * muy grande \$17

SMOKED CHICKEN ENCHILADAS \$14
charred tomatillo green sauce, queso fresco

TAMALES IN A CAN \$11
smoked chicken, roasted peppers, oaxaca cheese
*limited availability

SPICY FRUIT CEVICHE \$7
watermelon, mango, orange, cucumber

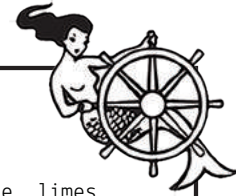
QUESO

CHILI CON CARNE \$11
brisket chili, pickled jalapeños, melted cheese

LOADED CHIPOTLE QUESO \$10
black beans, corn, roasted peppers

QUESO FUNDIDO \$10
chorizo, roasted poblanos

Del Mar



CRISPY BAJA SHRIMP TACO \$5
chipotle aioli, pico, shredded cabbage, limes

FISH TACOS (2) \$9
chipotle aioli, pico, shredded cabbage, limes

SHRIMP + AVOCADO CEVICHE \$14
cucumber, tomatoes, lime, cilantro

OCTOPUS CEVICHE \$14
capers, cilantro oil

SALADS

SOUTHWEST CHICKEN \$14
avocado, black bean pico, tortilla strips, chipotle ranch

SMOKED SALMON CAESAR \$15
caesar dressing, spicy pepitas

SIDES \$5

GUACAMOLE • ELOTE • BLACK BEANS
SPANISH RICE • CHICHARRONES

DESSERT \$6

CHURROS • DULCE DE LECHE SOFT SERVE



Brunch



FEDERALES BRUNCH SPECIAL \$15

1 brunch item + 1 drink

RED+GREEN CHILAQUILES \$10

over easy egg, queso fresco add any protein \$3

BRISKET HASH \$13

homemade hash, pico de gallo

BREAKFAST BURRITO \$9

egg, chorizo, cheese, salsa, potatoes

BREAKFAST TACOS (2) \$9

chorizo, eggs, homemade fries, pickled onions

TORREJAS (FRENCH TOAST) \$7

agave syrup

