



MARINITAS

ANTOJITOS

Sopa del dia 8.00

Guacamole

made daily, house made salsa fresca 9.95

Queso Fundido

three cheeses, chorizo, crushed potatoes, pumpkin seeds blended with smoky chili sauce, cilantro crema, warm tortilla chips 10.95

ENCHILADAS

Enchiladas vegetarianas

seasonal vegetables with pipian verde 14.95
(Vegan Option Available)

Enchiladas de pollo

chicken with ancho chile, roasted tomatoes, jack cheese 15.95

Enfrijoladas

black bean and cheese enchilada, avocado, salsa fresca, cilantro, chipotle crema 14.50

ENSALADAS

Mexicana **has nuts

chopped romaine and cabbage, radish, jicama, green onions, red onions, queso fresco, fresh oregano, crispy tortilla ribbons, almonds, cumin citrus vinaigrette 10.50

Marinitas

little gem lettuce with avocado, pumpkin seeds, queso fresco, cilantro, creamy lime vinaigrette 10.95

Add to any salad

Chicken, Diced Steak or Carnitas 5.75
Shrimp or Cod 9.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

ENTRADAS

Carnitas

slow braised pork, black beans, house made tortillas (3), serrano chile salsa fresca, pickled onions, queso cotija 19.95

TACOS (2 each)

add black beans and green rice 3.50

Tacos de verduras (vegan)

seasonal vegetables, guacamole, three seed cabbage slaw, served on house made corn tortillas 11.95

Tacos dorados de verduras

crispy tacos with seasonal vegetable, potatoes, queso Oaxaca, cascabel sauce 11.95

Tacos dorados de pollo

crispy tacos with chicken, potato, watercress, queso Oaxaca, cascabel sauce 12.50

Tacos de pescado

grilled cod, guacamole, three seed cabbage slaw, tabasco crema, served on house made corn tortillas 14.95

Tacos de carne asada

grilled sirloin, avocado, grilled onions, queso cotija. Chipotle salsa, served on house made corn tortillas 14.95

Tacos de shrimp al pastor

grilled achiote-spiced prawns, roasted garlic salsa, grilled pineapple, watercress radish salad, house made corn tortillas 14.95

AL LADO

Frijoles negros black beans 3.95

Frijoles pintos pinto beans 3.95

Arroz verde green rice 3.95

Fresh handmade corn tortillas (2) 1.50

Third basket of chips 1.95

DULCES

Tres Leches Cake

with seasonal fruit 8.95

18% Service Charge on tables of 6 or more

\$15 Corkage on 750 ml \$1.50 Cakeage per person

MARGARITAS

Why they're so good:

We use only high-quality Cointreau or Grand Marnier, with 100% Blue Agave Tequila, and squeeze limes daily...no preservatives!

THE BIG THREE

	GLASS/PITCHER
CASA Silver Tequila, Cointreau, house made sweet & sour	9.95/43
DELUXE Monte Alban Reposado, Cointreau, house made sweet & sour	10.95/49
SUPREMO Hornitos Anejo, Cointreau, house made sweet & sour	11.95/54

TOP SHELF

	GLASS/PITCHER
PLATA Patron Silver, Cointreau, house made sweet & sour	12.95/58
ESPECIAL Don Julio Reposado, Grand Marnier, house made sweet & sour	13.95/63
ELEGANTE Tres Generaciones Anejo, Cointreau, house made sweet & sour	13.95/63

FRUIT & SPICE

	BY THE GLASS
FIERRO Silver Tequila, Cointreau, house made sweet & sour, jalapeño	11.95
SEASONAL Silver Tequila, Cointreau, house made sweet & sour	11.95

FLIGHTS

Mezcal Union, Vago, Casamigos	14
Blanco Casamigos, Magave, Casa Dragones	12
Reposado Siete Leguas, Fortaleza, Clase Azul	14
Añejo Don Julio 70, Gran Centenario, Chamucos	16
Extra Añejo Cazadores, Asombroso, Casa Noble	24

MEZCAL

Union	10.00
Vago	11.50
Casamigos	13.00

NON ALCHOLOIC

CITRUS-MINT COOLER	3.95
HOUSE MADE LEMONADE	3.95
JARRITOS STRAWBERRY	3.95
JARRITOS LIME	3.95
STEWART'S ROOTBEER	3.95

WHITE WINE

GLASS/BOTTLE

Light

House Chardonnay (changes monthly)	8.50/34
Black Stallion, Sauvignon Blanc, Napa Valley	8.75/35

Medium Full

Ramón Bilbao, Albarino, Spain	8.95/35
Ferrari Carano, Fume Blanc, Sonoma	9.95/38
Rodney Strong, Chardonnay, Sonoma Coast	9.95/39
Odisea Cochon Old Vine Rosé 2016	9.95/39
Sonoma Cutrer Chardonnay, Sonoma	27.50/55

Cava

Segura Viudas, Brut Reserva NV	187ml 9
	750ml 33

RED WINE

GLASS/BOTTLE

Medium

House Red (changes monthly)	8.50/34
Rodney Strong, Pinot Noir, Russian River Valley	10/40

Full

Liberty School, Cabernet Sauvignon, Paso Robles	9/36
Terrazas, Reserva Malbec, Mendoza, Argentina	10/40
Frank Family Zinfandel, Napa Valley	13.50/54
Pessimist Red Blend, Paso Robles	25.50/51

BEBIDAS LATIN SPECIALTIES

CUCUMBER LEMONADE

Pearl Cucumber Vodka, St. Germain Elderflower liquor, soda and fresh lemonade	11.95
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GRAND MANHATTAN

Bulliet Bourbon, Grand Marnier, Carpano Antica Vermouth and a dash of bitters	13.00
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MARIN MOJITO

Silver Rum, mint, sugar, soda and lime	11.50
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MARINITAS PALOMA

Silver Tequila, Grand Marnier, fresh grapefruit juice and lemon-lime soda	11.75
Sub Tres Generaciones Silver	11.95

CAIPIRINHA

Cachaca, muddled sugar and lime	10.50
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SANGRIA

Red, By the glass or pitcher	9.95/42
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BEER

16 oz Draft

Lagunitas IPA	5.50
Modelo Especial	5.75
Mini draft beer	2.00

Bottles

Coors Light	4.50
Corona, Corona Premier, Pacifico	5.00
Clausthaler NA	5.50