

LUNCH

MONDAY - FRIDAY | 11:30am-3pm

PLATOS PEQUEÑOS

small plates

Guacamole 11 * GF

avocado, serrano peppers, cilantro, white onions, tomatoes, lime

Ceviche 14 * GF

chilled citrus-marinated swordfish & shrimp, avocado, cucumber, cilantro, mango salsa, crispy corn tortillas

Flautas de Pollo 12

pulled mary's chicken tinga, oaxaca cheese, guacamole, crema
crispy rolled flour tortilla

Bruselas Fritas 13 * GF

fried brussel sprouts, jalapeño, toasted pepitas, cilantro, golden raisins, honey jalapeño vinaigrette

Nachos de la Casa 14

crispy flour tortilla chips oaxaca cheese, black beans, guacamole, salsa de mesa, ranchero sauce, crema, pickled jalapeño, queso fresco, pico de gallo

CARNITAS 4 | PULLED MARY'S CHICKEN TINGA 4 | PULLED MACHACA BEEF 6

SOPA Y ENSALADAS

Sopa de Tortilla 10 * GF

pulled mary's chicken breast, chipotle, tomatoes, corn, cilantro, avocado, crispy tortilla strips, crema

Ancho Blackened Salmon Salad 20 * GF

romaine lettuce, purple kale, herb goat cheese, pickled carrots, mint agave vinaigrette, avocado

Superfood Salad 14 * GF N

butter leaf lettuce, arugula, spinach, farro, spiced almonds, shaved red onions, dried cranberries, creamy avocado tajin dressing

MARY'S GRILLED CHICKEN BREAST 7 | SAUTÉED SHRIMP 7 |

PAN ROASTED SALMON 9

Ensalada Sabrosa Full 13 * GF

romaine lettuce, roasted corn salasa, tomatoes, black beans, oaxaca cheese, avocado, red onions, jicama, crispy corn tortilla strips, honey jalapeño vinaigrette

MARY'S GRILLED CHICKEN BREAST 7 | SAUTÉED SHRIMP 7 |

PAN ROASTED SALMON 9

TACOS

Spanish Rice & Black Beans | 3.50

Carnitas 13

slow braised pork, caramelized orange peel, pickled jalapeño, oaxaca cheese, tomatillo fresca, avocado-tomatillo mousse

Pollo Tinga 12 * GF

pulled mary's chicken tinga, oaxaca cheese, roasted corn salsa, cilantro crema

"Skinni" Baja Camarones 15

tequila battered or grilled shrimp, mango salsa, tequila passion fruit cabbage slaw, avocado, chipotle aioli, lime, butter leaf lettuce

Crispy Pescado 16

tequila battered daily fish, shaved cabbage, chile arbol salsa, pico de gallo, lime

BOWLS

Spanish Rice, Black Beans, & purple kale

Pollo 13 * GF

grilled mary's chicken breast, roasted corn salsa, cilantro crema

Ancho Salmon 17 * GF

tequila passion fruit slaw, avocado tomatillo mousse, cilantro crema, lime

Vegetariano 15 * GF N

roasted squash, poblano peppers, onions, green onions, pickled carrots, white truffle oil, oaxaca cheese, salsa macha, creamy tomatillo sauce, crema

COMBINACIONES

2 choices | 22 3 choices | 26
served w/ spanish rice & black beans

TACO

choice of: pulled chicken tinga |
carnitas | vegetariano | steak "gringas"

SOFT OR CRISPY SHELL

ENCHILADA

choice of: chicken tinga suiza |
pulled prime beef ranchera |
vegetariano | cheese mole

CHILE RELLENO

lightly breaded poblano chile,
oaxaca cheese, ranchero sauce, roasted mushrooms

BURRITOS

served "wet" | spanish rice & black beans

Pollo 14

pulled mary's chicken tinga, roasted corn salsa, oaxaca cheese, cilantro crema, tinga sauce

Short Rib "Chile Verde" 17

prime all natural short rib, oaxaca cheese, jalapeño & tomatillo chile verde sauce, cilantro

Carnitas 15

slow cooked pork, caramelized orange peel, oaxaca cheese, pickled jalapeño, tomatillo fresca

PLATOS

Pollo Enchiladas 17 * GF N

pulled mary's chicken tinga, oaxaca cheese, shaved cabbage & radish, crema, spanish rice & black beans

choice of sauce: creamy tomatillo | mole | ranchero

Vegan "Impossible" Enchiladas 17 * GF N

tinga impossible "beef", cashew cheese, roasted carrots, squash, red onions, corn, bell peppers, ranchero sauce, salsa macha, pickled red onions, jicama tortillas

Quesadilla de Pollo 13

pulled chicken tinga, smoked applewood bacon, oaxaca cheese, roasted corn salsa, guacamole, cilantro crema, flour tortilla

Quesadilla de Camarones 14

garlic sautéed shrimp, oaxaca cheese, roasted corn salsa, guacamole, cilantro crema, flour tortilla

Hamburguesa 15

premium wagyu american beef, caramelized onions, roasted poblano, tomato, butter leaf lettuce, TR sauce, brioche bun, sweet potato fries

OAXACA CHEESE 2 | APPLEWOOD SMOKED BACON 3 |
AVOCADO 2 | GRILLED JALAPEÑO 2 | OVER EASY EGG 2

FAJITAS

hot cast iron skillet, tomatoes, poblano, onions, guacamole, crema, warm tortillas, spanish rice & black beans

Mary's Chicken Breast 19 * GF

Filet Mignon 24 * GF

Camarones 22 * GF

tiger shrimp

DESAYUNO

breakfast

Chilaquiles 12 * GF

two eggs any style, sautéed poblano & onions, black beans, grilled onions, queso fresco, crema, corn tortilla chips

Choice of: Tomatillo or Ranchero

PULLED MARY'S CHICKEN TINGA 3 | CHORIZO 3 |
CARNITAS 4

Huevos Rancheros 12 * GF

two sunny side up eggs, roasted peppers, onions, tomatoes, oaxaca cheese, black bean purée, ranchero, avocado, crispy corn tortillas, crema

Egg Machaca Burrito 14

scrambled eggs, pulled prime beef, potatoes, sautéed onions & poblano, oaxaca cheese, pico de gallo, ranchero, avocado

Machaca Bowl 19 * GF

prime pulled beef, two poached eggs, onion & poblano, roasted garlic, oaxaca cheese, ranchero sauce, avocado, crema



* GF = gluten free N = nuts

* while we offer gluten-free menu options. We are not a gluten free kitchen, cross contamination could occur and our restaurant is unable to guarantee that any item can be completely free of any allergens.

* some items may contain dietary allergens, please advise your server
* eating raw or undercooked animal products may increase your risk of foodborne illness