

MENU

DINE IN & TAKE OUT EVERYDAY!



APERITIVOS

BASKET OF CHIPS & HOUSEMADE SALSA ... 6.00
choice of Verde, Chipotle or Diablito salsa

GUACAMOLE & CHIPS ... 15.00
avocado, onion, garlic, cilantro, serrano peppers, fresh lime juice

QUESABIRRIA (SPICY) ... 16.00
two corn quesadillas filled with chili braised shredded beef, Oaxacan cheese, onion, cilantro, side of birria dipping broth

NACHOS AGUA VERDE ... 15 With Chicken ... 20.00
tortilla chips with melted cheese sauce, pinto beans, pickled jalapenos, sour cream, pico de gallo, queso Cotija

ENSALADA & SOPA

ENSALADA PICARITA ... 14.50
spring mix, grilled corn, poblano peppers, red bell peppers, avocado, onion, cumin, black beans, lime and cilantro dressing, topped with tortilla strips **Add Chicken ... 5.00 Add Shrimp ... 6.50**

POZOLE ROJO Cup ... 8.50 Bowl ... 13.50
red chile broth with pork, hominy, cilantro, onions, cabbage, radish, oregano, sliced avocado
served with a tostada

ENCHILADAS

served with our green rice & whole pinto beans

BUTTERNUT SQUASH (VEGGIE) ... 19.50
three corn tortillas filled with kabocha & butternut squash, topped with butternut squash sauce, sour cream, queso fresco, pomegranate & cilantro

POLLO MOLE ENCHILADAS... 19.50
three corn tortillas filled with shredded chicken, topped with mole sauce, sour cream & sesame seeds

BURRITOS... MAKE IT A BOWL!

served in a flour tortillas with a side of chips
Add Guacamole small ... 3.00

VEGGIE BONIATO ... 17.00 
sautéed yams, roasted peppers & corn, Jack & Cheddar, pinto beans, rice, avocado crema, pico de gallo

BRAISED BEEF... 17.50 
slow-braised beef, rice, pinto beans, cilantro, onions, Jack & Cheddar, avocado salsa

POLLO ... 17.50 
shredded chicken Tinga, Jack & Cheddar, rice, pinto beans, cilantro, onions, avocado salsa

PUERCO ... 17.00 
pork carnitas, Jack & Cheddar, rice, pinto beans, cilantro, onions, cascabel chile salsa & avocado salsa

BAJA ... 19.50 
panko breaded Black Cod, pico de gallo, red cabbage, Chipotle mayo, rice, pinto beans

TACOS DE LA CASA

3 tacos served on handmade corn tortillas with a side of chips or rice & beans

CAULIFLOWER ... 17.00
harissa-glazed cauliflower, queso fresco, fried nopales

BONIATO ... 17.00
sautéed yams, corn, roasted peppers, queso Cotija, avocado crema, cilantro

CARNITAS ... 17.50
pork confit, cascabel chile salsa & avocado salsa, onions, cilantro

SUADERO ... 18.00
beef brisket confit, tomatillo-avocado salsa de molcajete, onions, cilantro

POLLO ... 17.50
chicken, onions, cilantro, radish, avocado salsa

ROCKFISH ... 19.00
seared adobo marinated wild Rockfish, mango salsa, red cabbage, cilantro

BAJA ... 19.50 
panko breaded wild Black Cod, Chipotle mayo, pico de gallo, avocado, red cabbage

FIESTA BOXES TO GO ONLY

GRANDE QUESADILLA BOX TO GO ... 25
large flour tortilla quesadilla stuffed with Monterey Jack & Cheddar cheese served with a side of sour cream, pico de gallo & two salsas

Add Chicken or Pork ... 10.00 Add Brisket Suadero or Shrimp ... 13.00

TACO BOX TO GO ... 65
12 tacos served on handmade corn tortillas with a side of tortilla chips, salsas, rice & beans

PICK ANY TWO (6 tacos per choice)
chicken, pork, suadero or boniato veggie

QUESADILLAS

topped with sour cream, lettuce and pico de gallo

Add Guacamole small ... 3.00 large ...9.00
Add Chicken or Pork ... 5.00
Add Brisket Suadero or Shrimp ... 6.50

CORN MASA QUESADILLAS ... 13.00
three handmade corn tortillas, Oaxacan cheese

QUESADILLAS CON HONGOS ... 14.00
three handmade corn tortillas, roasted mushrooms, Epazote, Oaxacan cheese

MACHETE ... 19.50
thick handmade corn tortilla filled with suadero, Oaxacan cheese, peppers & smashed avocado, served with rice & beans (not served with quesadilla toppings)

QUESADILLA ... 12.00 With Chicken ... 17.00 
flour tortilla, Monterey Jack & Cheddar cheese

MANGODILLA ... 14.50 With Chicken ... 19.50 
flour tortilla, mango, roasted poblano, green onions, Monterey Jack & Cheddar cheese

DESSERT

KEY LIME PIE ... 8.50
Sweet and tart key lime custard topped with whipped cream and lime zest.

BREAKFAST

10AM-NOON

BREAKFAST TACOS

flour tortilla filled with scrambled eggs, Monterey Jack & Cheddar cheese

CHORIZO ... 6.00 

BRISKET SUADERO ... 7.00 

BREAKFAST BURRITOS

filled with scrambled eggs, crispy potatoes
Monterey Jack & Cheddar cheese

	CHICO	GRANDE
CHORIZO 	... 9.00	... 13.00
house-made chorizo, tomato, onions, cilantro		

SUADERO 	... 9.00	... 13.00
beef brisket confit with tomato, onions, cilantro		

BONIATO VEGGIE 	... 9.00	... 13.00
roasted red peppers, yams, corn, cilantro		



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Contain Gluten

Please note that any fried items are fried with shared oils. ~ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. ~ We use only Halal chicken & beef.

DRINK MENU

DINE IN & TAKE OUT EVERYDAY!



HOUSE DRAFT & SPECIALTY COCKTAILS

Upgrade your Margarita	
Add House-Made Chamoy & Tajin Rim	1.00
Make Spicy	1.00
Lima Margarita	14.50
Pueblo Viejo Blanco Tequila, triple sec, lime, simple syrup	
Prickly Pear Margarita	14.50
Pueblo Viejo Blanco Tequila, lime, prickly pear, simple syrup	
Paloma Margarita	14.50
Pueblo Viejo Blanco Tequila, grapefruit liqueur, lime, grapefruit, simple syrup	
Wild Flower Margarita	14.50
Los Vecinos Mezcal, Pueblo Viejo Blanco Tequila, ginger liqueur, hibiscus, lime, simple syrup	
Skinny Margarita	14.50
Pueblo Viejo Blanco Tequila, triple sec, lime	
Mezcal Old Fashioned	15.50
Agave de Cortes Mezcal, Don Fulano Reposado & Añejo Tequila, Angostura & chocolate bitters, piconcillo	
Spiked Horchata	15.50
Rancho La Gloria Reposado Tequila, Cantera Negra Café liqueur, creamy house-made horchata *contains Dairy & Almonds	
Mexican Mule	15.50
Angelisco Reposado Tequila, Bedford's Ginger Beer, Spiced Hibiscus, Spiced Syrup, Lime	
Mexican Coffee	15.50
Angelisco Reposado Tequila, Marigold Infused Tequila, house-made Café de Olla	

**CANNED COCKTAILS
TO GO ONLY!**
\$14.50 EACH 8oz. CAN SERVES (2) COCKTAILS
Lima, Prickly Pear, Paloma, Wild Flower

CERVEZAS

House Made Chamoy & Tajin Rim ...	1.00
Michelada	9.00
Fresh plant based classic mix, chamoy & tajin rim, choice of Mexican beer	
Draft	
Modelo Especial	8.00
Negra Modelo	8.00
Bodhizafa IPA	8.00
Bottled	
Corona (12oz)	7.00
Pacifico (12oz)	7.00
Corona Non-Alcoholic (12oz)	7.00
Schilling Cider (12oz)– Seasonal Flavor	7.00

VINO

	gls/btl
Wycliff Brut Champagne	9.00/25.00
CK Mondavi Pinot Grigio <i>California</i>	9.00/25.00
CK Mondavi Cabernet Sauvignon <i>California</i>	9.00/25.00

CAFÉ

	8oz	12oz	16oz
Americano	3.50	3.75	4.00
Latte	3.75	4.25	4.75
Horchata Latte	4.75	5.25	5.75
Cappuccino	4.50		
Mexican Mocha	4.75	5.25	5.75
Mocha	4.50	5.00	5.50
Espresso	3.50		
Drip Coffee	3.00	3.25	3.50
Café con Leche	3.75	4.25	4.75
Chai	4.00	4.50	5.00
Mexican Chai (Horchata + Chai)	4.75	5.25	5.75
Hot Cocoa	3.75	4.25	4.75
Hot Tea	3.25	3.50	3.75
Extra Espresso Shot (2oz)			0.75
Flavors			0.50
Vanilla, Caramel, Chocolate sauce			
Sub Soy, Oat, or Coconut Milk			0.75

**ASK YOUR SERVER ABOUT
T-SHIRTS & GIFT CARDS!**

Sizes: S-2XL \$30
Husky Purple, Prickly Pink, Skull Gray, Teal Margarita

SODAS

Coke, Diet Coke, Sprite	3.50
Mexican Coke Bottle, Jarritos Bottle	4.50
Jarritos Mineral Sparkling Water	4.50
San Pellegrino Can (Blood Orange or Limonata)	4.00
Bottled Water	2.50

AGUAS FRESCAS

Horchata (Rice, Almond, Cinnamon)	5.50
Jamaica (Hibiscus)	4.50
Limonada	4.50
Strawberry Limonada	5.50
Strawberry Horchata	6.50
Iced Tea	4.00



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