



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!

CHIPS / SALSA / GUAC

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

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salsa casera (mild)

salsa dos chiles (hot)

avocado-tomatillo (mild)

jalapeño (hot)

pico de gallo (medium)

mango-habanero (hot)

roasted tomatillo - chipotle (medium)

STARTERS

chicken tortilla soup \$7/\$13 GF

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

pork green chili \$7/\$13 GF

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

charred corn and avocado salad \$14 GF

chopped romaine, charred corn, avocado, tomatoes, red onions, cotija, tortilla strips and lime-cilantro vinaigrette
chicken \$5 arrachera \$7 grilled shrimp \$6

kale & butternut squash salad \$14 GF

kale, roasted butternut squash, cranberries, pickled red onions, honey-chipotle pepitas, cotija, pomegranate vinaigrette
chicken \$5 arrachera \$7 grilled shrimp \$6

esquites \$9 GF

charred corn tossed with chipotle aioli, tajín, cotija cheese, cilantro. Served with corn chips

fried yuca \$11 GF

served with chipotle aioli

green chile yuca fries \$13 GF

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

queso fundido \$7/\$12 GF

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

nachos \$15 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 puree, lemonade, agave

house-made horchata \$5

rice, condensed milk, cinnamon, vanilla

soda \$4

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

ginger beer \$5

mexican coca-cola \$5

topo chico \$5

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 \$5.5 GF

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

braised short rib \$5.5

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

chicken tinga \$5.5 GF

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

baja fish \$5.5

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

arrachera \$5.75 GF

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

rajas con calabazas \$5.25 GF

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

fried avocado \$5.5 GF

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

fried shrimp \$5.5

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

governador \$5.5 GF

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

korean beef \$5.5

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

ahi tuna \$5.5 GF

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

buffalo cauliflower \$5.25 GF

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

alambre poblano \$5.5 GF

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

any 2 tacos w/ rice + beans

\$13.5

any 3 tacos w/ rice + beans

\$17

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

paletas (mexican popsicles) \$4

mangohelada \$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 \$15

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 \$16 GF

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

choose one:

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

enchiladas \$17 GF

smothered with red guajillo, vegetarian green chile, 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 (\$18)

quesadilla \$14

asadero, monterey jack and oaxacan cheeses with roasted poblanos. Served with crema and pico.

add chicken or carnitas +\$3

chile relleno \$16 GF

poblano pepper stuffed with our three cheese blend, smothered in salsa de tomate, and topped with onion, lettuce, tomatoes and crema. Served with rice, black beans, lettuce and pico

buffalo cauliflower bowl \$16 GF

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