

GUACAMOLE

served with chips and salsa!

Guacamole Traditional \$12.95
avocado, jalapeño, onion, cilantro

"Esquites" Guacamole \$14.95
grilled corn, lime aioli, queso fresco

Yellowfin Tuna Guacamole \$15.95
yellowfin tuna*, chipotle aioli, grilled pineapple

Bacon & Fig Guacamole \$14.95
blue cheese, candied pecans, red onion

Guacamole Sampler \$16.95
a sampling of our esquites, yellowfin tuna*, and
bacon & fig guacamoles

Chips & Salsa \$6.95
salsa oaxaco, corn tortilla chips

CEVICHE

Tuna Ceviche Tacocitas* \$12.95
pineapple, chipotle aioli, mini crispy taco shells

Shrimp Ceviche \$9.95
spicy tomato, jalapeño, scallions, avocado

ENTRADAS

Black Bass
\$27.95
creamy poblano corn rice, jumbo lump crab,
asparagus

Mole Poblano
\$23.95
organic chicken breast, mole sauce, plantain rice,
sesame

Carne Asada*
\$25.95
chipotle potato puree, chicken flautas, crema,
avocado salsa verde, queso fresco, Mexican kimchi
& chimichurri

TACOS

Baja Fish Tacos \$14.95
chipotle coleslaw, avocado, plantain crust, flour
tortillas *AVAILABLE GRILLED

Crispy Shrimp Tacos \$15.95
plantain crust, mango habanero sauce, pineapple
pico de gallo, avocado

Mushroom Tacos \$12.95
wild mushrooms, truffle potato puree, shaved
asparagus, lemon vinaigrette

Carnitas Tacos \$13.95
pulled pork, salsa roja, onions, cilantro, avocado

Chick-Feliz Tacos \$13.95
crispy chicken, avocado relish, "chick-feliz" sauce,
flour tortillas

Steak Fajita Tacos \$16.95
avocado salsa verde, roasted peppers, caramelized
onions, queso mixto

ANTOJITOS

Wild Mushroom Huarache \$12.95
mexican style flatbread topped with manchego
crema, jalapeño, requeson, truffle, queso,
caramelized onions

Grilled Shrimp Huarache \$14.95
red chili bbq, queso mixto, poblano rojas, avocado
salsa verde, roasted corn & crema

Chicken Flautas \$12.95
chicken rolled tacos, black bean puree, crema,
cotija cheese, kimchi, avocado salsa verde

Pulpo a la Planxa \$14.95
pan seared octopus, truffle potato puree
fingerling potatoes, jalapeño escebeche

Crab Fundido \$15.95
valentina cream cheese, jumbo lump crab, queso
mixto, pico de gallo, tortilla chips

Chorizo Fundido \$10.95
house made mexican sausage, peppers, queso,
flour tortillas

Chicken Tinga Quesadilla \$13.95
pulled chicken, poblanos, crema, salsa roja

Birria Quesadilla \$15.95
braised brisket, roasted red peppers, caramelized
onions, roasted corn, queso mixto served with
consomé

Grilled Shrimp \$14.95
guajillo glazed grilled shrimp, jalapeño aioli, grape
tomato & corn salsa

Nachos de la Casa \$15.95 | Large \$18.95
black beans, queso, arbol chili, pickled
jalapeños
*ADD BRISKET, CHORIZO, OR
CHICKEN TINGA +3

SOPAS Y ENSALADAS

Mexican Cobb \$14.95
romaine, arugula, black beans, grilled chicken, blue
cheese, avocado, bacon, confit tomatoes, chipotle
ranch dressing

Black Bean Soup \$7.95
pico de gallo, crema
*ADD CHORIZO +2

Corn Soup \$7.95
Roasted corn, salsa, crema, chili piquin

Chop Salad \$9.95
green apple, cucumber, cranberries, chayote,
cotija cheese, pepitas, honey-lime yogurt dressing
*ADD STEAK, SHRIMP OR GRILLED CHICKEN

Tortilla Soup \$7.95
guajillo-tomato broth, chicken, avocado,
crema, queso

PARA ACOMPAÑAR

Elotes Loco \$5.95
grilled corn, lime
aioli, queso

Grilled Asparagus \$7.95
lemon vinaigrette,
queso

Roasted Brussels Sprouts \$7.95
tequila cream sauce,
cotija cheese, bread
crumbs

Sweet Plantains \$7.95
crema, queso fresco

Black Beans & Rice \$6.95

Refried Beans \$6.95
queso fresco

Yucca Fries \$6.95
lemon vinaigrette,
chipotle aioli, queso
fresco

20% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meat, seafood or eggs may increase your risk for food born illnesses
In compliance with the Whitmarsh Township ordinance there is a \$0.15 charge for to-go bags.





Beverages

margarita + cocktail add-ons
 FRESH FRUIT FLAVOR +2
 GRAND MARNIER +3

MARGARITAS

- Feliz Margarita** \$10 | \$32
silver tequila, orange liqueur, fresh lime juice
- Santana Margarita** \$12 | \$40
agavales reposado, orange liqueur, fresh lime juice
- Tropical Margarita** \$12 | \$40
house made tropical fruit infused tequila in our classic margarita recipe
- Frozen Pink Margarita** \$10
an icy version of our Feliz Margarita
- Chiquita "Skinny" Margarita** \$13 | \$42
hornitos plata, fresh lime juice, agave syrup, club soda

- Grand Margarita** \$14 | \$45
agavales reposado, grand marnier, fresh lime juice
- Patron Margarita** \$17 | \$55
patron reposado, cointreau, fresh lime juice
- Spicy Cucumber Margarita*** \$12 | \$40
hornitos plata, muddled cucumber & jalapeno, fresh lime juice
- Tres Chili Margarita*** \$12 | \$35
house made three chili infused tequila in our classic margarita recipe with a spicy chili salt rim
- Spinirita** \$10
a refreshing swirl of our frozen tropical margarita with red or white sangria

SPECIALTY COCKTAILS

- Sangria** \$9 | \$32
red or white wine, brandy, orange liqueur, seasonal fruit
- Ranch Water** \$11
agavales blanco tequila, lime juice, sparkling water
- Sparkling Margarita** \$12
tequila, fresh lime juice, cava
- La Paloma** \$10
hornitos plata tequila served with jarritos grapefruit soda

CERVEZAS

DRAFT

- Dos Equis Amber** (4.2%) \$6.00
- Levante Cloudy & Cumbersome IPA** (5.6%) \$7.00
- Cape May IPA** (6.3%) \$6.50

BOTTLES

- Corona** \$6.00
- Corona Premier** \$6.00
- Pacifico** \$6.00
- Tecate** [can] \$4.00
- Negra Modelo** \$5.00
- Modelo Especial** \$5.00
- Jack's Hard Cider** \$6.00

WINE

SPARKLING

de perrier • brut • france \$10 | \$19 | \$36

ROSÉ

morande • rose • chile \$10 | \$19 | \$36

WHITE

- santa teresa** • vinho verde • portugal \$10 | \$20 | \$36
- ethereo** • albarino • spain • \$12 | \$24 | \$40
- the applicant** • sauvignon blanc • chile \$11 | \$22 | \$39
- phantom** • chardonnay • california \$11 | \$22 | \$39

RED

- morande** • pinot noir • chile \$10 | \$20 | \$38
- Devocion** • malbec • argentina *organic* \$12 | \$24 | \$40
- Tres Osos** • cabernet • spain *organic* \$12 | \$24 | \$40

NON-ALCOHOLIC

- Virgin Margarita** \$5
- Saratoga Sparkling Water** \$6
- Saratoga Still Water** \$6
- Grapefruit Jarritos** \$3
- Mexican Coke** \$4

TEQUILA FLIGHTS

Our tequila flights include a sampling of each tequila

- Blanco Flight** \$20
AGED UP TO TWO MONTHS
cuervo tradicional / herradura / espolon
- Reposado Flight** \$22
AGED TWO TO ELEVEN MONTHS
hornitos / partida / casa noble
- Anejo Flight** \$22
AGED A MINIMUM OF ONE YEAR
don julio / casa noble / corralejo
- Feliz Flight** \$35
A SELECTION OF OUR FAVORITE SUPREME TEQUILAS
don julio 1942 / el tesoro paradiso / cuervo reserva de familia

TEQUILA *make it a margarita +3*

BLANCO

- Patron** \$14
- Casamigos** \$14
- Don Julio** \$13
- Cuervo Gold** \$12
- Teremana** \$12
- Casa Noble** \$12
- El Tesoro** \$12
- Herradura** \$12
- Espolon** \$12
- Milagro** \$12
- Cabo Wabo** \$11
- Cuervo Tradicional** \$11
- Cazadores** \$11
- 1800** \$11
- Corralejo** \$10
- El Jimador** \$10
- Boardroom** \$10
- Sauza Hornitos** \$10
- El Mayor** \$10

REPOSADO

- Patron** \$15
- Casamigos** \$14
- Don Julio** \$13
- El Tesoro** \$13
- Espolon** \$13
- Partida** \$12
- Teremana** \$12
- Cabo Wabo** \$12
- Casa Noble** \$12
- Tres Generaciones** \$12
- Cazadores** \$12
- Corralejo** \$12
- Herradura** \$12
- 1800** \$12
- Milagro** \$12
- Sauza Hornitos** \$10
- El Mayor** \$10
- Hussong's** \$10

ANEJO

- Patron** \$16
- Casamigos** \$15
- Don Julio** \$14
- El Tesoro** \$14
- Casa Noble** \$13
- Herradura** \$13
- Espolon** \$13
- Milagro** \$13
- Cazadores** \$13
- Arta** \$12
- 1800** \$12
- Corralejo** \$12
- El Mayor** \$11



SUPREME

- Clase Azul Reposado** \$25
- Don Julio 1942** \$25
- Reserve 8** \$25
- Cuervo Reserva** \$20
- Grand Love Extra Anejo** \$20
- Cincoro Reposado** \$19
- Mad Bull Reposado** \$19
- El Tereso Extra Anejo** \$19

MEZCAL

- Vicio** \$12
- Montelobos** \$11
- Casamigos** \$14
- Los Amantes** \$15
- Xicala** \$15
- Fosforo** \$20