



## STARTERS

### Guacamole

Classic 12 VG Bacon 14 Mango/Habanero 13 VG

Oaxaca Cheese 14 V Sampler Trio (Choose 3) 15

### Mole Empanadas 10 3 per order

Crispy turnover stuffed with chicken and Poblano mole sauce

### Queso Fundido 9 V

Chihuahua cheese melted in a cast iron skillet served w/warm tortillas

Add : Birria 7 | Homemade Chorizo 6

### Loaded Nachos or Fries 10 V

Layered tortilla chips or fries topped w/ pico, black beans, house pickled jalapeño, triple cheese sauce & crema

Add : Birria 7 | Picadillo 5

### Ahi Tuna Tostada 16

Ahi tuna, pepitas & salsa macha

### Ceviche de Camaron 16

Shrimp, red onion, cilantro, serrano and tomato. Served in a crispy flour tortilla bowl

### Street Corn 7 V

Comal charred corn coated with chipotle mayo, Cotija cheese & lime mixed chile powder.

### Esquites 8 V

Street corn off the cob

### Buffalo Chicken Flautas 11

Crispy rolled corn tortilla stuffed with shredded buffalo chicken, side of homemade blue cheese dressing

### Fried Calamari 12

Crispy calamari tossed with ancho pepper served w/chipotle aioli

### Quesadillas 10 V

Flour tortilla, chihuahua cheese, guac, pico de gallo & crema

Add: Skirt Steak 9 Birria 7 Chicken 7 Picadillo 6

Guajillo Shrimp 8 Buffalo Cauliflower 6 V

## BURRITOS

### Cali

Flour torilla stuffed with french fries, guac, black beans, chihuahua cheese, crema & your choice of:

Skirt Steak 19 Birria 18 Chicken 15

Shrimp 18 Surf & Turf 22

### Mission

Flour tortilla stuffed w/Mexican yellow rice, black beans, pico, lettuce, chihuahua cheese & your choice of :

Skirt Steak 19 Birria 18 Chicken 15

Shrimp 18 Surf & Turf 22

## TACOS (3 of the same tacos per order)

### Birria (our specialty) 16

Slow braised short rib and brisket, made with chile and spice adobo served w/consumé

Make it a QUESOTACO (add cheese) 2

### Pibil 16

Slow roasted Guaillo/lime marinated pork topped with sweet plantains and pickled red onion

### Skirt Steak 18

Dry chile rubbed skirt steak, over guac. Topped with ancho/garlic mojo

### Al Pastor 16

Marinated seared sliced pork shoulder, fresh pineapple, diced onions, cilantro, and roasted tomatillo salsa

### Carnitas 16

Pork shoulder confit and chicharron topped w/onion cilantro, avocado and salsa verde

### House Made Chorizo 14

Spicy chorizo, avocado, onion, cilantro and radish

### Baja Fish 18

Battered cod, mango salsa, red cabbage & avocado sauce

### Yardbird 14

Hot Honey southern fried chicken or Chipotle chicken over cabbage slaw w/cilantro and onion

### Guajillo Shrimp 16

Guajillo marinated shrimp over cabbage salad and avocado. Topped w/homemade crema

### Taco Gringo 14

Crispy corn taco shell stuffed w/ground beef, shredded lettuce, pico de gallo, cheddar and homemade crema.

### Buffalo Cauliflower 10 V

Cauliflower tempura, blue cheese and celery.

### Plantain & Black Bean 10 VG

Sweet fried plantain w/ epazote scented black beans.

### SiSig 16

Sizzling pork belly skillet, onion, serrano, soy sauce & lime, topped w/an egg yolk and crema

### Surf & Turf 20

Chile rubbed skirt steak & Shrimp with sautéed peppers and salsa verde

## SIDES 5 VG

Mexican Rice, Black Beans, Avocado

French Fries, Sweet Plantains, Guacamole

## SALAD 8

### House Salad

Romaine hearts, comal corn, tomato, tortilla strips, red cabbage and radish. Tossed in lime/cilantro vinaigrette. Served in a crispy flower tortilla bowl

Add: Skirt Steak 9 Chicken 7 Guajillo Shrimp 8

V Vegetarian | VG Vegan

Please inform your server of any food allergies | 20% gratuity is included for parties of 6 or more

Due to the rising cost of doing business & to prevent an increase in prices, we will apply a surcharge of 2.80% on credit card payments. This does not apply to transactions paid in cash.

Due to the the restaurant's limited capacity, there is a 1 1/2 hour time limit on all tables

We do not split checks | Prices subject to change