

PLEASE BE AWARE THAT THERE IS A \$3 PER PERSON COVER CHARGE FOR THE MARIACHI BAND FROM 5:30PM TO CLOSE, THURSDAYS THROUGH SATURDAYS.



STARTERS

CHIPS & SALSA 5 V GF VG

CHOICE OF CLASSIC SUERTE SALSA FRESCA OR SPICY CALABRIAN SALSA FRESCA WITH HOUSEMADE CHIPS

MEXICAN STREET CORN OFF THE COB 12 GF VG

GRILLED CORN, CHIPOTLE MAYO, COTIJA, CILANTRO

NACHOS 14 GF

HOUSEMADE CHIPS & CHEESE SAUCE, REFRIED BLACK BEANS, PICO DE GALLO, MEXICAN CREMA, GUACAMOLE

ADD A PROTEIN: POLLO ADOBADO \$6 | BIRRIA BEEF \$7 | GRILLED SHRIMP \$9

*CARNE ASADA \$8 | CARNITAS \$6 | RAJAS \$4 | SHREDDED CHICKEN \$5

GUACAMOLE MP V GF VG

MASHED AVOCADO, RED ONION, CILANTRO, FRESH LIME JUICE, JALAPEÑO, HABANERO, HOUSEMADE CHIPS

QUESO FUNDIDO 13 GF

BLEND OF ASADERO, OAXACA, QUESO SEGURO CHEESES, ROASTED POBLANO PEPPERS, HOUSEMADE CHIPS

ADD A PROTEIN: POLLO ADOBADO \$6 | BIRRIA BEEF \$7 | GRILLED SHRIMP \$9

*CARNE ASADA \$8 | CARNITAS \$6 | RAJAS \$4 | SHREDDED CHICKEN \$5

*SEASONAL CEVICHE 16 GF

SERVED WITH 3 CORN TOSTADAS, AVOCADO, MICRO CILANTRO

SHAREABLES

CALAMARI FRITTI 15 GF

CRISPY BLACKENED CALAMARI & JALAPEÑOS WITH MILD BANANA PEPPERS, FRESNO CHILES, LEMON & CHIPOTLE AIOLI DRIZZLE. SERVED WITH APRICOT CHILE JAM

CHIMIS PEQUEÑAS 13

CHIPOTLE CHICKEN AND GRINGO. SERVED WITH QUESO, CILANTRO CREMA, GUACAMOLE & PICO DE GALLO

MADUROS 7 GF VG

SPICED CRISPY PLANTAINS, MEXICAN CREMA, MICRO CILANTRO

TACOS DORADOS 13 GF

THREE CRISPY ROLLED TACOS. FILLED WITH POLLO ADOBADO & QUESO. SERVED WITH SHREDDED LETTUCE, GUACAMOLE, CREMA & SIDE OF HOMEMADE HOT SAUCE

MOLOTES 13 GF VG

SWEET POTATO MASA, ASADERO CHEESE, FIRE ROASTED PEPPERS, JALAPEÑOS, HABANEROS, PICKLED RED ONION, AVOCADO MOUSSE WITH CHOLULA RANCH



SOUPS & SALADS

SUERTE CAESAR 15

ROMAINE, AVOCADO, SHAVED MANCHEGO, CILANTRO-LIME GREMOLATA, CHILI PEPITAS, CREAMY CILANTRO CAESAR DRESSING

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ENSALADA DE BUENA 12 GF

ARTISAN LETTUCE, RED ONION, AVOCADO, HEIRLOOM GRAPE TOMATOES, ROASTED CORN, CUCUMBER, AGAVE VINAIGRETTE

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*CARNE ASADA \$8 | CARNITAS \$6 | RAJAS \$4 | SHREDDED CHICKEN \$5

SOPA DE TORTILLA 13 GF

ROASTED CHILI CHICKEN BROTH, MEXICAN CREMA, ROASTED CHICKEN, AVOCADO, TORTILLA STRIPS, SEASONAL VEGGIES, POTATOES

POZOLE ROJO 13 GF

GUAJILLO BROTH, ROASTED PORK, HOMINY, MEXICAN OREGANO, SHAVED ONION-RADISH SLAW, LIME, TOSTADA

A LA CARTE

HOUSE MADE TORTILLAS V GF VG
(3) \$2 (6) \$4

ENCHILADA DE LA RAE 6 GF
REFRIED BLACK BEANS 5 VG

PAPAS CRUJIENTES 5
MEXICAN RED RICE 5 GF
BORRACHO PINTO BEANS 5 GF

V - VEGAN

VG - VEGETARIAN

GF - GLUTEN FREE

(AUTOMATIC 20% GRATUITY FOR PARTIES OF 6 OR MORE)

* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



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ENTREES

QUESADILLA 13

BLEND OF ASADERO, OAXACA, QUESO SEGURO CHEESES
ADD A PROTEIN: POLLO ADOBADO \$6 | BIRRIA BEEF \$7 | GRILLED SHRIMP \$9
*CARNE ASADA \$8 | CARNITAS \$6 | RAJAS \$4 | SHREDDED CHICKEN \$5

SURF & TURF CALI BURRITO 17

CARNE ASADA, GRILLED SHRIMP, CRISPY FRENCH FRIES, QUESO, GUACAMOLE, CILANTRO CREMA, PICO DE GALLO, SALSA FRESCA

ENCHILADAS DE LA SUERTE! 18 GF

OAXACA CHEESE OR ROASTED CHICKEN, REFRIED BLACK BEANS, MEXICAN RICE, HOUSEMADE CORN TORTILLAS. SMOTHERED IN SALSA ROJO, SALSA VERDE OR SEASONAL MOLE

POLLO EN MOLE 26

ROASTED DEBONED HALF CHICKEN, SEASONAL MOLE, ROASTED PLANTAIN, MEXICAN RICE, PICKLED RED ONION, MICRO CILANTRO, TOASTED SESAME SEEDS WITH THREE HOUSEMADE CORN TORTILLAS

PESCADO A LA VERACRUZANA MP GF

SEASONAL FISH SMOTHERED WITH FRESH PEPPERS, TOMATOES, OLIVES, CAPERS, ONIONS, GARLIC, AVOCADO & SPICES IN A TOMATO WHITE WINE CREAM SAUCE. SERVED WITH MEXICAN RICE & HOUSEMADE CORN TORTILLAS

FIERY FAJITAS GF

FAJITAS WITH ROASTED PEPPER & ONION MEDLEY, ACCOUTREMENTS & HOUSEMADE CORN TORTILLAS
VEGGIE +\$17 | POLLO +\$21 | *ASADA +\$24
SHRIMP +\$28 | *SURF & TURF +\$32
(PLEASE NOTE FIERY FAJITAS CONTAIN ALCOHOL)

CHILE RELLENO 23 GF VG

TRADITIONAL EGG-BATTERED ROASTED POBLANO PEPPER, OAXACA CHEESE, MEXICAN RICE, SALSA FRESCA, MICRO CILANTRO

GRANDE BURRITO 15

CHOICE OF BORRACHO OR REFRIED BEANS, MEXICAN RICE, GUACAMOLE, PICO DE GALLO, SHREDDED QUESO & CREMA. MAKE IT 'WET' FOR +2 WITH ONE OF OUR HOUSEMADE SAUCES.
ADD A PROTEIN: POLLO ADOBADO \$6 | BIRRIA BEEF \$7 | GRILLED SHRIMP \$9 | *CARNE ASADA \$8 | CARNITAS \$6 | RAJAS \$4 | SHREDDED CHICKEN \$5

CARNE CON CHILE COLORADO 23 GF

BRAISED PORK GUAJILLO RED CHILI STEW WITH RADISH, MEXICAN RICE & HOUSEMADE CORN TORTILLAS

CARNE ASADA PLATO 26 GF

8OZ GRILLED CARNE ASADA WITH CHIMICHURRI. SERVED WITH BORRACHO PINTO BEANS, MEXICAN RICE & HOUSEMADE CORN TORTILLAS

TACO PLATES

2 FOR \$15 | 3 FOR \$18
SERVED WITH MEXICAN RICE & BORRACHO OR REFRIED BEANS



*TACO DE CARNE ASADA GF

GRILLED FLANK STEAK, CHIPOTLE SALSA, ONION, AVOCADO MOUSSE, CILANTRO

QUESABIRRIA TACO GF

BRAISED BEEF, MELTED QUESO, CILANTRO & ONION. SERVED WITH A SIDE OF BEEF JUS

TACO AL PASTOR GF

PORK, ROASTED PINEAPPLE, CILANTRO, ONION. SERVED WITH A SIDE OF PINEAPPLE HOT SAUCE

TACO DE PESCADO + 1

SEASONAL FISH, CABBAGE SLAW, AVOCADO MOUSSE, CILANTRO

TACO DE POLLO ADOBADO GF

GRILLED CHICKEN, PICO DE GALLO, PINEAPPLE, FRIED CHEESE TORTILLA, CHIPOTLE AIOLI, CILANTRO

TACO DE CARNITAS GF

PORK CONFIT, SALSA VERDE, ONION-RADISH SLAW, CILANTRO

TACO DE CAMARÓN + 1 GF

GARLIC CHILI SHRIMP, PICO DE GALLO, CHIPOTLE AIOLI, CILANTRO

TACO DE AGUACATE FRITO

FRIED AVOCADO, CHOLULA RANCH, CABBAGE SLAW, CILANTRO

DOUBLE DECKER GRINGO TACO

SOFT & CRUNCHY, SPICY GROUND BEEF, CREMA, QUESO, LETTUCE, PICO DE GALLO

TACO DE VEGAN V

CRISPY CAULIFLOWER, HOUSEMADE SWEET SOY, CILANTRO, KREAM KIMCHI, CASHEW SRIRACHA KREMA, GREEN ONION

SEASONAL VEGGIE TACO GF VG

MOLCAJETE FOR TWO

FRIDAY & SATURDAY ONLY

*MOLCAJETES DE TRADICIONE 42

GRILLED CARNE ASADA, GRILLED POLLO ADOBADO, WILD PINK PATAGONIAN SHRIMP, CACTUS, POBLANO, QUESO PANELA, MEXICAN ONION, SIMMERED IN MOLCAJETE SALSA. SERVED WITH MEXICAN RICE & HOUSEMADE CORN TORTILLAS

*MOLCAJETES DE MARISCOS 48

MUSSELS, WILD PINK PATAGONIAN SHRIMP, SEASONAL SEARED FISH, CACTUS, POBLANO, QUESO PANELA, MEXICAN ONION, SIMMERED IN A TOMATO GARLIC WHITE WINE BUTTER SAUCE. SERVED WITH MEXICAN RICE & HOUSEMADE CORN TORTILLAS

V - VEGAN

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