



## HOUSE TACOS

1 per order

— Add rice and beans to any order for 2.98

### AL PASTOR 4.48

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

### CARNITAS 4.48

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

### HOUSE MADE CHORIZO 4.48

Spicy chorizo, avocado, onion, cilantro and radish

### BAJA SHRIMP 4.98

Battered shrimp guac, w/pico, chipotle mayo & pickled onion.

### BAJA FISH 4.98

Battered cod, mango salsa, red cabbage and avocado sauce

### YARDBIRD 3.98

Hot honey southern fried chicken or chipotle chicken over cabbage slaw w/cilantro and onion

### TACO GRINGO 3.98

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

### BUFFALO CAULIFLOWER 3.48

Cauliflower tempura, blue cheese and celery

### PLANTAIN & BLACK BEAN 3.48

Sweet fried plantain w/epazote scented black beans, cilantro & onion

## SIGNATURE TACOS

1 per order

### BIRRIA 4.98

Slow braised short rib and brisket, made with chile & spice adobo served w/consumé  
Make it a Quesotaco (add cheese) .75¢

### SKIRT STEAK 5.98

Dry chili rubbed skirt steak, over guac. Topped with chipotle/garlic mojo

### SURF & TURF 5.98

Chile rubbed skirt steak & shrimp w/ red cabbage, cilantro & avocado salsa verde

### GUAJILLO SHRIMP 4.98

Guajillo marinated shrimp over cabbage salad and avocado. Topped w/homemade crema, cilantro & onion

### BLACKENED DORADO 4.98

Blackened Florida Dorado over red cabbage slaw. Topped w/pineapple salsa and chipotle mayo

## TACO SKILLET

Serves about 4 tacos

### PIBIL 15.98

Slow roasted Guajillo/lime marinated pork topped with sweet plantains, pickled red onion, and cilantro. Served with warm corn tortillas

### SISIG 15.98

Sizziling pork belly skillet, onion, serrano, soy sauce and lime. Topped w/an egg yolk, crema, and cilantro. Served with warm corn tortillas.

## BURRITOS

### CALI

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

Skirt Steak 19.98 | Birria 16.98 | Chicken 13.98 | Veggie 12.98 | Shrimp 14.98 | Surf & Turf 19.98 | Chorizo 13.98 | Picadillo 13.98

### MISSION

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

Skirt Steak 19.98 | Birria 16.98 | Chicken 13.98 | Veggie 12.98 | Shrimp 14.98 | Surf & Turf 19.98 | Chorizo 13.98 | Picadillo 13.98

## FAJITAS

Sizziling skillet of peppers, onions & chile sauce served w/flour tortillas, rice, beans, guac, sour cream & pico

Skirt Steak 21.98 | Chicken 15.98 | Veggie 13.98 | Shrimp 18.98 | Mixed 22.98

## ENCHILADAS

Corn tortillas w/protein of your choice & red or green salsa, pico, crema, chihuahua cheese, rice & beans.

Chicken 15.98 | Carnitas 16.98 | Birria 18.98 | Veggie 14.98

## SOUPS

### BIRRIA RAMEN 13.98

Ramen noodles in chile and spiced adobo consomé w/braised short rib, brisket, avocado, onion, and cilantro

### CHICKEN TORTILLA SOUP 9.98

Chile spiced chicken broth w/avocado, onion, cilantro, and Oaxaca cheese. Topped w/crispy tortilla sticks

## SALAD

### TACO SALAD 7.95

Romaine, corn, tomato, tortilla strips, red cabbage, radish & lime/cilantro vinaigrette. Served in a crispy tortilla bowl.

Skirt Steak +9.98 | Chicken +3.98 | Guajillo Shrimp +6.98

## SIDES

2.98

MEXICAN RICE | BLACK BEANS | GUACAMOLE +1  
FRENCH FRIES | SWEET PLANTAINS | AVOCADO +1

## Happy Hour

All Day Sunday • Tue-fri 4-6 • Sat 12-4

### BAR

#### CLASSIC MARGARITA 7

Flavors add 1:

Strawberry • Tamarind • Jalapeno • Hibiscus • Passionfruit

#### ALL MEXICAN BEERS 4

Modelo Especial • Pacifico • Tecate • Corona

SANGRIA (GLASS) 6

WINE (GLASS) 6

### KITCHEN

GUACAMOLE 6 • FLAUTAS 5

STREET CORN 5 • EMPANADAS 1.98

Dine-in Only



## COCKTAILS

### CLASSIC MARGARITA 11

Lunazul blanco Tequila, fresh lime, simple, triple sec  
Served on the Rocks or Frozen

### PREMIUM MARGARITA 14

Casamigos silver Tequila, fresh lime, agave, Combier

### SKINNY MARGARITA 12

Libélula Joven Tequila, lime, stevia in the raw.

### MARGARITA FLAVORS Add 1

Strawberry • Tamarind • Jalapeno  
Peach • Passionfruit

### HIBISCUS MARGARITA 12

Libélula Tequila, fresh lime, spiced hibiscus, triple sec, and a hibiscus rim

## AGUA FRESCAS

### HORCHATA 5

Mexican drink made from rice and cinnamon.

### JAMAICA 5

Lighty spiced hibiscus juice.

### TAMARINDO 5

Refreshing tamarind juice.

### PASSION SPICE MARG 12

Espolon Blanco Tequila, passion fruit, vanilla, lime & chile de árbol

### PALOMA 11

Espolon Blanco Tequila, agave, lime grapefruit juice, and soda

### SANGRIA

House made red sangria  
Pitcher 28 • Half Pitcher 16 • Glass 9

### FROZEN PINA COLADA 12

Bacardi Superior Rum with pineapple, and coconut.  
Flavors: Strawberry +1 • Passion fruit +1

### MEZCAL MULE 11

Mezcal Union Uno, lime & Gosling's Ginger Beer.

### ARNOLD PALMERO 12

Teremana Blanco, lemon, cucumber, agave & black tea

### HOT FUZZ 13

Bulleit Bourbon, Aperol, fresh lemon, hot honey & peach.

### SMOKE & MIRRORS 12

Mezcal Union Uno, triple sec, Strega, fresh lime, cucumber & jalapeno.

## LEMONADES

### FRESH LEMONADE 5

House-made lemonade with your choice of fresh flavor.

Classic

Strawberry

Hibiscus

Passion Fruit

## WINE

### LUNETTA PROSECCO

Italy 8 / 28

### GABBIANO PINOT GRIGIO

Italy 9 / 31

### MAN VINTERS SAUV. BLANC

South Africa 9 / 31

### COCOBON DARK RED BLEND

California 9 / 31

## BEER

### CORONA EXTRA 6

### TECATE LAGER 6

### MODELO ESPECIAL 6

### PACIFICO PILSNER 6

### COORS LIGHT 5

### MUSKET HAZE IPA 7

by Hackensack Brewing Co.

## MEXICAN SODAS

### JARRITOS 4

Pineapple • Lime • Guava  
Tamarind • Mandarin

### MEXICAN COKE 4

### MEXICAN SPRITE 4

### MEXICAN FANTA 4



The New  
**Taco Tuesday**

**BUY 1 GET 1 FREE  
ON ALL HOUSE TACOS**



Dine-in only. Free taco must be of equal or lesser value.

## STARTERS

### GUACAMAOLE 9.98

Bacon +1.98 | Mango Habanero +1.98  
Oaxaca Cheese +1.98 | Flavor trio +2.96

### TOSTADA

Crispy corn tortilla topped black beans, lettuce, pico, cotija, crema & avocado.

Birria 4.98 • Chicken Tinga 3.98

Carnitas 3.98 • Veggie 3.48 • Shrimp 5.48

### QUESO FUNDIDO 8.98

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

Birria +4.98 | Chorizo +3.98

### LOADED NACHOS OR FRIES 9.98

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

Birria +4.98 | Chicken +3.98

Picadillo +3.98 | Skirt Steak +7.98

### STREET CORN 6.98

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

### ESQUITES 7.98

Street corn off the cob.

### MOLE EMPANADA 2.98

Crispy turnover stuffed with chicken and Poblano mole sauce.

### BIRRIA EMPANADA 2.98

Crispy turnover stuffed w/ braised short rib, brisket, and cheese

### QUESADILLAS 8.98

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

Skirt Steak +7.98 • Chicken +3.98

Birria +5.98 • Chorizo +3.98 • Veggie +3.98

Guajillo Shrimp +5.98 • Picadillo +3.98

### FLAUTAS

3 Crispy rolled corn tortillas stuffed w/ protein of your choice. Topped with lettuce, pico, avocado, crema & cotija.

Buffalo Chicken Flautas 6.98

Birria 7.98 | Chicken Tinga 6.98

Gluten free options upon request | Please inform your server of any food allergies  
20% gratuity is included for parties of 6 or more | 3.5% applied to credit card payments.

We do not split checks | Prices subject to change