

STARTERS

GUACAMOLE, SALSA, CHIPS | \$10

PORTOBELLO QUESADILLA | \$13
 house cheese blend, portobello mushroom, spinach, caramelized onion, crema, guacamole, raw tomatillo salsa

ADD CHICKEN +\$3, STEAK +\$5, SHRIMP +\$6

QUESO FUNDIDO | \$10

house cheese blend, chorizo, mushroom, choice of fresh tortilla or chips

SALAD

POMEGRANATE SALAD | \$11

Mixed greens, Fuyu persimmons, pomegranate seeds, dry plums, goat cheese, Macadamia nuts, pomegranate vinaigrette (dressing contains nuts)

ADD CHICKEN +\$3, STEAK +\$5, SHRIMP +\$6

BOWL

MAL PAN BOWL | \$12.5

roasted vegetables, spinach, queso fresco, garlic white rice, black de la olla beans, pico de gallo, crema

ADD-ONS: avocado +\$2, steak +\$5, roasted chicken +\$3, shrimp +\$6
 CHOOSE: flour or corn tortilla

TORTA

TORTA DE COCHINITA PIBIL | \$15

roasted pork shoulder in achiote marinade, beans, queso panela, escabeche, guacamole, slaw, xni pek Doña Maria, served on specially made bolillo by Dukes Bread

TACOS

ONE TACO | \$9.5 TWO TACOS | \$14
 INCLUDES CHOICE OF ONE SIDE
 SERVED ON A HOME-MADE 6" BLUE
 CORN TORTILLA UNLESS NOTED
 OTHERWISE.

CARNITAS

oven-braised pork, pico de gallo, white onion escabeche, avocado mousse, raw tomatillo salsa

STEAK +\$1 PER TACO

steak, sautéed onion/bell pepper/mushroom, monterey jack, avocado mousse, street salsa

ROASTED CHICKEN

Joyce Farms chicken, grilled tortilla, green slaw, guacamole, queso fresco, roasted molcajete salsa

COCHINITA PIBIL +\$1 PER TACO

Yucatán style braised pork, fried plantain, red onion escabeche, guacamole, xni-pek Doña Maria

CAMARON ROYAL +\$2 PER TACO

flour tortilla, beer battered Mexican shrimp, jicama slaw, avocado, fried leeks, chipotle aioli

GOBERNADOR +\$2 PER TACO

House cheese blend mulita, sautéed spicy shrimp, pico de gallo, peanut avocado mousse

SWEET POTATO +\$1 PER TACO

oven-roasted locally sourced sweet potato, feta cheese, scallions, toasted pumpkin seeds, crispy kale, sautéed shitake mushrooms, salsa matcha (contains nuts)

JARDÍN

roasted vegetables, grilled queso panela, portobello mushrooms, chipotle aioli

BURRITOS

THE NOONER | \$12

Harmony Ridge Farms pasture raised eggs, potato, chorizo, queso fresco, refried beans, avocado, pico de gallo, raw tomatillo salsa

CALIFORNIA BURRITO | \$14

steak, frites, pico de gallo, queso fresco, guacamole, chipotle crema, roasted molcajete salsa

SHRIMP BURRITO | \$14.50

shrimp scampi, shallot onion confit, pico de gallo, black whole beans, garlic white rice, guacamole, spinach, crema, raw tomatillo salsa

SURF AND TURF CALI | \$15

steak, sauteed shrimp in chimichurri, frites, pico de gallo, queso fresco, guacamole, chipotle crema, raw tomatillo salsa

KIDS CHILDREN 17 AND UNDER.

CHEESE QUESADILLA | \$6

flour tortilla, rice, beans
 ADD CHICKEN +\$3, OR STEAK +\$5

BURRITO | \$6

flour tortilla, cheese, beans, rice
 ADD CHICKEN +\$3, OR STEAK +\$5

SIDES

BASMATI GARLIC WHITE RICE | \$4

BLACK REFRIED BEANS | \$4

ESQUITES | \$6

Mexican street corn, onions, jalapeño, queso fresco, crema, chile piquin

JICAMA SLAW | \$5

jicama, zucchini, cilantro, green onion, cabbage, citrus vinaigrette



COCKTAILS

OG MARGARITA | \$11.50

Tequila Exotico Blanco, Cointreau, housemade sour

CADILLAC +\$2.50

TOMMY'S MARGARITA | \$9.50

Tequila Exotico, fresh lime, agave nectar

CADILLAC +\$2.50

CUCUMBER-JALAPENO

MARGARITA | \$14

Lunazul Primero Tequila, Cointreau, cucumber, jalapeno, housemade sour

CADILLAC +\$2.50

PALOMA | \$11.50

Tequila Exotico Blanco, grapefruit soda, fresh lime, fresh orange, fresh grapefruit, lemon, tajin

ANEJO MOJITO | \$14

Ron Zacapa 23, mint, rich syrup, fresh lime, soda

VOTE FOR PEDRO | \$13

Appleton Estate Signature, Alvear Solera 1927 Pedro Ximenez, fresh pineapple, tepache, cinnamon syrup, fresh lime

RUM PUNCH | \$10

Appleton Estate Signature, Pussers, lime, rich syrup, cinnamon, hibiscus, tiki bitters

PERRO NEGRO | \$12

Mezcal Joven, Xtabentun, Punt e Mes, Averna, Citrus/Mint Bitters

MACHETE | \$13

Plantation Pineapple Rum, Dark Rum, Tepache, Piloncillo, lemon

OLD OAXACAN | \$14

Illegal Mezcal, Tequila Exotico Reposado, Piloncillo, house old fashion bitters, xoco bitters, cinnamon, orange

DRE'S HARD HORCHATA | \$12

43, Tuaca, Old Forrester, home-made horchata, Aztec bitters

JAGUAR | \$13

Illegal Mezcal, Green Chartreuse, hibiscus, orange, cinnamon syrup, lime

MEXICO '86 | \$11

Tanqueray Rangpur, hibiscus, sugar, lemon, Cava

WINE

RED

LA POSTA TINTO RED BLEND \$9/35

Mendoza, Argentina

INSCRIPTION PINOT NOIR \$12/50

Willamette Valley, OR

ATOM CALIFORNIA CABERNET \$10/40

California

COTO DE IMAZ GRAN RESERVA \$70b

Tempranillo, Rioja, Spain

WHITE

FOURNIER SAUVIGNON BLANC \$10/40

Loire, France

HARKEN CHARDONNAY \$10/40

California

NORA ALBARINO \$50b

Galicia, Spain

ROSÉ

YALUMBA ROSÉ \$8/32

Angaston, Australia

SPARKLING

GF BLANC DE BLANCS \$60b

Sonoma, CA

MISTINGUETT CAVA BRUT \$9/35

Spain

BEER (BOTTLE/CAN/DRAFT)

MICHELADA | \$6.50

house-made michelada mix, lime, Modelo Especial (spicy)

CUBANO | \$6

salsa negra, lime, Modelo Especial

MODELO, PACIFICO, CORONA,

VICTORIA \$5

LUNCH ON DRAFT

IPA | \$7.50

Maine Beer Co, ME 7% ABV 14oz

DELICIOUS IPA | \$6

Stone Brewing, CA 7.7% ABV 12oz

XOCOVEZA, Imperial Mexican

Chocolate Stout | \$6

Stone Brewing, CA 8.1% ABV 12oz

XOCOVEZA TRES LECHES

Mexican Chocolate Stout | \$6

Stone Brewing, CA 8.5% ABV 12oz

BUENAWEZA ON DRAFT

Salt and Lime Lager | \$5

Stone Brewing, CA 4.7% ABV 16oz

CYCLIC UNTO DEATH

Old Ale | \$6

Edmunds Oast, SC 6.5% ABV 16oz

LUNCH IPA | \$10.25

Maine Beer Co, ME 7% ABV 500ml

GOAT HILL Golden Ale | \$5.25

Blackberry Farms, TN 5% ABV 12oz

DOUBLE SCATTERBRAIN

DIPA | \$7.75

Bearded Iris, TN 8% ABV 16oz

SOMETHING COLD Blonde Ale | \$5.50

Edmunds Oast, SC 5% ABV 16 oz

SOUR BLACKBERRY RASPBERRY

American Sour Ale | \$6

Edmunds Oast, SC 6.5% ABV 16 oz

OKTOBERFEST BIER

Golden Lager | \$5

Paulaner, Germany 6% ABV 11.2 oz

LETS BEE HOMIES

Hazy IPA | \$6.75

Stone+Deschutes Collab 7.5% ABV 16oz

EVERYTHING NICE

Strong Blonde Ale | \$6

Ommegang, NY 9% ABV 12 oz