



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 árbol, chipotle, morita, and others. Thanks for coming in!

STARTERS

chips & salsa \$5 GF

choose 1 salsa

chips & salsa trio \$6 GF

choose 3 salsas

chips & guacamole \$10 GF

chips & salsa & guac \$12 GF

choose 1 salsa

chips & salsa trio & guac \$13 GF

choose 3 salsas

chicharones \$6 GF

elote \$6 GF

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

ceviche de pescado \$14 GF

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

charred corn and avocado salad \$13 GF

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

chicken \$5 shrimp \$6 grilled fish \$6 arrachera \$7

kale & butternut squash salad \$13 GF

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

chicken \$5 shrimp \$6 grilled fish \$6 arrachera \$7

SALSAS

salsa casera (mild)

salsa dos chiles (hot)

avocado-tomatillo (mild) jalapeño (hot)

pico de gallo (medium) mango-habanero (hot)

roasted tomatillo - chipotle (medium)

queso fundido \$7/\$12 GF

with pico de gallo and rajás. add chorizo +\$1.5/\$3

chicken tortilla soup \$7/\$12 GF

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

pork green chile \$7/\$12 GF

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

fried yuca \$10 GF

served with chipotle aioli

green chile yuca fries \$12 GF

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

nachos \$14 GF

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

N/A BEVERAGES

hibiscus cooler \$5

house-made hibiscus syrup, soda water, lime

passion fruit limeade \$5

passion fruit juice, fresh lime, sprite

strawberry sunshine \$5

fresh strawberry purée, lemonade, agave

house-made horchata \$5

rice, condensed milk, milk, cinnamon, vanilla

bottled drinks \$5

mexican coke, ginger beer, topo chico

rowdy mermaid kombucha \$6

grapefruit rise

soda \$4

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

juice \$4

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 \$5.25 GF

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

braised short rib \$5.25

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

chicken tinga \$5.25 GF

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

baja fish \$5.25

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

grilled fish \$5.25 GF

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

arrachera \$5.50 GF

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

rajas con calabazas \$4.95 GF

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

fried avocado \$4.95 GF

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

korean beef \$5.25

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

fried shrimp \$5.25

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

governador \$5.25 GF

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

buffalo cauliflower \$4.95 GF

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

ahi tuna \$5.25 GF

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

any 2 tacos w/ rice + beans

\$13

any 3 tacos w/ rice + beans

\$16.5

SIDES

(all gluten-free!)

escabeche (pickled jalapeños, carrots, onions) \$3

rice \$4

charro beans \$4

black beans \$4

rice + beans \$4

small side of salsa \$2

large side of salsa \$4

small side of guacamole \$4

large side of guacamole \$8

small side chipotle aioli \$2

DESSERTS

cinnamon churros with chocolate dipping sauce \$8

flan with chocolate sauce, whipped cream and cherry \$8

tropical fried ice cream with guava-mango curd, chocolate sauce, pineapples and whipped cream \$8 GF

vanilla ice cream \$5 GF

*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 \$14

rice, black beans, asadero, crema, pico

choose one:

pollo, rajas, carnitas, chicken tinga arrachera (\$15)

add guacamole +\$3

smothered with red or green sauce + \$2

short rib burrito \$16

rice, black beans, braised short rib, asadero, fried onions, pico de gallo and chipotle aioli

add guacamole +\$3

smothered with red or green sauce + \$2

mojo bowl \$15 GF

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

choose one:

rajas & calabazas, carnitas, chicken tinga, arrachera (\$16)

enchiladas \$16 GF

smothered with red guajillo or pork green chile sauce. Topped with cotija, pico de gallo and crema. Served with rice and black beans

choose one:

chicken, veggie, carnitas, short rib (\$17)

quesadilla \$13

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

sonoran hot dog \$14

quarter pound 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 \$16

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