

GUACAMOLE

served with chips and salsa!

Guacamole Traditional \$12.95

avocado, jalapeño, onion, cilantro

"Esquites" Guacamole \$15.95

grilled corn, lime aioli, queso fresco served over our traditional guacamole

Spicy Tuna Guacamole \$16.95

yellowfin tuna, chiles toreados, sriracha aioli, sesame seeds served over our traditional guacamole

Guacamole Sampler \$16.95

a sampling of our traditional, esquites & spicy tuna guacamoles

ANTOJITOS

Tuna Tacocitas \$13.95

pineapple, chipotle aioli, mini crispy taco shells

Grilled Shrimp \$14.95

guajillo glazed grilled shrimp, jalapeño aioli, grape tomato & corn salsa

Nachos de la Casa \$15.95

Large Nachos de la Casa \$18.95
black beans, queso mixto, arbol chili, pickled jalapeños, crema

*ADD BRISKET, CHORIZO OR CHICKEN TINGA +2 | +4

Chicken Tinga Quesadilla \$15.95

sofrito chicken, queso mixto, poblano rajas, charred corn, crema, salsa verde

Pulpo a la Plancha \$15.95

pan seared octopus, truffle potato puree, fingerling potatoes, jalapeño escabeche

Chorizo Fundido \$12.95

mexican chorizo, poblanos, queso mixto, flour tortillas

SOPAS Y ENSALADAS

Tortilla Soup \$7.95

guajillo-tomato broth, chicken, avocado, crema, queso

Caesar Salad \$10.95

romaine lettuce, radicchio, manchego cheese, crumbled croutons, cilantro

*ADD GRILLED CHICKEN +6

*ADD SHRIMP +8

Mexican Cobb Salad \$13.95

romaine lettuce, black beans, grilled chicken, blue cheese, avocado, bacon, roasted corn & tomatoes, chipotle ranch dressing

ENTRADAS

The Smothered Burrito

\$16.95

slow braised brisket, rice, black beans, queso, ranchera sauce, lettuce, crema, pico

Chimichurri Steak Fajitas

\$21.95

flank steak, chipotle chimichurri, charred red & yellow peppers, poblanos, caramelized onions, lime vinaigrette, manchego cheese, corn tortillas

Shrimp Burrito

\$17.95

roasted corn salsa, verde sauce, crema, shredded lettuce, pico de gallo, rice

TACOS

Baja Fish Tacos \$14.95

citrus coleslaw, avocado, plantain crust, flour tortillas *AVAILABLE GRILLED

Grilled Shrimp Tacos \$15.95

chipotle remoulade, corn salsa, queso fresco, avocado, flour tortillas

Birria Tacos \$15.95

queso mixto, cilantro & onions served with consommé

"Chick-Feliz" Tacos \$14.95

crispy chicken, avocado relish, "chick-feliz" sauce, flour tortillas

Cauliflower Esquites Tacos \$13.95

roasted corn salsa, lime aioli, queso fresco, avocado salsa, flour tortillas

Carnitas Tacos \$14.95

pulled pork, salsa roja, onions, cilantro, avocado

Sweet & Spicy Shrimp Tacos \$15.95

crispy shrimp, sweet & spicy honey sauce, jalapeño aioli, sriracha slaw, toasted sesame seeds, flour tortillas

Korean Steak Tacos \$15.95

flank steak, bulgogi brown sugar glaze, pickled onion & cucumber, sriracha aioli, sesame seeds

Chicken Tinga Tacos \$14.95

chipotle pulled chicken, pickled red cabbage, queso fresco, crema

Brussels Sprouts Tacos \$13.95

ginger teryaki glaze, avocado, sesame seeds, sriracha aioli, flour tortillas

ENCHILADAS

Chicken Enchiladas \$16.95

chipotle cream, salsa ranchera, queso oxaca, rajas, crema

Brisket Enchiladas \$16.95

roasted tomato, black bean, verde sauce, queso mixto, crema

Vegetable Enchiladas \$16.95

roasted corn, roasted peppers, refried black beans, queso mixto, spinach, ranchera sauce, avocado crema

Enchilada Mixtos \$19.95

a sampling of our chicken, brisket & vegetable enchiladas



PARA ACOMPAÑAR

Elotes Loco

\$7.95

grilled corn, lime aioli, queso, chili pequin

Yuca Fries

\$7.95

chipotle aioli, queso fresco

Sweet Plantains

\$7.95

mexican crema, queso fresco

Black Beans & Rice

\$6.95

Refried Black Beans

\$6.95

queso fresco

Grilled Asparagus

\$8.95

manchego cheese, lemon vinaigrette

Cilantro Lime Rice

\$3.95

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 borne illnesses



Beverages

MARGARITAS

- Feliz Margarita** \$11 | \$40
silver tequila, orange liqueur, fresh lime juice
- Three Chili Margarita** \$12 | \$44
chile infused silver tequila with our classic margarita recipe & a spicy rim
- Tropical Margarita** \$12 | \$44
tropical fruit infused tequila with our classic margarita recipe
- Santana Margarita** \$13 | \$48
reposado tequila, orange liqueur, fresh lime juice
- Chiquita "Skinny" Margarita** \$12 | \$44
silver tequila, fresh lime juice, agave syrup
- Casamigos Margarita** \$15 | \$56
casamigos reposado, cointreau, fresh lime juice

- Grand Margarita** \$14 | \$52
espolon reposado, grand marnier, fresh lime juice
- Rosa Margarita** \$14 | \$52
casamigos reposado, cranberry, orange & fresh lime juices
- Patron Margarita** \$16 | \$60
patron reposado, cointreau, fresh lime & lemon juices
- Mezcal Margarita** \$12 | \$44
montelobos mezcal with our classic margarita recipe
- Spicy Cucumber Margarita** \$12 | \$44
espolon blanco, fresh lime juice, muddled cucumbers & jalapeños

SPECIALTY COCKTAILS

- Ranch Water** \$12 | \$44
silver tequila, lime juice, sparkling soda
- Feliz Paloma** \$12 | \$44
silver tequila, grapefruit juice, lime
- Mariposa** \$13
tito's vodka, butterfly pea flower simple syrup, fresh lemon & lime juices
- Prickly Punch** \$12 | \$44
espolon blanco tequila, prickly pear purée, strawberry purée, fresh lime juice
- Sangria** \$11 | \$40
white wine, brandy, orange liqueur, fresh juices & seasonal fruit

CERVEZAS

DRAFT

Dos Equis Amber • mexican lager • 4.2% \$6

PACKAGED

- Negra Modelo** • amber lager • 5.4% \$6
- Corona Extra** • pale lager • 4.6% \$6
- Corona Light** • light pale lager • 4.1% \$6
- Pacifico** • mexican lager • 4.4% \$6
- Tecate** • light lager • 4.5% \$4
- Cider** • rotating unfiltered cider • 5.5% \$7

WINE

all of our wines are "biodynamic" & made with minimal intervention

SPARKLING

col di luna "flor" • prosecco • cava • italy \$12 | \$36

ROSÉ

zillamina • monastrel • spain \$12 | \$36

WHITE

- badissa** • pinot grigio • italy \$11 | \$35
- vandiso** • chardonnay • chile \$12 | \$36

RED

- tres osos** • cabernet • spain \$12 | \$36
- bodega domiciano** • malbec • argentina \$12 | \$36
- altos de montanchez** • tempranillo • spain \$11 | \$35

NON-ALCOHOLIC

- Virgin Margarita** \$6
- Mexican Coke** \$5
- Jarritos** - Assorted Flavors \$4
- Saratoga Still Water** \$6
- Saratoga Sparkling Water** \$6
- Jumex Mango Nectar** \$4
- Mighty Leaf Hot Tea** - Assorted Flavors \$4
- Iced Tea** \$5

MARGARITA FLIGHTS

- Feliz Margarita Flight** \$12
feliz margarita, three chili margarita, tropical margarita
- Smokey Rosa Flight** \$13
rosa margarita, mezcal margarita, feliz paloma
- Reposado Margarita Flight** \$15
casamigos margarita, patron margarita, grand margarita

TEQUILA

**priced at a 1.5oz pour*

BLANCO

- 1800** \$10
- Casa Noble** \$12
- Casamigos** \$13
- Cazadores** \$10
- Corralejo** \$10
- Don Julio** \$13
- El Tesoro** \$12
- Espolon** \$10
- Herradura** \$11
- Patron** \$13
- Tequila Ocho** \$13
- Teremana** \$12

REPOSADO

- 1800** \$11
- Casa Noble** \$13
- Casamigos** \$14
- Cazadores** \$11
- Corralejo** \$12
- Don Julio** \$14
- El Tesoro** \$13
- Espolon** \$11
- Herradura** \$12
- Patron** \$14
- Tequila Ocho** \$14
- Teremana** \$14

ANEJO

- 1800** \$12
- Casa Noble** \$14
- Casamigos** \$16
- Cazadores** \$12
- Corralejo** \$14
- Don Julio** \$16
- El Tesoro** \$14
- Espolon** \$12
- Herradura** \$13
- Patron** \$16
- Tequila Ocho** \$15
- Teremana** \$16

SUPREME

- Don Julio 1942** \$30
- Clase Azul** \$30
- Corralejo 99000 Horas** \$24
- Corralejo Triple Destilado** \$24
- Don Julio Primavera** \$30
- El Tesoro Paradiso** \$30
- Komos Rosa** \$22
- Patron Extra Anejo** \$18
- Patron Estate** \$21
- Patron Estate Sherry** \$22

MEZCAL

- Banhez Cuishe** \$20
- Banhez Destilado** \$20
- Banhez Jabali** \$20
- Banhez Mexicano** \$20
- Casamigos** \$15
- Illegal Joven** \$13
- Mezcal Vago Elote** \$14
- Mezcal Vago Ensemble en Barro** \$20
- Montelobos Ensemble** \$18
- Montelobos Pechuga** \$22
- Montelobos** \$11
- Vicio** \$12

TEQUILA FLIGHTS

- Banhez** \$25
- Casamigos** \$21
- Don Julio** \$30
- Feliz** \$30
- don julio 1942, cuervo reserva, clase azul
- Milagro Select** \$16

