



QUALITY TACOS AND MEXICAN FOOD MADE FROM SCRATCH.

We use the highest quality ingredients in our food, including local, humanely raised meats and the highest quality chiles and spices. Our dishes are all made from scratch using traditional Mexican chiles such as guajillo, ancho, pasilla, chile de arbol, chipotle, morita, and others. Thanks for coming in!

CARRY-OUT:

LYONS: 303.823.2321

BOULDER: 303.955.6401

CHIPS + SALSA + GUAC

chips & salsa \$4 GF
choose 1 salsa

chips & salsa trio \$4 GF
choose 3 salsas

chips & guacamole \$8 GF

chips & salsa & guac \$10 GF
choose 1 salsa or a trio

SALSAS

salsa casera (mild) salsa dos chiles (hot)
avocado-tomatillo (mild) jalapeño (hot)
pico de gallo (medium) mango-habanero (hot)
roasted tomatillo - chipotle (medium)

STARTERS

chicharones \$4 GF

charred corn and avocado salad \$10 GF
chopped romaine, charred corn, avocado, tomatoes, red onions, cotija, tortilla strips and lime-cilantro vinaigrette
add chicken +\$3 add shrimp +\$4

kale salad \$9.5 GF
kale, jicama, cranberries, red onion, cotija, pepitas, pomegranate vinaigrette
add chicken +\$3 add shrimp +\$4

chicken tortilla soup \$5/\$9 GF
roasted tomato, ancho chiles, chicken, cotija, cilantro, crispy tortilla strips

pork green chili \$5/\$9
hatch chiles, tomatillos, ground pork, onion, cilantro, crema

posole rojo \$5/\$9 GF
red chile broth, pork shoulder, white onion, cabbage slaw, lime

elotes \$4 GF
Mexican sweet corn with tajín, cotija cheese, cilantro, chipotle aioli

fried yuca \$8 GF
served with chipotle aioli

green chile yuca fries \$10
fried yuca smothered with pork green chile and melted asadero cheese, served with chipotle aioli

queso fundido \$5/\$8
with tomato and rajas. add chorizo +\$1.5/\$3

quesadillas \$9
asadero, monterey jack and oaxacan cheeses with roasted poblanos. Served with crema and pico. add chicken or carnitas +\$3

nachos \$10
queso, black beans, guacamole, pickled red onions, crema, ancho sauce, pico de gallo
add chicken or carnitas +\$3

ceviche de pescado \$11 GF
wahoo fish, lime, pico de gallo, avocado, cucumber, plantain chips

BEVERAGES

house-made horchata \$3
rice, condensed milk, cinnamon, vanilla

terere \$3
chilled yerba mate drink
- orange & ginger
- hibiscus & mint
- strawberry & lime

soda \$2.5
coca cola, diet coke, sprite, ginger ale, lemonade

ginger beer \$3

mexican coca-cola \$3

topo chico \$3

coffee \$2.5

hot tea \$3
ask your server for options

juice \$3
orange, apple, cranberry, pineapple

GF denotes that the ingredients are gluten-free, however the kitchen surfaces and fryers are not guaranteed to be 100% gluten-free. If you have celiac disease, please let your server know and we can do our best to accommodate.

TACOS

carnitas \$3.95 GF

citrus braised pork shoulder, white onion, caramelized pineapple, jalapeño salsa, cilantro

braised short rib \$4.25

guajillo braised short rib, pickled red onions, chipotle aioli, fried onion, cotija

chicken tinga \$3.95 GF

braised chicken in chipotle-tomato broth, cotija, pickled red onions, crema, cilantro

baja fish \$4.25

Pacifico-battered fried fish, cabbage slaw, crema, pico de gallo, escabeche

grilled fish \$4.25 GF

ancho-honey glaze, cabbage slaw, lime-cilantro crema, pico de gallo, escabeche

arrachera \$4.50 GF

grilled flank steak, avocado-tomatillo salsa, white onion, cotija, cilantro

rajas con calabazas \$3.95 GF

fire-roasted poblanos, roasted butternut squash, crema, dos chiles salsa, cotija

cochinita pibil \$3.95 GF

achiote-marinated pork smoked in banana leaves, pickled red onions, habanero salsa

fried avocado \$4.25

panko-crustied fried avocado, pico de gallo, cabbage slaw, lime-cilantro crema, escabeche

korean beef \$4.25

seared short rib, rice, hoisin sauce, house-made kimchi, cilantro, sesame seed

fried shrimp \$4.25

negra modelo-battered wild caught gulf shrimp, chipotle slaw, dos chiles, avocado, cilantro

governador \$4.25 GF

grilled shrimp, bacon, asadero cheese, dos chiles salsa, sliced avocado

alambre poblano \$4.25 GF

grilled short rib, bacon, asadero cheese, jalapeño salsa, cilantro

any 2 tacos w/ rice + beans

\$11

any 3 tacos w/ rice + beans

\$14

TOSTADAS

1 for \$5 / plate of 3 for \$14

carne mulato GF

charro beans, ground beef, lettuce, guacamole, crema

veggie GF

black bean puree, asadero cheese, lettuce, guacamole, crema

chicken tinga GF

braised chicken thighs in chipotle-tomato broth, shredded lettuce, pickled red onions, crema, cotija

SIDES

escabeche (pickled jalapeños, carrots, onions) \$1

rice \$3

charro beans \$3

black beans \$3

rice + beans \$4

small side of guacamole \$2

large side of guacamole \$6

fried jalapeño \$1

18% gratuity added to parties of 6 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLATES

burrito \$11.5

rice, black beans, asadero, crema, pico + your choice of pollo, carnitas or rajas. add guacamole +\$1 smothered with red or green sauce + \$1

short rib burrito \$13

rice, black beans, braised short rib, asadero, fried onions, pico de gallo and chipotle aioli add guacamole +\$1 smothered with red or green sauce + \$1

mojo bowl GF

rice, black beans, choice of protein or veggies, guacamole, crema and pickled red onions

choose one:

rajas & calabazas \$13

carnitas \$13 chicken tinga \$13

grilled fish \$14 arrachera \$14

enchiladas GF

your choice of enchiladas smothered with red guajillo (GF) or pork green chile sauce. Topped with cotija, pico de gallo and crema. Served with rice and black beans

choose one:

chicken \$14 veggie \$13

carnitas \$14 short rib \$15

chicken taquitos ahogados \$12

four crispy rolled chicken tacos over a mild tomatillo salsa, topped with lettuce, onion, crema, and cotija cheese

sonoran hot dog \$11

quarter pound Beeler bacon-wrapped all beef hot dog with queso, charro beans, pico de gallo, crema, escabeche, pickled red onions and cotija. Served with yuca fries

torta mexican sandwich \$13

choice of carnitas, chicken or short rib, served on bolillo bread with chipotle aioli, lettuce, avocado, tomato, asadero, charro bean spread, crema and escabeche. Served with yuca fries

asada tampico \$18 GF

grilled marinated flank steak served with enchiladas dobladas, rice, charro beans, guacamole, crema, pico de gallo and fried jalapeno