



APPS + SALADS + SOUP

GUACAMOLE **V**

fresh corn chips, avocado, lime, jalapeño, onion, garlic, cilantro, tomato
small - 10 | large - 13

EVERYTHING GUACAMOLE

fresh corn chips, guacamole with roasted garlic & red onion, queso blanco, pepitas, bacon, roasted sweet corn
small - 12 | large - 15

CHIPS & SALSA **V**

choice of two salsas: house-made MEX salsa, salsa verde or salsa de arbol - 5 | add queso - 3

MEX COBB SALAD

romaine, avocado, bacon, black beans, hard egg, pico, cucumber, roasted corn, cotija cheese
blackened shrimp - 15

KALE SALAD **V**

avocado, pepitas, beets, brown rice, chevre, honey, cumin vinaigrette - 13

MEX SALAD **V**

build your own salad - 13
add protein: SHRIMP - 8 | STEAK - 9
SALMON - 9 | CHICKEN - 6

NACHOS **V**

queso, refried beans, MEX blend cheese, pico, pickled jalapeños, lettuce, crema, olives
BEEF - 17 | VEGGIE - 14 | CHICKEN - 17
STEAK - 20

QUESADILLA

cheese, garlic aioli, chili sauce, pico, lettuce, crema
SHRIMP - 16 | VEGGIE - 12 | CHICKEN - 12
STEAK - 16

CHICKEN TAQUITOS

three corn tortillas, queso fresco, lettuce, pico, cotija, MEX salsa, chili lime aioli - 14

ROASTED CHICKEN POZOLE

hominy, peppers, onion, cilantro, radish, cabbage, lime - 9

SIDES

MEXICAN STREET CORN ELOTE

corn on the cob, lime butter, cotija, mayo, cilantro, chili seasoning - 7

REFRIED BEANS

bacon, onion, serrano, MEX blend cheese - 6

SKINNY BEANS **V**

black beans, stewed veggies, MEX blend cheese - 6

CILANTRO LIME RICE **V** - 6

V = dish is or can be prepared vegan

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server about our gluten free options.

ENTRÉES

CHICKEN ENCHILADA CASSEROLE

MEX blend cheese, cilantro, onion, fire roasted tomatillo salsa, crema, cilantro lime rice, refried beans - 19

CARNE ASADA

prime hanger steak, salsa de semillas, salsa verde, roasted cremini mushrooms, asparagus, southwestern corn succotash - 35

SHRIMP & SAUSAGE ALAMBRE SKILLET

Mexican crispy rice, bell pepper, onion, herbed cream sauce, southwestern corn succotash - 26

BURRITO

rice, refried beans, garlic aioli, crema, cheese, pico, lettuce, chili sauce
SHRIMP - 18 | BEEF - 15 | CHICKEN - 15 | STEAK - 20

FAJITAS

green & red peppers, onion, cilantro rice, refried beans, pico, Mex blend cheese, crema, arbol salsa, flour tortillas
SHRIMP - 22 | VEGGIE - 17 | CHICKEN - 16
STEAK - 24

CHICKEN TAQUITOS ENTRÉE

five corn tortillas, queso fresco, lettuce, pico, cotija, MEX salsa, chili lime aioli - 18

TACO PLATTERS

SERVED WITH CILANTRO LIME RICE & REFRIED BEANS
ASK YOUR SERVER FOR A 3RD TACO!

BEEF

ground beef, lettuce, pico, MEX blend cheese, crema, hot sauce, hard corn tortilla - 15

CHICKEN

pollo asado, avocado crema, cotija cheese, onions, cilantro, corn tortillas - 14

STEAK

marinated steak, onion, cilantro, salsa verde, corn tortillas - 18

BLACKENED SHRIMP

blackened shrimp, pineapple salsa, cilantro, baja sauce, flour tortillas - 15

MAHI MAHI

grilled mahi mahi, baja sauce, coconut curry slaw, spiced coconut, pepitas, flour tortillas - 16

DESSERTS

TRES LECHES

traditional milk soaked sponge cake, berry compote, whipped cream - 8

CHURROS

topped with honey caramel, ice cream - 8

FRIED ICE CREAM

honey caramel, braised pineapple, coconut - 10