



**SMALL PLATES**

**Chips & Two Seasonal Salsas - 5**  
Charred roma tomato | Tomatillo mint

**Guacamole - 11**  
Avocado | chile serrano | cilantro | onion

**Tortilla Soup - 7 / 12**  
Roasted chicken | seasonal vegetables | avocado | queso Cotija | tortilla strips

**Roasted Beet Salad - 13**  
Avocado | spring mix lettuce | escarole | apple | pumpkin seeds | lime dressing

**Habanero Wings - 12**  
Guajillo rubbed wings | habanero butter | avocado crema | chili powder

**COCKTAILS, BEER & WINE**

**SIP (Shelter-In-Place) of Copita Package - 75**  
Bottle Herradura Silver | Gallon lime & agave mix | Chips & Salsa

**Copita Margarita - 12.5**  
Herradura Silver | agave nectar | lime juice

**Mexico City Paloma - 12.5**  
Herradura Silver | Mexican Squirt | lime juice

**Beer - 5**  
Tecate | Corona | Coors | Dos X Amber | Pacifico

**Sodas - 4**  
Mexican Coke | Mexican Squirt | Mexican Sprite | Diet Coke

Wine	Glass	Bottle
<b>White</b>		
Verdejo	9	54
Pio del Ramo   Jumilla   Spain   2017		
Albariño	15	60
Legado del Conde   Spain   2018		
Txakolina	15	60
Pilot Bodega K5   Basque   Spain   2017		
<b>Red</b>		
Monastrell, Cabernet Sauvignon, and Syrah		60
Pio Del Ramo Alont   Spain   2014		

**TACOS**

Served on corn tortillas made by hand in house

Available in orders of two or four:

**Carne Asada - 13/22**  
Marinated flank steak | poblano peppers | caramelized red onions | roasted garlic & jalapeño crema | cilantro

**Vegetarian Tacos - 12/19**  
Beyond Beef | caramelized onions & poblano peppers | cilantro | avocado

**Chicken Tinga - 12/20**  
Rotisserie chicken | braised tomato & onion | chipotle | avocado | crema | queso fresco

**Fried Pork Belly - 13/22**  
Pork belly | pickled red onions | pipian mole | cilantro

**Baja Style Cod - 13/22**  
House battered cod | avocado, wasabi & parmesan aioli | cabbage slaw | micro shiso

**BIG PLATES**

**Lamb Birria - 22**  
Slow-cooked lamb | sesame seed & chile de arbol salsa | avocado | lamb jus | handmade tortillas

**Enchiladas de Pollo en Mole Manchamanteles - 19**  
Roasted chicken | mole sauce | apple | queso Oaxaca | almonds | crema

**24 Hour Carnitas - 19**  
Braised pork | pickled vegetables | tomatillo & habanero salsa | cilantro | onion | handmade tortillas

**Wood-Roasted Chicken - 19/half 32/whole**  
Roasted potatoes | peppers & onions | salsa rustica smoked bacon pinto beans

**DESSERT**

**Bunuelos - 8**  
Mexican doughnuts | Oaxacan chocolate sauce

**Coconut Flan - 8**  
Caramel | whipped cream | coconut flakes

**Our Menu is 100% Gluten-Free**