

STARTERS

GUACAMOLE \$10 *add* spicy mango \$2

GRILLED CHICKEN QUESADILLAS \$12
flour tortillas, shredded oaxaca cheese
sub steak or brisket \$2

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

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

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

LOADED CHIPOTLE QUESO \$10
black beans, corn, roasted peppers
add steak or brisket \$2

QUESO FUNDIDO \$10
chorizo, roasted poblanos
sub steak or brisket \$2



BURRITO \$14
smoked brisket, spanish rice, beans, queso,
chihuahua cheese, pico, sour cream, salsa roja

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

SMOKED CHICKEN & CHORIZO TORTA \$14
oaxaca cheese, roasted poblano, avocado,
red onion, tomato, chipotle aioli,
iceberg lettuce

TACOS

SIGNATURE

CLASSIC STEAK \$4
cilantro, spanish onion, lime

CHICKEN TINGA \$3.5
smoked chicken, tomato,
crema, cotija cheese, cilantro

FIRE ROASTED RAJAS \$3.5
crispy potatoes, jalapeños, onion,
roasted poblano pepper, queso

FISH \$4
cabbage, pico, chipotle aioli

ADOBO SHRIMP \$4
black bean pico, cabbage,
avocado-lime crema

BUILD YOUR OWN

SHREDDED BEEF BRISKET \$3.5

PORK SHOULDER AL PASTOR \$3.5

PULLED CHIPOTLE CHICKEN \$3.5

GRILLED CARNE ASADA \$3.5

served on the side: cabbage, radish,
pickled carrot, pickled red onion,
cilantro and lime

CEVICHE

SHRIMP & AVOCADO CEVICHE \$14
cucumber, pico, lime, cilantro,
jalapeño

OCTOPUS CEVICHE \$14
capers, cilantro oil, jalapeño,
red onion, cabbage

CITRUS SCALLOP CEVICHE \$14
bay scallops, orange, grapefruit,
onion, jalapeño, tomato, cilantro

SALADS

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

CAESAR \$12
caesar dressing, spicy pepitas,
queso fresco
add smoked chicken \$3

SIDES \$5

GUACAMOLE

RICE & BEANS

ELOTE

DESSERT \$5

CHURROS

DULCE DE LECHE SOFT SERVE

