

MARGARITAS

SMALL PLATES

Chicken Tortilla Soup \$7

House made stock, tomato, dried Chile
Vegetable, Mexican lime crema

Summer Salad V, VG, GF \$8

Arugula, Quinoa, tomato radish, red onion
Orange Sherry vinaigrette
Add Roast chicken \$2, Steak \$3, Shrimp \$3

Poke Tostadas (2) GF \$9

Ahi sushi grade, avocado, onion cilantro

Ceviche Tostadas (2) GF \$8

Catch and shrimp citrus marinated, avocado cream
Radish, cilantro

Queso Fundido V, GF \$8

Mexican cheese blend fondue grilled jalapeno
Tomatoes served with tortilla chips

Cheese Quesadilla V \$9

Oaxacan cheese, queso fresco, pepper jack with soft
Flour tortillas, guacamole, sour cream
– Add Chorizo pork belly \$2,
Grilled Veggie \$2, Shrimp \$3

Potato Taquitos (3) V, VG, GF \$7

Yukon gold potato, caramelized onion, grilled jalapeno, crema, salsa Verde (avocado cream)
Add Chorizo \$1

Short Rib Enchiladas (2) \$9

8-hour braised short rib rolled in corn tortilla baked with house made enchilada sauce served with lime
crema and queso fresca

HAND MADE TACOS



Mix & match 2 tacos per order \$10

Each is served on a 6-inch freshly made corn tortilla

Carnitas

Veggie V, VG, GF

Roast Chicken

Beef Tongue +\$1 each

Pork Belly

Baja Fish +\$2 each

Shrimp +\$2 each

Steak +\$2 each

ENTREES

Served with herb lime rice, black beans and tortillas

Pierna de pollo \$14

6-hour slow roasted chicken quarter leg with
Chile herb & garlic, grilled lemon and green onion

Chile Relleno V, \$14

Pasilla stuffed with cheese, corn, squash
battered and fried

Carne a la plancha \$18

8 oz Steak marinated in Mexican Chile
served on a hot skillet

Panza de cerdo \$16

8-hour braised pork belly achiote (Mexican seeds,
garlic and citrus) served with split peas and sunny
side up egg

DESSERTS

Churros \$7

Affogato \$7

Flan \$7

SIDES - V, VG, GF

Herb Lime Rice \$3

Black Beans \$3

Guacamole \$4

Hand-made tortillas (4) – \$3

Salsa & Chips – refill \$3

V – Vegetarian

VG – Vegan

GF – Gluten Free