



pequenas

- patatas bravas 10**
crispy taters, salsa roja, chipotle torta sauce, queso cotija
- iron pan cornbread 8**
roasted garlic butter, charred jalapeno
- crispy empanadas 10**
beef & pork picadillo, monterey jack, tomatillo salsa
- avocado toasty loco 14**
crushed avocado, crumbled cotija, crema, sea salt, lime, hot sauce, grilled whole wheat garlic toast
- grilled street corn 8**
chipotle torta mayo, cotija cheese, chile-lime salt
- hot queso dip 11**
oaxaca, jack & cheddar, green chili, cilantro, taco spice

nachitos

- green chile chicken 13**
roast chicken, green enchilada sauce, oxaca cheese, lettuce, sliced serrano, guacamole
- pork carnitas 14**
black beans, cheese sauce, sharp cheddar, salsa verde, crema, jalapeno, cilantro
- spicy cauliflower 12**
red chili cauliflower, black beans, avocado, habanero cheddar, smoked pepitas

quesadillas

- garlic kale 14**
pinto beans, avocado, caramelized onions, oxaca house blend, mushroom escabeche
- habanero chicken rancho 15**
roasted chicken, grilled onions & peppers, oxaca house blend, crispy bacon, rancho fresca
- steak sofrito 16**
shaved ribeye, sofrito-fried rice, black beans, smoked cheddar, provolone, tabasco onion rings

guacamole

- fresco 11**
tomato, roasted serrano, red onion, cilantro, lime
- tocino 13**
smoky applewood bacon, pico de gallo, cilantro
- especial 16**
maine lobster, garlic herb butter
- los tres 16**
all three: fresco, tocino & especial

tacos

all our tacos are served on warm, flour tortillas, corn tortillas available upon request.

- blackened mahi mahi 16**
sour cream remoulade, red cabbage slaw, aji amarillo
- grilled steak* 16**
prime sirloin, habanero-garlic butter, taqueria relish, shoestring fries
- chicken habanero 14**
grilled pollo asado, salsa amarillo, habanero cheddar, pico de pepino, crema
- crispy cauliflower 12**
green-chili pimento cheese, spicy chamoy sauce, cabbage escabeche
- crispy zucchini fritters 12**
whipped elote loco, salsa cruda, hot honey pepitas, radishes, cilantro
- crispy pork 13**
pork carnitas, salsa verde, onion, cilantro

platos

- gem & quinoa salad 12**
shaved veggies, chipotle blue cheese dressing, fried pickled onions, candied pepitas
- habanero caesar 14**
baby gem, tostada crisps, habanero dressing, parmesan, achiote pickled egg
- halibut ceviche* 17**
atlantic halibut, agua de coco, grapefruit & lime, chipotle coconut chips
- hibachi shrimp 16**
garlic-lime marinade, yellow rice salad, chipotle yum yum sauce
- pollo asado 12**
grilled boneless thighs, garlic oregano butter, sonoran habanero sauce
- spicy tuna chilindrinas* 17**
tuna tartare, avocado, cucumber, mango, cabbage, crema, hot sauce, wheat chicharron
- chili chicken wings 12**
valentina red sauce, smoky-cheese wing dip, spicy tajin peanuts
- carne asada* 16**
prime sirloin, red chili adobo, grilled onions, refrito, cotija
- mushrooms al pastor 14**
charred trumpet mushrooms, avocado taqueria sauce, pickled beech mushroom salad, habanero vinaigrette, crema, fresno chiles

* contains raw or undercooked ingredients *

We are supposed to tell you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces your risk of getting sick.

If you have an allergy or dietary condition, tell us before ordering.

The skill of cooks and kitchen staff is equally as important as the quality of the service. Unfortunately traditional tipping has created great disparities in the earnings between service staff and kitchen and support staff. Under MA law, no gratuity may be shared with our kitchen staff. As an alternative to raising prices, we implement a 3% Kitchen Appreciation Charge on food items to be shared with the non-tipped employees working behind the scenes tonight. If you would like this charge removed, please just ask. We thank you for allowing us to share your generosity with our entire staff.