



TO START

HOUSE MADE TORTILLA CHIPS **\$2.50**

YOUR CHOICE OF SAUCES
(HABANERO, ROASTED CHILE, AVOCADO TOMATILLO OR GRINGO JALAPEÑO RANCH)

ADD ONS:
FRESH MADE GUACAMOLE **\$4.00**
QUESO WITH POBLANO PEPPERS **\$4.00**
REFRIED BLACK BEANS **\$3.00**

CHEESE QUESADILLA **3.00**

ADD ONS:
BEEF **\$1.50**
PORK **\$1.50**
CHICKEN **\$1.50**

TEMPURA JALAPEÑOS **7.00**

FILLED WITH 3 CHEESES, SERVED WITH CHIPOTLE AIOLI

FRIED AVOCADO **6.75**

TEMPURA BATTERED SERVED WITH JALAPEÑO RANCH

LATIN STREET CORN (ELOTE) **4.50**

CHARRED AND SERVED WITH CREMA AND SPICY SAUCE

CHILE TOREADOS **4.00**

GRILLED JALAPEÑOS AND ONIONS

PAPAS **4.00**

ROASTED POTATOES WITH SAUTÉED ONIONS

FRIJOLES REFritos **3.75**

BLACK BEANS WITH GARLIC, ONION AND TOMATO

NOPALES A LA MEXICANA **4.00**

SAUTÉED CACTUS WITH SERRANOS, ONION, TOMATO, GARLIC AND CILANTRO

DESSERTS

CHURROS **4.00**

TRADITIONAL TRES LECHES **4.50**

DRUNKEN TRES LECHES **5.50**

(WITH A HINT OF DARK RUM)

TACOS TRADICIONALES **2.95**

(WITH ONION, CILANTRO ON CORN TORTILLAS)

BARBACOA: GARLIC, ANCHO MARINATED SHREDDED BEEF

AL PASTOR: CITRUS MARINATED SLOW COOKED PORK

CHORIZO Y PICADILLO: PORK & SEASONED GROUND BEEF

LENGUA: SLOW ROASTED BEEF TONGUE

FAJITA STEAK: GRILLED MARINATED BEEF

POLLO CHILE: RUBBED SHREDDED CHICKEN



BREAKFAST TACOS **2.75**

BEAN, EGG AND CHEESE

CHORIZO, EGG AND CHEESE

CHORIZO, EGG, POTATO AND CHEESE

BACON, EGG AND CHEESE

BACON, EGG, POTATO AND CHEESE

BARBACOA, EGG AND CHEESE

BARBACOA, EGG, POTATO AND CHEESE

JALAPEÑOS, ONIONS, EGG AND CHEESE

JALAPEÑOS, ONIONS, EGG, POTATOES AND CHEESE

ADD ONS:
SAUTÉED JALAPEÑOS AND ONIONS **.50**
AVOCADO **.75**
PICO DE GALLO **.25**
SOUR CREAM **.25**
NOPALES A LA MEXICANA **.50**

TACOS ESPECIALES



BEEF

MARINATED SKIRT STEAK **4.75**

GRILLED ONION, POBLANOS, GUACAMOLE, QUESO FRESCO

SEASONED PICADILLO **4.75**

GOAT CHEESE, BLACK BEANS, MIXED GREENS & CHIPOTLE AIOLI

BARBACOA **4.75**

SLOW ROASTED GARLIC ANCHO CHILE SHREDDED BEEF WITH CITRUS MARINATED SWEET RED ONION, AVOCADO, CHOPPED ROMAINE & CILANTRO LIME CREMA



PORK

CUBAN **4.75**

SLOW ROASTED CUBAN STYLE PORK SHOULDER WITH GUAVA GLAZE, RED CABBAGE-JICAMA SLAW AND CHIPOTLE AIOLI

PASTOR **4.75**

SLOW ROASTED PORK, ANCHO GRILLED PINEAPPLE, AVOCADO, CILANTRO, RED ONION & CHIPOTLE AIOLI



CHICKEN

ROASTED CHICKEN **4.75**

CHILE RUBBED CHICKEN, AVOCADO, PICO DE GALLO, GREENS, CILANTRO, QUESO FRESCA, GARLIC & CHIPOTLE AIOLI

BUFFALO CHICKEN **4.75**

TEMPURA CHICKEN, WING SAUCE, BLUE CHEESE CREMA, QUESO FRESCO, GREENS, CILANTRO & CARROT STRAWS

FAJITA CHICKEN **4.75**

GRILLED MARINATED CHICKEN BREAST, SAUTÉED POBLANO & ONIONS, GUACAMOLE, CILANTRO & QUESO FRESCO

PEKING DUCK **5.25**

DUCK MARINATED IN ASIAN SPICE, CILANTRO, JICAMA, ONION & HOISIN SAUCE



SEAFOOD

SAUTÉED GARLIC CITRUS SHRIMP **5.75**

CORN RELISH, PINEAPPLE AND CABBAGE SLAW, AVOCADO CREMA, CILANTRO & GARLIC AIOLI

BAJA TEMPURA FISH **5.75**

TEMPURA COD, PINEAPPLE AND CABBAGE SLAW, AVOCADO, PICKLED RED ONIONS & CHIPOTLE AIOLI

GRILLED PULPO **5.75**

GRILLED MARINATED OCTOPUS, AVOCADO, CILANTRO PICKLED ONION & CILANTRO LIME CREMA



VEGGIE

PORTOBELLO MUSHROOM **4.75**

GRILLED PORTOBELLOS, GUACAMOLE & QUESO FRESCO

THE NOPALES TACO **4.75**

NOPALES A LA MEXICANO, GOAT CHEESE CILANTRO, AVOCADO

AVOCADO **4.75**

CORN RELISH, POBLANOS, GREEN ONIONS, MIXED GREENS & CHIPOTLE AIOLI

REFRIED BLACK BEANS **4.25**

MIXED GREENS, AVOCADO, COTIJA CHEESE, CILANTRO, PICO DE GALLO & CHIPOTLE AIOLI

DRINKS

SODA/ICED TEA (FREE REFILLS) **2.50**

MEXICAN COCA-COLA **2.75**

JARRITOS (ALL FLAVORS) **2.75**

TOPO CHICO **2.75**

BEER (DOMESTIC & IMPORTS) **7.00**

MARGARITAS **8.50**