



MARINITAS

ANTOJITOS

Sopa del dia 8.00

Guacamole

made daily, house made salsa fresca 9.95

Brussels Sprouts

fried brussels sprouts, pumpkin seeds, cotija cheese, lemon jalapeno crema 10.95

Chile Relleno **has nuts

roasted poblano chile stuffed with butternut squash, leeks, epazote, pumpkin seeds, almonds, queso Oaxaca 10.95

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

18% Service Charge on tables of 6 or more

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

ENTRADAS

Carnitas

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

Pescado Grilado

grilled salmon, kale, leeks, delicata squash, orange salsa \$21.95

Bistec Argentina

grilled Akaushi Wagyu steak, roasted fingerling potatoes, broccoli rabe, chimichurri sauce \$27.00

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

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

DULCES

Churros

with canela sugar, warm chocolate and cajeta sauce 7.95

Tres Leches Cake

with seasonal fruit 8.95

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.

TO GO BEVERAGES

MARGARITAS 6 oz/12 oz CASA Silver Tequila, Cointreau, house made sweet & sour 9/15

DELUXE Monte Alban Reposado, Cointreau, house made sweet & sour 10/16.50

SUPREMO Hornitos Anejo, Cointreau, house made sweet & sour 11/18

ESPECIAL Don Julio Reposado, Grand Marnier, house made sweet & sour 12/21

SANGRIA 12 oz 9/15

NON ALCHOLOIC ICED TEA 16 OZ 3.50

HOUSE MADE LEMONADE 16 OZ 3.50

SODAS 16 OZ 3.50 JARRITOS STRAWBERRY 2.00

JARRITOS LIME 2.00 ROOTBEER 2.00 PELLIGRINO

2.50 AQUA PANNA 2.50

BOTTLES OF WINE TO GO

WHITE WINE Light House Chardonnay (changes monthly) 17 Black Stallion, Sauvignon Blanc, Napa Valley 17.50

Medium Full Ramón Bilbao, Albarino, Spain 17.50

Ferrari Carano, Fume Blanc, Sonoma 19

Rodney Strong, Chardonnay, Sonoma Coast 19.50

Odisea Cochon Old Vine Rosé 2016 19.50

Sonoma Cutrer Chardonnay, Sonoma 27.50

RED WINE

Medium

House Red (changes monthly) 17

Rodney Strong, Pinot Noir, Russian River Valley 20

Full

Liberty School, Cabernet Sauvignon, Paso Robles 18

Terrazas, Reserva Malbec, Mendoza, Argentina 20

Frank Family Zinfandel, Napa Valley 27 Pessimist Red

Blend, Paso Robles 25.50

BEER BOTTLE BEER (6 PACKS) 12.00

Corona, Corona Light, Pacific, Coors Light