

PARA EMPEZAR

Guacamole, Chips and salsa: House-made corn chips and fresh guacamole and salsa \$12

Chips and Salsa: House-made corn chips and salsa \$7

Elote: Two Mexican street corn cut in half, mayonnaise, sour cream, queso fresco, chili piquin, lime \$13

Esquite: Cup of boiled corn, mayonnaise, crumbled cotija cheese, chili piquin, lime \$12

TACOS CON CARNE

Served with handmade corn tortilla

New! Picaña a la plancha: Thin sliced Tri Tip beef a la plancha, fresh guacamole, salsa molcajete, caramelized onions, cilantro \$6.5

New! Chamorro Pibil: Traditional slow-cooked pork shank in achiote, pickled onions and a hint of habanero chili sauce. \$6

New! Taco Don Pedro: Our fathers favorite boneless golden-fried pork chunks, paired with spicy cherry tomato chili sauce, cilantro, pickled onions \$6

New! Pollo en achiote: Grilled chicken thigh meat, marinated in achiote, pickled onions, salsa habanera, cilantro \$6

TACOS DE MAR

Served with handmade corn tortilla

New! Taco de pescado: Rock cod marinated and breaded, salsa cruda pico (contains gluten). \$7

New! Taco gobernador: Grilled shrimp and bacon, jack cheese, sliced avocado, topped with a light mint-infused sauce that balances smoky and fresh flavors \$7

Pulpo Asado: Grilled octopus, grilled onions, salsa de ajo, cilantro \$7

TACOS VEGETARIANOS/VEGANOS

Served with handmade corn tortilla

Flor de Calabaza: Sautéed squash blossoms in sauce, topped with queso fresco, sliced avocado, and cilantro \$6

New! Hongos con espinaca: Sautéed Shiitake mushrooms with spinach and jack cheese, pickled onions, cilantro \$5.5

Empanada Flor de Calabaza: Fried corn tortilla on the griddle, melted cheese, squash blossoms, sauce and sour cream \$7

Enchiladas: Two enchiladas with Shiitake mushrooms and spinach, vegan cashew or mozzarella cheese, salsa verde, queso fresco & sour cream \$15

Flautas de Papa: 3 potatoes flautas, guacamole, cabbage, onions, queso fresco, sour cream, radish, salsa roja \$16

TACOS DORADOS

Flautas de Pollo: 3 flautas, shredded chicken, guacamole, cabbage, onions, queso fresco, sour cream, salsa roja \$17

Enchiladas de pollo: Two enchiladas with shredded chicken, mozzarella cheese, salsa verde, queso fresco & sour cream \$17

Crispy Taco: 3 Griddle halfway fried corn tortillas, melted cheese, choice of meat (referred to meat tacos), pico, guacamole and sour cream \$18

QUESABIRRIAS

Served with consomé and salsa de arbol

Birria de Pollo: Chicken birria, handmade corn tortilla, melted cheese, onions, cilantro \$8

Birria de Carne: Beef birria, handmade corn tortilla, melted cheese, onions, cilantro \$8

CEVICHES

Ceviche de Pulpo: Grilled Octopus, chile negro, lime and orange mix, red onions, cucumber, cherry tomatoes, mango (served with crispy tortilla) \$20

Ceviche Mixto: Raw ahi tuna, cooked tiger prawns, grilled octopus, cured in lime juice, mixed with cherry tomatoes, red onions, beets, cilantro, radish, habanero and serrano pepper, olive oil* (served with crispy tortilla) \$25

De Camaron: Cooked tiger prawns, cucumber, tomatoes, red onions, cilantro, salsa verde* (served with crispy tortilla) \$18

ENSALADAS

De la casa: Seasonal lettuce, cucumber, tomato, pickled onion, pumpkin seeds, strawberries, pecans, raisins, queso fresco, mango vinaigrette. \$14

Add Grilled Steak \$8 or Grilled Chicken Breast \$7

New! Protein Bowl: Grilled chicken or grilled steak, fire-roasted vegetables, pinto beans, avocado, over crisp romaine lettuce tossed with our signature salsa verde. \$20

PARA ACOMPAÑAR/SIDES

Frijoles de la olla: Whole pinto beans \$5

Frijoles refritos: Refried beans, cooked with house pork chorizo, onions, cilantro, queso fresco \$5

Frijoles negros: Black beans cooked with our own spices, sour cream \$5

Arroz Rojo: Rice made with red peppers and tomatoes. \$5

TABLAS

TABLA DE 5 TACOS: any combination, up to 1 seafood \$30

TABLA DE 10 TACOS: any combination, up to 2 seafood \$60

TABLA DE 5 QUESABIRRIAS: any combination \$38

TABLA DE 10 QUESABIRRIAS: any combination \$75

POSTRES

CHURROS: Traditional mexican churro dusted with organic sugar, cinnamon \$10

VIVA MEXICO: Traditional churro dusted with organic sugar, cinnamon. Served with scoop of ice cream \$13

FLAN: House made vanilla caramel flan \$11

Our facilities are NOT food allergen FREE.
tap water by request

20% service charge added to parties of 6 or more