



# LYONS MENU

YOU CAN ALSO ACCESS  
THE MENU USING THE QR  
CODE ON YOUR TABLE

## STARTERS

**chips & salsa \$4 GF**

*choose 1 salsa*

**chips & salsa trio \$5 GF**

*choose 3 salsas*

**chips & guacamole \$8 GF**

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

*choose 1 salsa*

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

*choose 3 salsas*

**chicharones \$4 GF**

**elote \$4 GF**

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

**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*

## SALSAS

salsa casera (mild)

salsa dos chiles (hot)

avocado-tomatillo (mild)

jalapeño (hot)

pico de gallo (medium)

mango-habanero (hot)

roasted tomatillo - chipotle (medium)

**ceviche de pescado \$12 GF**

*lime-cured wahoo, avocado, cucumber, pico de gallo, plantain chips*

**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 rajás. add chorizo +\$1.5/\$3*

**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

**hibiscus cooler \$3**

*house-made hibiscus syrup, soda water, lime*

**passion fruit limeade \$3**

*passion fruit juice, fresh lime, sprite*

**strawberry sunshine \$3**

*fresh strawberry puree, lemonade, agave*

**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*

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 \$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*

**buffalo cauliflower \$4.25 GF**

*tempura fried cauliflower, buffalo sauce, shredded lettuce, pickled red onions, tofu crema*

**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

paletas (mexican popsicles) \$3

coconut strawberries & cream

mango walnut choco-berry

cookies & cream bubble gum

lime (df) strawberry (df)

mangonelada \$3.5

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

**buffalo cauliflower bowl \$13 GF**

rice, black beans, tempura fried cauliflower tossed in buffalo sauce, pickled red onions, lettuce, tofu crema, guacamole

**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