

DINNER

STARTERS

BUTTERNUT SQUASH TAMALE \$9.00

heirloom blue corn masa, butternut squash, corn and mushroom relish. (vegetarian; contains dairy)

EMPANADA TRES MARIAS \$10.00

fried corn masa filled with black refried beans, Oaxaca cheese, chorizo, street salsa, crema, avocado mousse

POLLO PIBIL QUESADILLA \$13.00

nixtamalized corn tortilla, chicken in achiote marinade, chihuahua and Monterrey cheese blend, escabeche, chile Don Victor

PANUCHOS YUCATECOS \$14.00

two lightly fried corn tortillas with cochinita pibil, black beans, cabbage, red onion escabeche, avocado, chile Don Victor

CHICKEN TAQUITOS \$12.00

chicken tinga rolled in a crispy heirloom corn tortilla, roasted tomatillo salsa, guacamole, crema, queso fresco, lettuce

MULITA GOBERNADOR \$12.00

house cheese blend mulita, sautéed spicy shrimp, cabbage, pico de gallo, peanut avocado mousse, corn tortilla

ESQUITES \$12.00

roasted corn sautéed in chipotle aioli, topped with queso fresco, crema and tajin

QUESO FUNDIDO \$12.00

house cheese blend, salsa, escabeche, chips: *add chorizo +\$3, mushrooms +\$1, guacamole 2oz +\$1.50*

GUACAMOLE, CHIPS, SALSA \$13.00

house red salsa & corn tortilla chips

SALAD

KALE SALAD \$13.25

green curly kale, cucumber, jicama, radish, candied pistachio, grape, feta, lemon vinaigrette:
add avocado +3, chicken +\$5, steak +\$6, shrimp +\$7

TORTAS

TORTA DE COCHINITA PIBIL \$16.25

Yucatán style braised pork, refried black beans, grilled queso panela, red onion escabeche, guacamole, slaw, xni pek Doña Maria, served on focaccia by Pizza Baby

TORTA ALAMBRE \$19.50

steak, bacon, sautéed onion, bell pepper, house cheese blend, chipotle aioli, beans, guacamole, pickled jalapeno, lettuce, served on focaccia by Pizza Baby

ENTREES

CARNE ASADA PLATE \$33.00

grilled skirt steak with cheese enchilada suiza, mexican onions, guacamole and radish (no substitutions please)

CARNITAS PLATE \$25.00

oven-braised pork shoulder, heirloom charro beans, white onion escabeche, avocado mousse, roasted tomatillo salsa, guacamole, pico de gallo, choice of heirloom corn or Sonoran-style flour tortillas

PORTOBELLO QUESADILLA \$18.00

Sonoran-style flour tortilla, house cheese blend, portobello mushrooms, spinach, caramelized onions, crema, guacamole, raw tomatillo salsa: *add chicken +\$5, steak +\$6, shrimp +\$7*

SHRIMP ENCHILADAS \$24.20

shrimp sautéed in a creamy cilantro-spinach salsa, queso fresco, roasted poblano crema, avocado, crema, Sonoran-style flour tortilla. Served with rice and black refried beans

AZTECA ENCHILADAS \$23.10

chicken, zucchini, carrot, chile pasilla, roasted red bell pepper crema, avocado, crema, queso fresco, Sonoran-style flour tortilla
Served with rice and black refried beans.

ENCHILADAS SUIZAS \$22.00

house cheese blend, roasted tomatillo salsa, chicken tinga, queso fresco, crema, avocado, Sonoran-style flour tortilla. Served with rice and black refried beans.

Before placing your order, please inform your server if any persons in your party have food allergies. Please be aware that many of our products may contain or contact common allergens, including but not limited to, wheat, soy, fish, shellfish, eggs, peanuts, tree nuts, dairy/milk. All ingredients may not be printed on the menu. Price is subject to change.

SALSAS

listed from spicy to mild | prices vary

Don Victor ••••• Chipotle Aioli ••

Salsa Diabla ••••• Raw Tomatillo •

Salsa Macha •••• House Red •

Street Salsa •• Chipotle Crema •

DINNER

TACOS

Includes rice and black refried beans

One Taco \$11.00 | Two Tacos \$16.00

STEAK *+\$2 each*

steak, sautéed onions & bell peppers, mushrooms, house cheese blend, avocado mousse, street salsa, corn tortilla

COCHINITA PIBIL *+\$1 each*

Yucatán style braised pork, fried plantain, red onion escabeche, guacamole, chile Don Victor, corn tortilla

ROASTED CHICKEN

Chicken in achiote marinade, cheese, green slaw, pico de gallo, chipotle crema, corn tortilla

SWEET POTATO

oven-roasted sweet potatoes, feta, scallions, pepitas, crispy kale, sautéed shitake mushrooms, salsa macha (contains nuts), corn tortilla

CAMARON ROYAL *+\$2 each*

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

JARDÍN

roasted vegetables, grilled queso panela, avocado, portobello mushroom, chipotle aioli, corn tortilla

BURRITOS

& BOWLS

Burritos are served with rice & beans; order any burrito as a bowl.

CALIFORNIA BURRITO \$17.00

steak, fries, pico de gallo, queso fresco, guacamole, chipotle crema, raw tomatillo salsa

SHRIMP BURRITO \$17.50

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

SURF AND TURF CALI BURRITO \$19.00

steak, chimichurri sautéed shrimp, fries, pico de gallo, house cheese blend, guacamole, chipotle crema, raw tomatillo salsa

MAL PAN BOWL \$14.50

veggies sautéed in garlic, spinach, queso fresco, garlic white rice, black whole beans, pico de gallo, crema, choice of Sonoran-style flour or heirloom corn tortillas:
add chicken +\$5, steak +\$6, shrimp +\$7, avocado +\$3



KIDS

12 and under only. All items served with a side of rice & black refried beans

CHEESE QUESADILLA \$6.50

flour tortilla.
add chicken +\$3, steak +\$5

BEAN & CHEESE BURRITO \$6.50

flour tortilla, rice.
add chicken +\$3, steak +\$5

SOFT TACO \$6.50

flour tortilla, chicken, cheese.
sub steak +\$2

SIDES

CHIPS AND SALSA \$5.25

GARLIC WHITE BASMATI RICE \$4.50

BLACK REFRIED BEAN \$4.50

topped with queso fresco

CHARRO BEANS \$6.50

heirloom mantequilla beans, chorizo, bacon, jalapeno

PLANTAINS \$5.50

sweet fried plantains, queso fresco, crema

(3) TORTILLAS \$3.00

flour or corn

BEVERAGES

Topo Chico \$4.00

Diet Coke \$3.50

Sidral Apple Soda \$3.50

Sweet/Unsweet Tea \$3.25

Ginger Ale \$3.50

Jarritos Grapefruit Soda \$3.50

Lemonade \$4.25

Sprite \$3.50

Agua de Piedra Sparkling

Seasonal Lemonade \$5.25

Mexican Coke \$4.00

Water 22oz \$8.00

Coke \$3.50

Orange Fanta \$4.00



Most of our menu items are gluten-free or may be modified to become gluten free by substituting any flour tortillas for corn. Please be aware that all menu items are prepared in a shared kitchen and cross-contact with gluten-containing ingredients can occur. Ask your server for details.