

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

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, pickled 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)

brunch
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)

brunch **ENTREES**

HUEVOS RANCHEROS* — 23

Corn tortillas, black bean puree, birria beef, fried eggs, chimichurri, crema, queso fresco, guajillo salsa (GF)

CHILAQUILES* — 18

Tortilla chips, black beans, eggs, jack cheese, queso fresco, pico de gallo, salsa verde, crema, cilantro (GF)

CARNITAS HASH* — 21

Braised pork carnitas, caramelized peppers and onions, brussel sprouts, poached eggs, chipotle hollandaise sauce, cilantro, hashbrowns (GF)

BIRRIA BENEDICT* — 22

Toasted english muffin, birria braised beef, poached eggs, chipotle hollandaise sauce, cilantro, hashbrowns

SPLIT PLATE +4

CHURRO FRENCH TOAST — 17

Brioche, caramelized plantains, crushed churro crunch, dulce de leche sauce

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

FRITTATA* — 16

Egg, pepper relish, guajillo salsa, crema, queso fresco, cilantro, avocado, hashbrowns (GF)

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

TACOS
& bowls

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

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)

BRUSSEL SPROUT — 16 | 20

Crispy brussel sprouts, black bean spread, pickled red onion, pepitas, chipotle aioli, queso fresco, crema, pico de gallo (GF)

BREAKFAST — 18 | 22

Chorizo, scrambled egg, iceberg lettuce, queso fresco, pico de gallo, jalapeño ranch (GF)

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



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

bubbles - gl / btl

HOUSE BUBBLES | 9 | 34
JP CHANET ROSE | 38
JP CHANET BLANC DE BLANCS | 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

MARGARITAS

ask your server about our frozen options

THE RITA HAYWORTH — 16

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

HOUSE MARGARITA — 11

Tequila, triple sec, lime

CADILLAC MARGARITA — 13

Grand Marnier float

“the firewater margarita”

AGUARDIENTE — 13

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

SKINNY MARGARITA — 12

Lunazul tequila, lime, 1/2 sweet

CUCUMBER MARGARITA — 12

Tequila, fresh cucumber, lime

MANGO MARGARITA — 12

Tequila, mango, lime

MEZCAL MARGARITA — 16

Mezcal, Cointreau, lime

SEÑORA DAISY — 15

Jaja reposado tequila, lemon, Cointreau, demerara, soda

brunch COCKTAILS

“bloody mary”

THE MARIA FELIX — 12

House mix, tequila, lemon, lime, salted rim

“michelada”

THE DOLORES DEL RÍO — 10

House mix, lime, Ancho Verde Chili Liqueur, Mexican lager

“espresso martini”

THE IMMORTAL

PEDRO INFANTE — 13

Tequila, Mr. Black Espresso Liqueur, espresso, coffee beans

“bellini”

LA CAMPANA — 13

Luxardo Apricot Liqueur, peach, champagne, sparkles

MIMOSA — 10

orange juice, champagne

BOTTOMLESS

MIMOSA — 22

orange juice, champagne (2 hour limit w/ brunch purchase only)

NON-ALCOHOLIC

NOJITO — 8

Lime, mint, bubbles, mint sprig

VIRGIN MARGARITA — 8

Ritual zero-proof tequila, orange juice, lime

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