

## STARTERS

### SALSA TRIO \$8

salsa morita, salsa rustica, mango habanero

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

### SMOKED CHICKEN QUESADILLAS\* \$12

flour tortillas, shredded oaxaca cheese  
*sub* steak or brisket\* \$2 *sub* veggie

### CRISPY CHICKEN TAQUITOS (6) \$12

hand rolled corn tortillas, served with salsa roja

### SMOKED BRISKET NACHOS\*

grande \$14 • muy grande \$18

### HOUSEMADE TAMALES\* (6) \$11

smoked chicken, roasted peppers,  
oaxaca cheese \*limited availability

### QUESO FUNDIDO \$10

chorizo, roasted poblanos, pico de gallo,  
flour tortillas  
*sub* steak or brisket\* \$2

### QUESO BLANCO \$10

roasted corn, minced poblanos, jalapeños, red bell pepper  
*add* steak or brisket\* \$2

### ROASTED POBLANO HUMMUS \$12

chips, fried flour tortilla, jicama,  
cucumber, cantaloupe, carrots, spicy pepitas



### BURRITO\* \$14 (*or make it a bowl*)

smoked brisket, mexican rice, beans, queso,  
chihuahua cheese, pico, sour cream, salsa roja

### SMOKED CHICKEN ENCHILADAS\* \$14

queso fresco, onion, charred tomatillo green salsa

### SMOKED CHICKEN & CHORIZO TORTA\* \$14

oaxaca cheese, roasted poblano, avocado, red onion,  
tomato, chipotle aioli, beans, iceberg lettuce

### STEAK TORTA\* \$14

skirt steak, avocado, refried beans,  
panela cheese, roasted jalapeño, grilled onions,  
iceberg lettuce, sour cream

## TACOS

*sub* lettuce shells

### 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

### ADOBO SHRIMP\* \$4

black bean pico, cabbage,  
avocado-lime crema

### BAJA FISH\* \$4

mahi mahi, baja aioli, jalapeño,  
citrus vinaigrette, red bell pepper,  
napa cabbage, queso cotija,  
watermelon radish, flour tortilla

### SMOKED BUFFALO CHICKEN\* \$4

smoked buffalo crispy chicken,  
carrot celery napa cabbage slaw,  
blue cheese crumbles, chives,  
flour tortilla, blue cheese dip

### Build Your Own

### 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 de gallo, onion, lime,  
cilantro, jalapeño

### OCTOPUS CEVICHE\* \$14

capers, cilantro oil, jalapeño,  
red onion, cabbage

## SALADS

### CHAMOY FRUIT CUP \$8

watermelon, cantaloupe, jicama, mango,  
cucumber, orange, kiwi, simple syrup,  
chamoy, tajin

### SOUTHWEST CHICKEN\* \$14

avocado, black bean pico, tortilla strips,  
chipotle ranch, cotija cheese

### IMPOSSIBLE BURGER TACO SALAD \$14

vegan plant protein, flour tortilla shell,  
romaine, tomato, corn, cheddar cheese,  
guacamole, pickled jalapeños, sour cream,  
pico de gallo  
*sub* smoked chicken, smoked brisket,  
grilled steak\*

## SIDES \$5

GUACAMOLE

ELOTE

RICE & BEANS

MEXICAN RICE

## DESSERT \$5

CHURROS

DULCE DE LECHE SOFT SERVE

\*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information

