



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!

## CHIPS + SALSA + GUAC GF

**chips & salsa \$4**

*choose 1 salsa*

**chips & salsa trio \$5**

*choose 3 salsas*

**chips & guacamole \$8**

**chips & salsa & guac \$10**

*choose 1 salsa*

**chips & salsa trio & guac \$11**

*choose 3 salsas*

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 \$12 GF**

*chopped romaine, charred corn, avocado, tomatoes, red onions, cotija, tortilla strips and lime-cilantro vinaigrette*

*chicken \$4 shrimp \$5 grilled fish \$5 arrachera \$5*

**kale & butternut squash salad \$12 GF**

*kale, roasted butternut squash, cranberries, pickled red onions, honey-chipotle pepitas, cotija, pomegranate vinaigrette*

*chicken \$4 shrimp \$5 grilled fish \$5 arrachera \$5*

**chicken tortilla soup \$6/\$10 GF**

*roasted tomato, ancho chiles, chicken, cotija, cilantro, crispy tortilla strips*

**pork green chili \$6/\$10**

*hatch chiles, tomatillos, ground pork, onion, cilantro, crema*

**elote \$4 GF**

*charred corn with chipotle aioli, tajin, cotija cheese, cilantro*

**fried yuca \$8 GF**

*served with chipotle aioli*

**green chile yuca fries \$11**

*fried yuca smothered with pork green chile and melted asadero cheese, served with chipotle aioli*

**queso fundido \$6/\$9**

*with pico de gallo and rajitas*

**quesadilla \$10**

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

**nachos \$12**

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

## N/A BEVERAGES

**house-made horchata \$3**

*rice, condensed milk, cinnamon, vanilla*

**soda \$2.5**

*coca cola, diet coke, sprite, ginger ale, lemonade*

**ginger beer \$3**

**mexican coca-cola \$3**

**topo chico \$3**

**juice \$3**

*orange, apple, cranberry, pineapple*

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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.

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# TACOS

## **carnitas \$4.25 GF**

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

## **braised short rib \$4.50**

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

## **chicken tinga \$4.25 GF**

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

## **baja fish \$4.50**

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

## **grilled fish \$4.50 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 \$4.25 GF**

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

## **fried avocado \$4.25**

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

## **korean beef \$4.50**

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

## **fried shrimp \$4.50**

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

## **governador \$4.50 GF**

*shrimp sauteed with bacon & onion, topped with asadero cheese, dos chiles salsa, sliced avocado*

## **alambre poblano \$4.50 GF**

*short rib sauteed with bacon & onion, topped with asadero cheese, jalapeño salsa, cilantro*

## **ahi tuna \$4.50 GF**

*seared ahi tuna, sriracha aioli, cabbage, sliced avocado, sesame seeds*

**any 2 tacos w/ rice + beans  
\$11.5**

**any 3 tacos w/ rice + beans  
\$14.5**

# SIDES

*(all gluten-free)*

*escabeche (pickled jalapeños, carrots, onions) \$2*

*rice \$3*

*charro beans \$4*

*black beans \$4*

*rice + beans \$4*

*small side of salsa \$1.5*

*large side of salsa \$3.5*

*small side of guacamole \$2.5*

*large side of guacamole \$6.5*

*small side chipotle aioli \$2*

# DESSERTS

*cinnamon churros with  
chocolate dipping sauce \$6*

*tropical fried ice cream - guava mango  
curd, cinnamon crusted ice cream with  
pineapples in a rum caramel \$8*

*vanilla ice cream \$4*

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**

*rice, black beans, asadero, crema, pico  
choose one:  
pollo \$12.5 rajas \$12.5  
carnitas \$12.5 chicken tinga \$13.5  
arrachera \$14  
add guacamole +\$2  
smothered with red or green sauce + \$1.5*

## **short rib burrito \$13**

*rice, black beans, braised short rib,  
asadero, fried onions, pico de gallo and  
chipotle aioli  
add guacamole +\$2  
smothered with red or green sauce + \$1.5*

## **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 \$15 arrachera \$15*

## **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*

## **sonoran hot dog \$12**

*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*