

# WELCOME

Everything on our menu is made from scratch. We don't believe in pre-cooked or pre-made products. We make our guacamole and salsa fresh every day and we fry our chips in-house. We make our own churro dough, pickle our own vegetables and make every sauce, marinade, and dressing right here in the restaurant. We don't cut corners. You'll taste the difference!

**An 18% service charge will be added to each order.**  
**This allows us to significantly increase the base wages of both front AND back of house employees. Additional tips for outstanding service will go directly to your server. They are greatly appreciated but not expected.**

## APPETIZERS

- CHIPS & SALSA** ..... 4.95  
*Homemade salsa with fresh tomatoes, onions, cilantro, jalapeno. (VV)*
- CHIPS & GUACAMOLE** ..... 10.00  
*Avocado, cilantro, raw onion, lime juice. Made fresh every day. (VV)*
- QUESADILLA** ..... 6.00  
*Two tortillas with Oaxaca cheese. Add chicken tinga, al pastor, mushrooms, or potato-poblano for \$3 or shaved steak or garlic shrimp with aioli for \$6.*

## SALADS

- HOUSE SALAD** .....5.95  
*Mixed greens, cucumbers, tomatoes, radishes, carrot, & red cabbage served with your choice of dressing on the side- jalapeño lime, chipotle vinaigrette, or red-wine vinaigrette. (VV)*
- PINEAPPLE-JICAMA SALAD**...10.25  
*Shaved jicama, carrots, cucumbers, radishes, cilantro, and pineapple, with lime-coriander dressing. (VV)*
- SIGNATURE SALAD** .....13.95  
*Mixed greens, cucumbers, cherry tomatoes, onions, cabbage, carrots, pumpkin seeds, avocado, homemade queso fresco with jalapeno-lime dressing on the side (contains dairy). (V)*
- CHIPOTLE SHRIMP SALAD**.....17.50  
*Arugula, red cabbage, carrots, cherry tomatoes, shaved radishes, avocado, roasted corn, & pan-fried shrimp tossed in chipotle vinaigrette.*

**ADD TO ANY SALAD: SHRIMP, STEAK OR BEER BATTERED MAHI +5**  
**BRAISED SHREDDED CHICKEN TINGA (MILDLY SPICY) +4**

## SIDE DISHES

- RICE (VV)** .....3.50  
**BLACK BEANS (VV)** .....3.50  
**FRIED PLANTAINS (VV)** .3.50  
**SIDE SALAD (VV)** .....3.50

## ADD-ONS

(Add-ons are not available as sides)

- HALF-AVOCADO, SLICED (VV)** .....3.00  
**QUESO FRESCO (V)** .....0.99  
**SIDE OF CREMA (V)** .....0.99  
**SIDE OF CHIPOTLE AIOLI (V)** .....0.99  
**EXTRA TORTILLA (VV)** .....0.50

We can accept up to 6 credit cards per party. V = Vegetarian (contains dairy, no meat) VV= Vegan (no dairy or meat)

# TACOS

All tacos are garnished with cilantro & raw onion unless otherwise noted.

**PLATTER: ANY 3 TACOS AND 2 SIDE DISHES .....17.75**  
*Add 1.00 for each \*Steak \*Shrimp or \*Mahi*

**PLATE: 2 OF THE SAME TACOS AND 1 SIDE DISH .....11.75/12.75\***  
*EX:2 CHICKEN, 2 SHRIMP, 2 MUSHROOM*

*Choose your taco type:*

**Potato-Poblano:** Griddled potatoes, poblano peppers, cotija cheese and aioli. (V)

**Chicken Tinga:** With chipotle-tomato sauce, queso fresco, and avocado.

**Shaved Steak\*:** Marinated in orange and lime juice, garlic, and fresh herbs.

**Garlic Shrimp\*:** Pan-seared shrimp, red cabbage slaw, and chipotle aioli.

**Al Pastor:** Shaved, adobo-marinated pork with fresh pineapple.

**Mushroom and Herb:** With queso fresco & caramelized onions. (V)

**Beer-Battered Mahi-Mahi\*:** Served with slaw, avocado, aioli, and radish.

*CHOOSE 2 SIDES (all are vegan):*

**RICE ~ BLACK BEANS ~ FRIED PLANTAINS ~ SIDE SALAD**

**CHICKEN ENCHILADAS.....21.50**

*Three corn tortillas wrapped around tender braised chicken baked in red chile sauce. Topped with melted Oaxaca cheese, cilantro, onion, cabbage, radishes, jalapenos, queso cotija, and crema. Served with rice and beans.*

## DEALS

**TACO TUESDAY: ENJOY 10% OFF TACO PLATTERS & \$1 OFF HOUSE MARGARITAS AND MULES!**

**WEDNESDAY: 50% OFF GUACAMOLE AND SALSA, 15% OFF PLATTERS, AND \$5 HOUSE MARGARITAS!**

*ALLERGIES: Before ordering, please notify your server of any allergies. Fried items share the fryer with wheat-based products. Shellfish is present in the kitchen and shares equipment used to prepare other foods. Some seeds and spices that we carry may have shared manufacturing equipment with tree nuts. Cross-contamination may not be avoidable under certain circumstances. All dishes are gluten-free unless otherwise noted.*

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# MARGARITAS

<b>HOUSE</b> .....	9
<i>Blanco tequila, lime, agave, salt rim.</i> <i>Substitute Espolon +\$2 Patron +\$6</i>	
<b>JALAPENO</b> .....	10
<i>Arrete blanco tequila, jalapeno brine, lime, agave, salt rim.</i>	
<b>TAMARIND</b> .....	10
<i>Cabrito reposado tequila, tamarind puree, lime, agave, chili-salt rim.</i>	
<b>HIBISCUS</b> .....	10
<i>Gran Agave blanco tequila, hibiscus tea, lime, agave, salt rim.</i>	
<b>MEZCALITA</b> .....	10
<i>Del Amigo joven mezcal, lime, agave, salt rim.</i>	

# CLASSICS

<b>MOJITO</b> .....	10
<i>El Dorado 3 year cask aged rum, mint, lime, demerara sugar, soda.</i>	
<b>PALOMA</b> .....	9
<i>Cabrito reposado tequila, grapefruit, lime, agave, soda, salt rim</i>	
<b>CAIPIRINHA</b> .....	9
<i>Leblon cachaca, demerara sugar, muddled limes.</i>	
<b>CUBA LIBRE</b> .....	8
<i>El Dorado 3 year cask-aged rum, cola, lime, Angostura bitters.</i>	
<b>MICHELADA</b> .....	7
<i>Mexican lager, tomato juice, lime, Worcestershire, Maggi, chili salt rim</i>	

# NON-ALCOHOLIC

<b>AGUAS FRESCAS</b> .....	3.95
<i>Tamarindo, Jamaica (hibiscus iced tea), or Horchata (sweetened rice drink)</i>	
<b>BOTTLES</b>	
<i>Mexican Coke</i> .....	3.50
<i>Apple Soda (one of Mexico's oldest soft-drinks)</i> .....	2.95
<b>FOUNTAIN</b> .....	2
<i>Coke, Diet Coke, Ginger Ale, Sprite, Seltzer, Unsweetened Iced Tea, Ithaca Ginger Beer + \$1</i>	
<b>COFFEE OR TEA</b> .....	2

# BEERS

<b>TECATE</b> .....	3.5
<b>PRESIDENTE</b> .....	4
<b>DOS EQUIS LAGER</b> .....	4.5
<b>DOS EQUIS AMBER</b> .....	4.5
<b>MODELO ESPECIAL</b> .....	5.5
<b>NEGRA MODELO</b> .....	5.5
<b>PACIFICO CLARA</b> .....	5.5
<b>CORONA</b> .....	5.5

# DRAFT

ROTATING LOCAL SELECTION - ASK YOUR SERVER

# CIDER

<b>HAZLITT'S CIDER TREE</b> .....	6
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# WINE

GLASS/BOTTLE

## REDS:

<i>Vina Borgia Garnacha (glass only)</i> .....	6
<i>Domaine Jean Bousquet Malbec</i> .....	9/35

## WHITES:

<i>Borsao Chardonnay/Macabeo</i> .....	7/28
<i>Casas Paronales Sauvignon Blanc</i> .....	6/25

## SPARKLING:

<i>La Lucca Prosecco</i> .....	8
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# SANGRIA

<b>GLASS</b> .....	7
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*Spanish red wine with orange juice, a splash of brandy, pineapples, oranges, limes, and apples*

# MULES

*Made with Ithaca Ginger Beer + muddled lime*

<b>AUSTIN</b> .....	8
<i>Tito's Vodka</i>	
<b>JALISCO</b> .....	8
<i>Gran Agave blanco tequila</i>	
<b>OAXACA</b> .....	8
<i>Agave de cortes joven mezcal</i>	
<b>NICARAGUA</b> .....	8
<i>Flor de Cana 7 year rum</i>	