

DINE LA 2026

\$35 MENU

Tue-Fri: 4-9pm, Sat-Sun 11-09pm

STARTER

select one

AHI TUNA TOSTADA

#1 grade ahi, wakame guacamole,
cucumber, crispy shallots, chipotle

TAQUITOS

organic chicken, chihuahua cheese,
portobello, bbq sauce, chipotle aioli,
guacamole

CALAMARI

lightly fried, cilantro, pickled
jalapeno, chipotle aioli

CAESAR SALAD

baby gem, avocado, tortilla strips,
cotija, parmesan, eggless

ENTRÉE

select one

BIRRIA QUESO TACOS

corn tortillas, chihuahua cheese, beef
birria, onions, cotija, consommé

CHICKEN TINGA TOSTADA

organic chicken, chipotle pepper,
lettuce, jalapeño cream, cotija

FARMERS MARKET STEAK QUESADILLA

flour tortilla, market veggies,
marinated steak, ranchera, chipotle aioli
(vegetarian available)

SHRIMP ENCHILADAS

salsa verde, mojo de ajo, Chihuahua
cheese, pickled onion, radish

Dessert

select one

CHURROS

w/ homemade dulce de leche sauce

MANGO SORBET

Tajin, chamoy, lime

*bar manager selected beverage
pairing \$20*



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