

*snacks &*  
**SHARES**

**GUACAMOLE — 9**  
Avocado, onion, cilantro, lime, house tortilla chips (GF)

**GUACAMOLE NOGADA — 11**  
Avocado, onion, mango, tomato, cilantro, candied pepitas, pomegranate seeds, habanero pepper, house tortilla chips (GF)

**SHRIMP CEVICHE — 18**  
Cooked shrimp, chimichurri, tomato, avocado, mango, radish, citrus dressing, chile de arbol, house tortilla chips (GF)

**COCONUT CALAMARI — 13**  
Coconut crust, toasted sesame seeds, dried orange peel, chipotle caesar

**STREET CORN QUESO — 11**  
Roasted corn, queso blanco, jack cheese, pickled jalapeño, house tortilla chips (GF)

**CHORIZO QUESO FUNDIDO — 12**  
Queso blanco, cotija, jack cheese, chorizo, onion, peppers, house tortilla chips (GF)

**PICKLED VEGETABLES — 5**  
Assortment of pickled cauliflower, pickled carrots, pickled red onion (GF)

**MEXICAN MEZZE — 15**  
Guacamole, black bean dip, queso fundido topped with salsa macha, tostada, crudite (GF)

**SALSA TRIO — 7**  
Salsa roja, salsa borracha, salsa verde, house tortilla chips (GF)

**BRUSSEL SPROUT NACHOS\* — 18**  
Crispy brussel sprouts, street corn queso, jack cheese, roasted corn, fresno chili, habanero red onion, fried egg, crema

**HAND ROLLED CARNITAS TAQUITOS — 13**  
Braised pork, cabbage slaw, crema, salsa verde (GF)

**HAND ROLLED POTATO TAQUITOS — 11**  
Potato, queso fresco, cabbage slaw, guacamole, crema, salsa roja (GF)

**CARNITAS PUPUSAS — 16**  
Masa, braised pork, jack cheese, black bean puree, lettuce, queso fresco, pico de gallo, crema, salsa (GF)

*dinner*  
**SALADS**

**TJ CHICKEN CAESAR — 19**  
Chopped romaine, candied pepitas, cotija, chipotle caesar dressing, grilled chicken tinga (GF)

**MEXICAN CHOP — 21**  
Chopped romaine, chicken tinga, black beans, roasted corn, avocado, tomato, mango, crispy tortillas, cilantro lime vinaigrette (GF)

**ELOTE CORN — 14**  
Arugula, grilled corn, lime crema, cotija, candied pepitas, chipotle aioli, cilantro lime vinaigrette (GF)  
add shrimp + 9.5 | add chicken tinga + 8.5

*dinner* **ENTREES**

**BIRRIA GNOCCHI — 22**  
Birria beef, consome, potato gnocchi, shallots, cilantro, queso fresco, crema, salsa verde

**HONEY LIME SHRIMP\* — 29**  
Jumbo shrimp, honey lime butter, seasonal vegetables, corn arugula salad, black beans, cilantro lime rice (GF)

**ANCIENT CITY STEAK\* — 41**  
14 oz. Rib Eye, house seasoning, onion pepper relish, seasonal vegetables, black beans, cilantro lime rice (GF)

**CRISPY SNAPPER\* — 36**  
Snapper filet, salsa macha, avocado salsa, seasonal vegetables, black beans, cilantro lime rice, corn arugula salad (GF)

**CHICKEN AL PASTOR — 36**  
Half a roasted chicken basted with chipotle and pineapple juice, achiotte cream sauce, grilled pineapple, seasonal vegetables, black beans, cilantro lime rice (GF)

**POBLANO CHICKEN — 27**  
Grilled chicken breast, creamy poblano sauce, seasonal vegetables, black beans, cilantro lime rice

**QUESABURGER\* — 18**  
6oz smashed beef patty, tajin seasoned, Tecate griddled onion, griddled queso, pickled jalapeño, chipotle caesar, brioche bun, fries  
add fried egg +3.5 | add avocado +4.5

**SPLIT PLATE + 4**

*don't forget*  
**DESSERT**

**CHURRO DONUTS — 12**  
Served with dulce de leche sauce

**BROWNIE — 13**  
Chocolate brownie, cinnamon, coffee ice cream, dulce de leche sauce

**PANNA COTTA — 13**  
Coconut panna cotta, mango custard, chile lime gel, candied pepitas

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

**PAYMENT NOTICE:** FOR THE CONVENIENCE OF CARD PAYMENTS, A NON-CASH ADJUSTMENT FEE OF 2.99% WILL BE APPLIED TO ALL CARD TRANSACTIONS

\* CONSUMER ADVISORY: THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

FOOD ALLERGY NOTICE: PLEASE BE ADVISED FOODS PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOY BEANS, NUTS, SESAME SEEDS, FISH & SHELLFISH

*bowls &*  
**TACOS**

Choice of two or three tacos on home-made corn tortillas, black beans & cilantro lime rice  
Make any 3 plate taco a bowl with black beans, cilantro lime rice, guacamole, chosen taco filling

**BIRRIA — 18 | 22**  
Guajillo chile-braised beef, onions, cilantro, crispy cheese skirt, avocado, avocado salsa, crema, consome (GF)

**CHICKEN TINGA — 18 | 22**  
Achiote marinated and grilled chicken thigh, pico de gallo, cabbage, crema, queso fresco (GF)

**CARNITAS — 18 | 22**  
Slow roasted pork, coca-cola chile reduction, jack cheese, avocado salsa, pico de gallo, crema (GF)

**CRISPY ROCK COD — 18 | 22**  
Beer battered cod, baja salsa, iceberg, pickled onion, lime crema

**GRILLED SHRIMP\* — 18 | 22**  
Shrimp, roasted corn, queso fresco, salsa roja, pico de gallo, lime crema (GF)

**BRUSSEL SPROUT — 16 | 20**  
Crispy brussel sprouts, black bean spread, pickled red onion, pepitas, chipotle aioli, queso fresco, crema, pico de gallo (GF)

**TACO FLIGHT — 24**  
1 Birria, 1 Chicken Tinga, 1 Carnitas w/ rice & beans (GF)  
(no substitutions + can not be made into a bowl)

*salsa*

- SALSA ROJA**  
House salsa
- SALSA MACHA**  
Guajillo chiles, onion, garlic, pepitas
- BORRACHA**  
Roma tomato, tomatillo, mezcal
- SALSA VERDE**  
Avocado, tomatillo, serrano



# WINE

## white - 6 oz | 9 oz | btl

HOUSE WHITE | 9 | 13.5 | 36

HOUSE PINOT GRIS | 10 | 15 | 38

MATUA SAUVIGNON BLANC | 10 | 15 | 38

MERCER CHARDONNAY | 9 | 13.5 | 36

## rosé - 6 oz | 9 oz | btl

HOUSE ROSÉ | 9 | 13.5 | 36

BARNARD GRIFFIN ROSÉ | 10 | 15 | 38

## red - 6 oz | 9 oz | btl

HOUSE RED | 10 | 15 | 38

MERCER CABERNET SAUVIGNON | 11 | 16.5 | 42

ANALARE CABERNET SAUVIGNON | 15 | 22.5 | 58

FIDELITAS 4040 RED MOUNTAIN BLEND | 16 | 24 | 62



# TEQUILA + MEZCAL

## featured tequila from Jalisco:

LALO BLANCO | 16

CASA DRAGONES BLANCO | 32

MIJENTA BLANCO, REPOSADO | 15 | 17

TEQUILA OCHO PLATA, REPOSADO | 22 | 25

PASOTE BLANCO, REPOSADO, AÑEJO, STILL | 15 | 18 | 22 | 21

FORTALEZA BLANCO, REPOSADO, AÑEJO, STILL | 18 | 21 | 25 | 24

DON FULANO BLANCO, REPOSADO, AÑEJO, STILL | 15 | 18 | 23 | 22

CLASE AZUL PLATA, REPOSADO, GOLD, AÑEJO, EXTRA AÑEJO | 42 | 55 | 85 | 175 | 500

## featured Mezcal:

AMARAS JOVEN ESPADÍN, SAN JUAN DEL RIO, OAXACA | 14

BOZAL SACRIFICIO BORREGO, MATATLÁN, OAXACA | 30

CLASE AZUL CENIZO, DURANGO | 99

LA LUNA CUPREATA ETUCUARO, MICHOACAN | 13

NACIONAL MEZCAL "1931" TOBALA SANTIAGO MATATLÁN, OAXACA | 44

QUECHOL SOTOL TEXANUM DURANGO | 16

## craft

# COCKTAILS

*"ranch water"*

**AGUA DE RANCHO — 11**

Lunazul tequila, lime, citrus salt, sparkling water

*"the drunk goat"*

**LA CABRA BORRACHA — 12**

Tequila, lime, ginger beer

*"the drunk donkey"*

**EL BURRO BORRACHO — 12**

Vodka, lime, ginger beer

*"the strawberry roan"*

**POTRO DE FRESA — 15**

Reposado tequila, gin, Aperol, strawberry, lime, basil

*"the kneeling goddess paloma"*

**LA DIOSA ARRODILLADA — 14**

21 Seeds Grapefruit Hibiscus Tequila, lime, grapefruit

*"elderflower sour"*

**FLOR DE SAUCO — 13**

Gin, Elderflower liqueur, lemon, lime, egg white, Angostura bitters

*"eyes of feleena"*

**OJOS DE FELEENA — 17**

Mezcal, cherry liqueur, blueberries, lime

*"agua de vida"*

**CARAJILLO — 14**

Licor 43, cold brew coffee, coffee beans

*"the hairy dog"*

**EL PERRO PELUDO — 15**

Whisky, lemon, orange juice, pilsner

*"desert superbloom"*

**EL DESIERTO FLORIDO — 18**

Gin, mezcal, sweet vermouth, Amaro Montenegro, fleur de sel, spirit-driven

*"tequila old fashioned"*

**THE DANCING OUTLAW — 16**

Añejo tequila, mole bitters, sugar, citrus

We politely decline any modifications

# MARGARITAS

*ask your server about our frozen options*

**THE RITA HAYWORTH — 16**

Corazón reposado tequila, fresh lime, Cointreau, citrus salt, sparkles

**HOUSE MARGARITA — 11**

Tequila, triple sec, fresh lime

**CADILLAC MARGARITA — 13**

Grand Marnier

*"the firewater margarita"*

**AGUARDIENTE — 13**

Spicy with Firewater Bitters, Ancho Reyes Chili Liqueur, tajin rim

**SKINNY MARGARITA — 12**

Lunazul tequila, fresh lime, 1/2 sweet

**CUCUMBER MARGARITA — 12**

Tequila, fresh cucumber, fresh lime

**MANGO MARGARITA — 12**

Tequila, mango, fresh lime

**MEZCAL MARGARITA — 16**

Mezcal, Cointreau, fresh lime

**SEÑORA DAISY — 15**

Jaja reposado tequila, fresh lemon, Cointreau, demerara, soda

# NON-ALCOHOLIC

**NOJITO — 8**

Lime, mint, sparkling water

**VIRGIN MARGARITA — 8**

Clean Co. Alcohol-free Tequila, orange juice, lime

**LIQUID DEATH — 6**

Sparkling water

# BEER

**MILLER LIGHT — 6**

**WHITECLAW — 6**

**CORONA — 6**

**ATHLETIC NA — 6**

**PBR — 6**

10 rotating taps - please ask your server for the current selection | 7