

DINNER

FOR THE TABLE

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	
QUESADILLAS NEW!	\$9.00
3 cheese quesadillas on choice of flour or corn tortillas, guac, crema, salsa: <i>add avocado +3, chorizo +3, chicken +4, carnitas +5, cochinita +5, shrimp +6, steak +7</i>	
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	
QUESO FUNDIDO	\$12.00
house cheese blend, salsa, escabeche, chips: <i>add chorizo +\$3, mushrooms +\$1, guacamole 2oz +\$1.50</i>	
GUACAMOLE, CHIPS, SALSA	\$13.00
house red salsa & corn tortilla chips	

BURRITOS & BOWLS

All burritos are served with rice & beans, order any as a bowl

CALIFORNIA BURRITO	\$17.00
steak, fries, pico de gallo, queso fresco, guacamole, chipotle 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	
ACHIOTE CHICKEN BURRITO NEW!	\$15.00
chicken in Achiote adobo, escabeche, cheese, caramelized onions, cilantro, guacamole, rice, whole black beans	
ACHIOTE SHRIMP BURRITO NEW!	\$18.00
shrimp in Achiote adobo, cheese, guacamole, cabbage, caramelized onions, pico de gallo, chipotle crema, rice, black whole beans	
MILPA BOWL NEW!	\$14.00
local seasonal vegetables from Boy and Girl Farm, sweet potato, pepitas, rice, black whole beans, house escabeche mix, salsa macha: <i>add avocado +3, chorizo +3, chicken +4, carnitas +5, cochinita +5, shrimp +6, steak +7</i>	

SIDES

CHIPS AND SALSA	\$5.25	CHARRO BEANS	\$6.50
3 TORTILLAS	\$3.00	GARLIC WHITE BASMATI RICE	\$4.50
BLACK REFRIED BEANS	\$4.50	PLANTAINS	\$5.50

KIDS

12 and under only. All items served with a flour tortilla, side of rice & black refried beans. *add chicken +\$3, steak +\$5*

CHEESE QUESADILLA	\$6.50
BEAN & CHEESE BURRITO	\$6.50
SOFT TACO	\$6.50
flour tortilla, chicken, cheese: <i>sub steak +\$2</i>	

SALAD

KALE SALAD	\$13.25
Boy and Girl Farm green curly kale, cucumber, jicama, radish, candied pistachio, grape, feta, lemon vinaigrette: <i>add avocado +3, chorizo +3, chicken +4, carnitas +5, cochinita +5, shrimp +6, steak +7</i>	

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: <i>add avocado +3, chorizo +3, chicken +4, carnitas +5, cochinita +5, shrimp +6, steak +7</i>	
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.	

TACOS

One Taco \$11.00, Two Tacos \$16.00 | *Includes rice and black refried beans*

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	
ACHIOTE SHRIMP +\$2 each NEW!	
shrimp in Achiote adobo, cheese, guacamole, cabbage, caramelized onions, pico de gallo, chipotle crema	
MILPA NEW!	
local seasonal vegetables from Boy and Girl Farm, panela cheese, house escabeche mix, salsa macha: <i>add avocado +\$2</i>	



DINNER

COCKTAILS

OG MARGARITA \$13.25

Tequila Blanco, Patron Citronge, housemade sour, salt rim: *cadillac* +\$2.50

TOMMY'S MARGARITA \$11.25

Tequila Reposado, lime, agave nectar, salt rim: *cadillac* +\$2.50, *seasonal margarita* + \$3.00 *ask server for details*

CUCUMBER-JALAPENO MARGARITA \$15.25

Cristalino Tequila, Patron Citronge, cucumber, jalapeno, lime, agave nectar, tajin rim: *cadillac* +\$2.50

PALOMA \$13.25

Tequila Blanco, grapefruit soda, fresh lime, fresh grapefruit, agave nectar, tajin rim

CORAJUDO \$13.50

Espresso cold brew, Licor 43, Plantation Dark Rum, Gifford Banane du Bresil Liqueur, xoco bitters: *horchata* +\$1

MEXICO '86 \$13.25

Tanqueray Rangpur Lime Gin, hibiscus, simple syrup, lemon, Cava

OLD OAXACAN \$15.00

Mezcal, Tequila Reposado, Amaro, piloncillo, aromatic bitters, xoco bitters

RUM PUNCH \$12.25

Jamaican Aged Rum, Barbados Gold Rum, lime, rich syrup, cinnamon syrup, hibiscus

DRE'S HARD HORCHATA \$13.50

Licor 43, Tuaca, Bourbon, housemade horchata, xoco bitters

JAGUARETÉ \$14.25

Mezcal, Campari, mint, hibiscus, orange, cinnamon simple

BEER

BEER COCKTAILS

MICHELADA ROJA \$8

house-made michelada mix, lime, Modelo Especial, tajin rim

CUBANO \$7

salsa negra, lime, Modelo Especial, tajin rim

TEPACHELA \$8

tepache, lime, pineapple, Pacifico, salt rim

DRAFT

LUNCH IPA \$8

Maine Beer Co, ME | 7% ABV 16 oz

BUENAVEZA SALT & LIME LAGER \$6

Stone Brewing, CA | 4.7% ABV 16 Oz

BOTTLES & CANS

DELICIOUS IPA \$6.5

Stone Brewing, CA | 7.7% ABV 12oz

COSMIC CRUSHER HAZY IPA \$7

Firestone Walker, CA | 9.5% ABV 12 oz

FRÜH KOLSCH \$6.5

Fruh am Dom, Germany | 4.8% ABV 500ml

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN \$6.5

Firestone Walker Brewing, CA | 5% ABV 12oz

MODELO, MODELO NEGRA, PACIFICO, CORONA, VICTORIA \$5.5

WINE

RED

NEXT RED BLEND

Columbia Valley, OR \$12.25 GL / \$36 BT

CHEMISTRY PINOT NOIR

Willamette Valley, OR \$14.25 GL / \$51 BT

ATOM CALIFORNIA CABERNET

California \$13.25 GL / \$41 BT

COTO DE IMAZ GRAN RESERVA

Tempranillo, Spain \$71 BT

ROSE

YALUMBA ROSÉ

Angaston, Australia \$11.25 GL / \$33 BL

SPARKLING

MISTINGUETT CAVA BRUT

Spain \$11.25 GL / \$36 BT

WHITE

TOHU SAUVIGNON BLANC

New Zealand \$13.25 GL / \$41 BT

HARKEN CHARDONNAY

California \$13.25 GL / \$41 BT

NORA ALBARINO

Galicia, Spain \$51 BT

SANGRIA

SEASONAL SANGRIA

\$13.25 ask server for details



BEVERAGES

Agua Fresca

Mexican Coke \$4.00

Lemonade \$4.25

Sidral Apple Soda \$3.50

Seasonal Lemonade \$5.25

Jarritos Grapefruit Soda \$3.50

Soft Drinks \$3.50

Coke, Diet Coke, Ginger Ale, Sprite, Orange Fanta.

Agua de Piedra

Sparkling Water 22oz \$8.00

Sweet/Unsweet Tea \$3.25

Topo Chico \$4.00

ZERO PROOF

CANTARITO \$8.00

NA agave spirit, grapefruit soda, fresh orange, fresh grapefruit, tajin

NA MARGARITA \$12.00

Lyres Non-Alcoholic agave spirit, fresh lime, agave *make it a seasonal margarita* +\$1

JUNGLE CUB \$8.00

hibiscus, orange, cinnamon syrup, lime, mint, soda

SPICY CUCUMBER COOLER \$8.00

cucumber, jalapeno, lime, agave nectar, soda, tajin

NA BEER

ROTATING NON ALCOHOLIC SELECTION \$6

Untitled Art, WI | <0.5% ABV 12oz



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. 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.