



COCKTAILS & SANGRIA

CLASSIC MARGARITA * 11

Libélula Gold Tequila, house made sour mix, triple sec, and a salt rim

SKINNY MARGARITA add 1

Classic Margarita Flavors 1 ea

Strawberry • Cilantro • Jalapeño Hibiscus (w/Hibiscus Rim)

PREMIUM MARGARITA * 13

Teremana Reposado Tequila, fresh squeezed lime, Cointreau, and a salt rim

CLASSIC PALOMA 11

Libélula Gold Tequila, agave, grapefruit juice, and soda

CHIPOTLE MEZCAL PALOMA 12

Chipotle infused mezcal, agave, grapefruit juice, and soda

OJOS VERDES* 12

Finlandia Vodka, Intense Ginger Liqueur, pineapple, cucumber, and a Tajin rim

MEZCAL SPRITZ 11

400 Conejos Mezcal, Aperol, lime, prosecco and a splash of seltzer

EL NEGRONI 12

400 Conejos Mezcal, Campari & sweet vermouth

SANGRIA

Top secret red sangria recipe

Full Pitcher 28 Half Pitcher 16 Glass 9

MICHELADA * 9

Tecate Mexican Lager, tamarind, tomato juice, lime, Maggi, house made habanero sauce, and a chimoy/Tajin rim

BLOODY MARIA* 12

Libélula Gold Tequila and our top secret Bloody Mary mix w/a chimoy/Tajin rim

CORAZON DE AGAVE* 12

400 Conejos Mezcal, Aperol Ancho Reyes, pineapple, house-made sour mix, and a 1/4 ancho rim

MEZCAL MULE 11

400 Conejos Mezcal, lime & Gosling’s Ginger Beer

MEXICAN FIRING SQUAD 13

Chipotle infused mezcal, lime house-made grenadine & Angostura Bitters

LA BUENA VIDA 13

Tanqueray Seville Orange, Xtabentun (honey anise liqueur), and house-made sour mix

Lorem ipsum

WINE

Lisabella Prosecco Italy 8/28

Nobilissima Pinot Grigio Italy (2020) 9/31

Man Vintners Sauvignon Blanc S Africa (2021) 9/31

Knotty Vines Red Blend CA (2021) 9/31

FROZEN DRINKS

FROZEN MARGARITA 13

Tequila, lime, and triple sec

Frozen Margarita Flavors 1 ea

Strawberry • Mango Hibiscus • Jalapeño

MYAN JUNGLE BIRD 14

Tequila, Campari, lime, pineapple, simple syrup, and hibiscus

FROZEN DAIQUIRI 13

Bacardi Superior Rum, lime, simple syrup

Daiquiri Flavors 1 ea

Strawberry • Mango

COCO CHI CHI 14

360 Double Chocolate Vodka with coconut and pineapple

FROZEN PIÑA COLADA 14

Bacardi Superior Rum with pineapple, and coconut

Piña Colada Flavors 1 ea

Strawberry • Mango

BEER (CANS)

Corona 7

Modelo Especial 7

Tecate 7

Dos Equis 7

Heinekin 7

Coors Light 6

Hackensack Brewing Co.

Featured Beer 8

Musket Haze IPA 8

STARTERS

Guacamole

Classic 12 VG

Bacon 14

Mango/Habanero 13 VG

Oaxaca Cheese 14 V

Sampler Trio (Choose 3) 15

Buffalo Chicken Flautas 11

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

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, crema, house pickled jalapeño, triple cheese sauce & guacamole

Add:

Birria 7 • Chicken 5

Picadillo 5 • Skirt Steak 9

Ceviche de Camaron 16

Shrimp, red onion, cilantro, serrano tomato and avocado. 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

Ahi Tuna Tostada 16

Ahi tuna, pepitas & salsa macha over guacamole

Mole Empanadas 10 (3 per order)

Crispy turnover stuffed with chicken and Poblano mole sauce

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 6 • Picadillo 6

Guajillo Shrimp 8 • Veggie 5 V

Chorizo 7 • Surf & Turf 10

*ALL COCKTAILS WITH A RIM IN THE DISCRIPTION WILL COME AS DESCRIBED, UNLESS REQUESTED OTHERWISE!

Prices subject to change ■ We do not split checks ■ 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.



TACOS(3 of the same tacos per order)
Add rice and beans to any taco order 3

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 Guajillo/lime marinated pork topped with
sweet plantains, pickled red onion, and cilantro

Skirt Steak 18
Dry chili rubbed skirt steak, over guac. Topped with
chipotle/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 avocado salsa verde

House made chorizo 14
Spicy chorizo, avocado, onion, cilantro and radish

Baja Fish 18
Battered cod, mango salsa, red cabbage and
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, cilantro & onion

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,
cilantro & onion

SiSig 16
Sizzling pork belly skillet, onion, serrano, soy sauce
and lime. Topped w/an egg yolk, crema, and cilantro

Surf & Turf 20
Chile rubbed skirt steak & shrimp with sautéed
peppers, red cabbage, cilantro, and avocado
salsa verde

Blackened Dorado 19
Blackened Florida Dorado over red cabbage slaw.
Topped w/pineapple salsa and chipotle mayo

SIDES 5 VG
Mexican Rice, Black Beans, Avocado,
French Fries, Sweet Plantains, Guacamole

BURRITOS

Cali
Flour torilla stuffed with french fries, guac, black beans,
chihuahua cheese, crema & your choice of:
Skirt Steak 19 Birria 18 Chicken 15 Veggie 14
Shrimp 18 Surf & Turf 22 Chorizo 17 Picadillo 16

Mission
Flour tortilla stuffed w/Mexican yellow rice, black beans,
pico, lettuce, chihuahua cheese & your choice of :
Skirt Steak 19 Birria 18 Chicken 15 Veggie 14
Shrimp 18 Surf & Turf 22 Chorizo 17 Picadillo 16

FAJITAS

Sizzling skillet of peppers, onions & chile sauce served
w/flour tortillas, rice, beans, guac, sour cream & pico
Skirt Steak 25 Chicken 20 Veggie 16
Shrimp 22 Mixed 27

SOUPS

Birria Ramen 15
Ramen noodles in chile and spiced adobo consomé
w/braised short rib, brisket, avocado, onion, and cilantro

Chicken Tortilla Soup 12
Chile spiced chicken broth w/avocado, onion, cilantro,
and Oaxaca cheese. Topped w/crispy tortilla sticks

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

HAPPY HOUR

All Day Sunday • Tue-fri 4-6 • Sat 12-4
not including holidays

BAR

Classic Margarita 7

Margarita Flavors 1 ea

Strawberry • Jalapeño • Cilantro • Hibiscus (w/Hibiscus Rim)

All Mexican Beers 5

Modelo Especial • Dos Equis • Tecate • Corona

Sangria (glass) 6

Wine (glass) 6

KITCHEN

Tacos (3 of the same tacos per order) 10

Maduro & Black Bean (vegetarian) • Al Pastor

Guacamole 6

Buffalo Chicken Flautas 8

Street Corn 5

Mole Empanadas (3 per order) 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