

BOTANAS

CHIPS Y SALSA MARTAJADA 9 gf v

roasted tomato & tomatillo, smashed serrano, queso fresco, onion, cilantro, avocado chunks + chips

GUACAMOLE 11 gf v

avocado, lime, tomatillo, onion, cilantro, serrano, cotija cheese + chips

GUACAMOLE DEL DIA 12 gf v

chef's choice with a unique twist + chips

ELOTE DIP 9 gf v

roasted corn, onion, cilantro, lime-pickled serrano, tajin + chips

TRIO BOTANERO 14 gf v

guacamole tradicional + guacamole del dia + elote dip + chips

AGUACHILE MIXTO 16 gf

shrimp, tilapia, avocado, onion, green apple, cilantro, cucumber, serrano ash

TORRE DE MARISCOS 18

octopus, tuna, tilapia, shrimp, cucumber, red onion, sesame seed, avocado, crispy garlic, salsa negra

TOSTADA DE ATUN 15

raw tuna cubes, orange-serrano soy, avocado, sesame, red onion, chorizo aioli, salsa macha

QUESO FUNDIDO DE CAMARON 16 gf

melted chihuahua cheese, pan seared shrimp, red onion, cilantro-serrano sauce + tortillas

FLAUTITAS DE POLLO 14

crispy rolled taquitos, shredded chicken, potato hash, crema, queso fresco, morita-serrano salsa

BROCHETAS DE CARNE 16 gf

grilled beef sirloin skewers, poblano peppers, onions, avocado salsa

LUNCH BOWLS

TUES - FRI 11:30AM-2:30PM

PORK 15 gf

confit pork shoulder, esquites, poblano rice, pinto beans, salsa morita, pico de gallo, avocado, serrano aioli

SHRIMP 16

beer tempura fried shrimp, esquite, rice, pinto beans, pico de gallo, avocado, serrano aioli, crema fresca

BEEF 17 gf

barbacoa, esquites, poblano rice, pinto beans, pico de gallo, serrano salsa, avocado, serrano aioli

TACOS

FULL = 4 TACOS

CECINA

thinly sliced beef, beans, avocado, queso fresco, potatoes, cilantro-serrano salsa

POLLO ASADO gf

chipotle glazed chicken, avocado, beans, crispy potato, pickled carrot, salsa de arbol

BARBACOA gf

braised beef, melted chihuahua cheese, pepino relish, scallions, greens, salsa martajada

PASTOR gf

ancho-guajillo marinated pork, cilantro, onion, pineapple, salsa morita

PESCADO

beer battered fried tilapia, napa cabbage, radishes, roasted serrano-mango aioli

AGUACATE v

crispy beer battered avocado, pineapple pico de gallo, chipotle aioli

CARNITAS gf

confit pork shoulder, red onion-cilantro, radish, avocado salsa verde

BIEN TRUCHA gf

carne asada, chorizo, melted chihuahua cheese, roasted serrano salsa

RAJAS CON PAPAS gf

roasted poblano peppers, potato cubes, queso panela, crema, serrano aioli

PLAYERO

beer-tempura fried shrimp, avocado smash, crispy beets, lime-onion, chipotle aioli

ATUN gf

pan fried tuna chunks, celery aioli, greens, confit lemon-habanero relish

PARA BRUNCH

SAT AND SUN 11:30AM-2:30PM

TACOS AHOGADOS gf v

scrambled egg poached in salsa verde, beans, rice, melted chihuahua cheese, pickled carrots

TACOS DE CARNE C/HUEVO gf

pan seared cecina, pinto beans, scrambled egg, salsa martajada, queso fresco

CHILAQUILES 18 v

sunny side up egg, crispy tortilla chips, crema, queso fresco, avocado, onion, epazote, guajillo salsa

HALF 10

FULL 18.5

HALF 10

FULL 18.5

HALF 11

FULL 20

HALF 10

FULL 18.5

HALF 11

FULL 20

HALF 9

FULL 16.5

HALF 10

FULL 18.5

HALF 11

FULL 20

HALF 9

FULL 16.5

HALF 10

FULL 18.5

HALF 11

FULL 20

PARRILLA

ASADO 42 gf

grilled hanger steak, papas machas, charred lime, grilled onion, salsa borracha, tortillas

PESCADO ZARANDEADO 36

morita aioli, glazed barramundi fillet, slaw, orange-lime vinaigrette, rice, tortillas

GUARNICIONES

ESQUITES 8.5 gf

grilled corn, epazote-butter, lemon aioli, queso cotija, chile piquin

ARROZ 6.5 gf

white rice, poblano, crema, chihuahua cheese

FRIJOLES 5 gf v

refried pinto beans, chipotle, queso fresco

PAPAS 8.5 v

crispy potato cubes, roasted poblano aioli
add fried egg 2.5

POSTRES

TRES LECHES 10

fluffy white cake soaked in three kinds of milk, almond chantilly, mango sauce

CHURRO 10

vanilla cream, cranberry marmalade, chocolate sauce

SORBETE 8 gf

seasonal sorbet



BIEN TRUCHA GROUP

Abel Cortes - Director de Sabores
Gama Martinez - Gerente de Sabores
Poncho Navarro - Gerente de Chupes
Ricardo Santos - Gerente de Operaciones

gf /can be gluten free upon request v/vegetarian

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

COCTELES

MARGARITA 14

make it a pitcher (approx 5 servings) 56

fresh lime, sugar, orange liqueur, exotico blanco, salt

MARGARITA DE LUJO 16

fresh lime, demerara, orange liqueur, el mayor blanco, salt

FRESONA 15

strawberries, lime, orange liqueur, exotico blanco

PEPINO 15

cucumber, lime, orange liqueur, exotico blanco, tajin

SANDIA 14

watermelon, lime, orange liqueur, exotico blanco, tajin

AHUACATL 15

avocado, lime, orange liqueur, exotico blanco, cilantro-mezcal mist

APASIONADO 15

blood orange, lime, habanero tequila, 400 conejos mezcal, salt

PA' DENTRO 15

passion fruit, lime, centenario tequila, orange liqueur, tajin

SANGRIA 14

make it a pitcher (approx 5 servings) 56

spanish red wine, orange, lime, rebel yell bourbon, apple bitters, bubbles

LA FRUTIZA 15

mango-strawberry, aguarosol blanco, orange liqueur, house citrus

DURAS O NO? 14

paul masson peach brandy, white wine, citrus house mix, bubbles

MEZCAL 43 15

400 conejos mezcal, licor 43, angostura, orange peel, maraschino cherry

"Don't see your favorite cocktail on the menu? Just ask your bartender — there's a good chance we can shake it up for you!"

VINOS

Bella Mistala **Cava**, Spain - 11/54

Lulumi **Rosé**, France - 11/44

Parcéelos **Sauvignon Blanc**, France - 12/48

Primary Wine Co. **Chardonnay**, CA - 13/52

Bodegas Binario **Tempranillo**, Spain - 11/44

Parcéelos **Malbec**, Argentina - 14/56



CERVEZAS

Pacifico • Corona • Modelo Especial • Tecate
Tecate Light • Negra Modelo • Bohemia 6

CHELADA +1

served over fresh lime juice in a salted glass

MICHELADA +3

choice of beer served over lime, house
sangrita & firewater in a tajin-rimmed glass

TEPACHE SAZON 12

fermented pineapple beverage with canela
7% ABV from **Nayarit, Mexico**

Casa Humilde **Maizal** Mexican lager w/corn 8

Casa Humilde **Firme** india pale ale 8

Solemn Oath **Small Wave City Club** hazy ipa 8

Off Color **Beer For Tacos** margarita gose 8

Untitled Art **Prickly-Pear Guava** hard seltzer 7

SIN ALCOHOL

(NON-ALCOHOLIC)

CHIDO GÜEY 13

strawberry, hibiscus, lime, dhos n/a tequila

SIN PASION 13

passion fruit, house citrus mix, dhos n/a gin, tajin

TE HELADO 5

hibiscus flower, orange, sugar

LIMONADA 6

fresh muddled limes, orange, sugar, bubbles

REFRESCOS

jarritos mineragua, grapefruit, mandarina 3.5

coca-cola, diet coke, sprite 3

MEXICAN COKE 5

20% SERVICE FEE WILL BE AUTOMATICALLY ADDED TO PARTIES OF 5 OR MORE

As a way to offset rising costs associated with the restaurants' operation (employee benefits, rising wages, supply costs) we have added a 3% surcharge to all checks. You may request to have this taken off your check if you would like. We are grateful for your support and that of our team members..