
APERITIVOS - APPETIZERS

CHIPS & SALSA — Choice of 1 salsa, fresh tortilla chips.	4.
SALSA FLIGHT — Choose 3/5 – roja, verde, tropical arbol, blackberry serrano, xnipec.	6./8.
GUACAMOLE — Red onion, serrano, cilantro, lime. Hand smashed to order.	7.
QUESO DIP — Homemade cheese dip. Jalapeno, queso fresco, pepita. Add carne molida (2).	6.
NACHOS — Melted asadero cheese, onion, tomato, jalapeño, salsa roja, mojo. Add pollo adobo(2), carne molida(2), barbacoa(3), carnitas(3), carne asada(4), vegan cheese (3).	8.
QUESADILLA — Classic flour tortilla, melted asadero, crema, salsa roja. Add pollo adobo(2), carne molida(2), barbacoa(3), carnitas(3), carne asada(4), vegan cheese (3).	7
CHILE VERDE — Homemade puerco con chile verde. Cup or bowl. Served with warm tortillas or tortilla chips.	6./9.

TACOS

CARNE MOLIDA — Seasoned ground beef, asadero, arugula, tomato, salsa roja, crema.	3.5
POLLO ADOBO — Grilled adobo chicken, fire-roasted poblano, cotija, onion, tropical arbol* salsa, cilantro. *spicy!	3.5
BARBACOA — Slow-braised shredded beef, house chimichurri, cotija, onion, cilantro.	4.
CARNITAS — Slow-braised shredded pork, cotija, onion, blackberry serrano salsa, cilantro.	4.
PESCADO — Beer battered cod, house chili-lime slaw, house chipotle mayo.	4.
CARNE ASADA — Marinated & grilled flank steak, mojo, tomato, cilantro.	5.
HONGO — Roasted crimini mushrooms, house chimichurri, roasted walnut, arugula, house pickled onion.	4.

BUILD YOUR OWN BURRITO

BASE: FLOUR TORTILLA, MEXICAN RICE, REFRIED BEANS, CHEESE, SALSA VERDE.	9.
--	----

- Add protein: pollo adobo (2), carne molida (2), pescado (3), carnitas (3), barbacoa (3), carne asada (4) —
- Add veggies/sauce: crema (1), avocado crema (1), mojo (1), salsa (1), guacamole (3), avocado (2), onion (.50), pickled onion (.50), tomato (.50), fresh jalapeño (.50), pickled jalapeño (.50), roasted poblano (.50)

—

ENSALADAS - SALADS

- THAT SALAD** — Arugula, lime-cooked shrimp, cucumber, pineapple, red onion, cabbage, xnipec, avocado crema & citrus olive oil. 14.
- TACO SALAD** — Mixed greens, protein of choice, cotija, white onion, tomato, crema & tortilla strips. 12
Choose: carne molida, pollo adobo, veggies, pescado (3), barbacoa (3), carnitas (3), carne asada (4),

ENTRADAS - ENTRÉES

- CHIMICHANGA** — Flour tortilla, choice of protein, deep fried to perfection. Served on greens with salsa roja, crema,. Choose: pollo adobo, carne molida, pescado, carnitas, carne asada (1), veggie. 11.
- CARNITAS PLATE** — Slow-braised shredded pork topped with house pickled jalapeño & onion. 15.
Served with fried plantains, arugula salad, blackberry serrano, salsa verde, 3 fresh tortillas.
- CARNE ASADA PLATE** — Marinated flank steak, house chimichurri, papas bravas, rajas, arugula salad, fresh tortillas. 16.
- 3 TACO PLATE** — Your choice of 3 tacos, served with rice & beans. Choose carne molida, pollo adobo, barbacoa, carnitas, pescado, carne asada (add 1 per taco), hongo. 15
- ENCHILADAS** — Corn tortillas, melted asadero & protein of choice. Cotija, crema, pickled caggabe, rice & beans. Choose: pollo adobo, carne molida, pescado, carnitas, carne asada (1), veggie. 16.

KIDDOS - NIÑOS

- TACO** — Pollo adobo or carne molida & cheese. 3
- BURRITO** — Bean & cheese 3.
- QUESADILLA** — Cheese 3.

DESSERT - POSTRE

- SOPAPILLAS** — Deep fried sweet tortilla, cinnamon & sugar, house dulce de leche, vanilla ice cream. 6.
- PLANTAIN SUNDAE** — Fried plantains rolled in cinnamon & sugar, dulce de leche, vanilla ice cream & whipped cream. 6.

BEBIDAS - BEVERAGES

MEX COKE	3./3.5
MEX SPRITE	3.
TOPO CHICO — mineral agua	3.
JARRITOS SODA — pineapple, mandarin, lime, strawberry, grapefruit	3.
IBC ROOT BEER	3.
IBC CREAM SODA	3.

CÓCTELES - COCKTAILS

HOUSE MARGARITA	8.5.
COIN STYLE MARGARITA	9.5.
CRAFT MARGARITA — See tequila selection	MP
FRUITY MARGARITAS — mango, strawberry, raspberry, prickly pear, piñarita	10.5.
MICHELADA	6.
BLOODY MARY / BLOODY MARIA	6.

CERVEZAS - BEERS

PACIFICO	5.
VICTORIA	5.
CORONA EXTRA	5.
MODELO ESPECIAL / NEGRA	5.
DOS EQUIS LAGER / AMBAR	5.
VOODOO RANGER IPA — New Belgium	6.
FRESH SQUEEZED IPA — Deschutes	6.
SCULPIN IPA — Ballast Point	7.
MIRROR POND PALE ALE — Deschutes	6.
MOOSE DROOL — Big Sky	6.
OBSIDIAN STOUT — Deschutes	6.
GUMPTION HARD CIDER — Vermont Cider Co.	7.

TEQUILA

BLANCO & SILVER

CORAZON — Mellow, elegant agave flavor, hint of cardomom, smokiness, subtle straw-like notes.	6.
ESPOLON — Smooth, slightly sweet, agave, ripe fruit, slight bitter end.	6.
CAZADORES — Intense blue agave flavor, natural sweetness, notes of citrus and herbs.	6.
CABO WABO — Mild, smooth, nicely spiced, slight bitter end.	6.
LUNAZUL EL HUMOSO — Mesquite, smoked agave, white pepper spice, herbal, chili pepper hints.	7.
PATRON — Fully flavored with agave, though not overwhelming. Smooth, mixes well.	7.
CORRALEJO — light, crisp, zing, sweet, spearmint.	7.
CASAMIGOS — Light, refreshing, notes of fresh herbs (think mint leaves), vanilla and subtle agave.	8.

REPOSADO

CORAZON — Soft, deep, aged 6-8 months in American Oak.	7.
ESPOLON — Med-full bodied, rich roasted agave; sweet tropical fruit, vanilla, brown spices.	7.
CAZADORES — Dill, black pepper. Clean finish, light, off-dry.	7.
CORRALEJO — Fruity, peppery, aged four months in Encino, French & American oak casks.	8.
CASAMIGOS — Caramel, roasted agave, buttery vanilla, oak-y spice, smokey finish.	9.

AÑEJO

CORAZON — Oak spice, sweet and floral nose, deep amber gold. Aged 2 years.	8.
CAZADORES — Bright citrus, baking spice, black pepper, roasted agave. Aged over 1 year.	8.
CASAMIGOS — Smooth, soft caramel, vanilla, barrel oak, subtle spice. Aged 14 months.	10.
CHINACO — Alluring, complex. Amber, pear, wildflowers, vanilla, baked apple. Oak aged 3 years.	11.

MEZCAL

DEL MAGUEY VIDA — Smoke, roasted agave, tobacco, saddle leather, white pepper finish.	7.
CASAMIGOS — Twice-distilled. Smoke, black pepper, silky finish.	12.

