

TACO TUESDAY

starts at 5pm

GF FULLY LOADED NACHOS

cashew mozzarella, refried black beans, pickled jalapeños,
pico de gallo, cilantro, guacamole

17

crispy chick'n cutlet +9
(18g protein)

GF crispy or blackened tofu +5
(12g protein)

steak +10
(19g protein)

TACOS | \$12

two per order

GF MUSHROOM

chipotle lime mayo, cilantro crema,
charred tomato salsa, onions

GF BIRRIA

mushrooms, guajillo peppers, cilantro crema,
charred tomato salsa, onions

STEAK

al pastor, cilantro crema,
charred tomato salsa, onions

GF SOYRIZO

potato, chipotle lime mayo, cilantro crema,
charred tomato salsa, onions

GF BAJA FISH

hearts of palm, guajillo spice, cilantro crema,
charred tomato salsa, onions

TACO SAMPLER *try all five*

25

GF gluten friendly  contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests.
Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen,
so cross-contact may occur. Please tell your server about allergies.



SALSA SIPS

starts at 5pm



CASA AMORE

lalo tequila, cocomix,
pineapple, lime

16

COCKTAILS



WATER YOU SMOKING?

amarás verde mezcal, watermelon,
fire water, lime

16

FREE SPIRITS

Paloma Rosa

aplos arise, lime, pineapple, guava, grapefruit

9

add tequila \$7

AMARÁS MEZCAL FLIGHT | \$30

VERDE

a well-balanced blend of smoky cooked agave,
fresh herbal notes, sweet caramel

paired well with our birria taco

AMERICANA

a smooth, balanced profile with notes of roasted agave, citrus,
green herbs, roasted banana, almond

paired well with our steak taco

CUPREATA

bold and bright flavor profile of vegetal and herbaceous notes,
hints of spice, underlying tones of pumpkin seeds, leather, cacao

paired well with our baja fish taco

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