



LUNCH MENU

TACOS

Add Skinny Style \$1.50, Or Crispy Style For \$1 more

Pollo Tinga (GF) \$12
pulled chicken tinga, monterey jack cheese, roasted corn salsa, cilantro crema

Carne Asada * (GF) \$14
guajillo marinated carne asada, salsa de mesa, guacamole, queso fresco

Pescado / Fish * (GF) \$15
Grilled Local Catch of The Day
guajillo rubbed, tropical salsa, escabeche, chipotle aioli

Camerones/ Shrimp \$14
Tequila Battered Shrimp
tropical salsa, fresh tomatoes, chipotle aioli

Add mexican rice & black beans, or mixed salad \$3

TORTAS

Pollo / Grilled Chicken Breast \$11
black beans, chipotle aioli, fresh tomatoes, monterey jack cheese, cilantro crema, avocado

Pollo / Crispy Fried Chicken \$11
black beans, chipotle aioli, fresh tomatoes, monterey jack cheese, cilantro crema, avocado

Cubana Carnitas \$12
pulled pork, escabeche, orange zest, black beans, monterey jack cheese, pickled jalapeno

Carne Asada * \$13
guajillo marinated carne asada, black beans, cheddar cheese, pickled onion, fresh tomatoes, cilantro crema

Add mexican rice & black beans, or mixed salad \$3

APERITIVO/APPETIZERS GREAT FOR SHARING

Bottomless Salsa Tasting \$6.75 (GF)
papaya habanero, tomatillo fresca, salsa de mesa, housemade tortilla chips

Guacamole \$11 (GF)
avocado, serrano pepper, tomato, onion, cilantro, lime, housemade tortilla chips

Carnitas Taquitos \$9
pork, caramelized orange, tomatillo fresca, pickled jalapeno

Nachos de la Casa \$10 (GF)
tortilla chips, monterey jack cheese, black beans, salsa de mesa, guacamole, tomatoes, onion, ranchero, sour cream, jalapeno

Add carne asada *, pulled chicken, or chile verde \$4

Flautas de Pollo \$10
rolled crispy chicken tacos, flour tortilla, pulled chicken tinga, monterey jack cheese, cilantro crema, guacamole

Ceviche * \$13 (GF)
chilled citrus-marinated local catch of the day & shrimp, fresh lime juice, cilantro, tropical salsa, avocado, cucumber, tortilla chips

Fried Brussel Sprouts \$8
raisins, pepitas, honey jalapeno vinaigrette

BURRITOS

Smothered in tomatillo, ranchero sauce, or 1/2 & 1/2

Chicken Tinga \$12
pulled chicken tinga, mexican rice, black beans, monterey jack cheese

Chile Verde \$14
chunks of pork slow cooked in roasted tomatillo & jalapeno chile verde sauce, rice, black beans

Carne Asada * \$14
guajillo marinated carne asada, rice, black beans, guacamole, queso fresco

Vegetarian \$12
fajita style peppers, onion, tomatoes, rice, black beans, roasted corn salsa, guacamole, queso fresco

Machaca \$15
scrambled eggs, shredded beef, potatoes, monterey jack cheese, fresh tomatoes

Add mexican rice & black beans, or mixed salad \$3

QUESADILLAS

Quesadilla de Pollo \$14
pulled chicken tinga, monterey jack cheese, flour tortilla, guacamole, roasted corn salsa, applewood smoked bacon, cilantro crema

Quesadilla de Camarones \$15
sauteed shrimp, monterey jack cheese, flour tortilla, cilantro, herbéd shrimp sauce, roasted corn salsa, guacamole, cilantro crema

Grilled Breakfast Quesadilla \$13
scrambled eggs, applewood smoked bacon, monterey jack cheese, green onions, salsa de mesa

ENSALADAS | HAMBURGER | SOUP

Ensalada Sabrosa \$13 (GF)
romaine lettuce, roasted corn salsa, tomatoes, black beans, monterey jack cheese, avocado, honey jalapeno vinaigrette

Add grilled chicken breast \$6
Add grilled tiger shrimp \$8*
Add grilled catch of the day* \$8

Hamburguesa * \$15
premium american wagyu beef, taro brioche bun, caramelized onion, roasted poblano, chipotle aioli, roasted tomato, arugula

Add avocado \$3
Add applewood smoked bacon \$3
Add grilled jalapeno \$2
Add fries \$3

Sopa de Tortilla Cup \$7 Bowl \$10 (GF)
pulled chicken, pasilla chile, avocado, queso fresco, crema, crispy tortilla strips

SIDES

Mexican Rice & Black Beans (GF) \$4

Mixed Green Salad (GF) \$4

Fries (GF) \$5

Corn (GF) or **Flour Tortillas** \$3

(GF) = gluten free

Gluten Free Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

*some items may contain dietary allergens, please advise your server, *eating raw or undercooked animal products may increase your risk of foodborne illness, especially if you have a medical condition
20% gratuity added to parties of 10 and larger | 25.00 corkage fee