

ANTOJITOS

GUACAMOLE Y SALSA	8
homemade tortilla chips	
ELOTE LOCO	6
grilled corn, jalapeno aioli, cotija, cilantro	
QUESO FUNDIDO	8
chorizo or roasted poblano with flour tortillas	
FLAUTAS	6
roasted chicken with poblano salsa	
HUARACHE	7
masa flatbread with porkbelly and refried beans	
ENSALADA CESAR	8
Romaine, cotija, spicy croutons, pepita dressing	
ADD: CHICKEN 3 SHRIMP 4	

BURRITOS BANADOS

smothered in verde or roja with chips and lime slaw

BRAISED PORK	12
pickled red onion, arroz y frijoles, crema, guac	
ROASTED CHICKEN	12
pico de gallo, arroz y frijoles, crema, guac	

TACOS 10/13

CHOOSE 2 OR 3 with arroz y frijoles

CARNE ASADA+1
local sirloin
grilled to order

LENGUA
local braised
beef tongue

CHORIZO
house made
spicy sausage

POLLO
hand pulled
roasted chicken

BRAISED PORK
slow braised with
citrus and chiles

CHORIFU
pressed local tofu
w/chorizo spices (V)

PANCITA DE PUERCO+1
braised pork belly, red
onion w/jalapeno criolla

BORREGO*
tequila braised lamb
with sauteed onions

SALSAS FOR ENCHILADAS

VERDE- bright and tart, tomatillos and green chiles

ROJA- deep and rich, red chiles, onion and garlic

ADD: guac 1 crema .50 pico .50



PLATOS FUERTES

with one side

CARNE ASADA	18
Grilled skirt steak, roasted jalapenos	
CARNITAS DE PUERCO	16
spicy Coca-Cola braised pork, avocado salad	
POLLO ROSTIZADO	15
24 hour brined and roasted, lime slaw	
TACOS DE PESCADO	15
Wild caught mahi, spicy habanero slaw	
TACOS DE CAMARONES	14
Grilled shrimp, lime slaw, crema	
ENCHILADAS DE POLLO EN MOLE	14
Sweet and spicy mole, hand pulled chicken	

SIDES arroz y frijoles 3 escabeche 3 calabacitas 4 papas 5

ENCHILADAS 13/15

CHOOSE 2 OR 3 with arroz y frijoles