

come see us again
Monday–Friday **Open at 11am**
Saturday–Sunday **Open at 9:30am**

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)

CARNE ASADA FRIES — ??
Fries, queso, asada steak, pico de gallo,
crema, guacamole, guajillo salsa

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
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)

ROASTED BEET — ??
Arcadian mix, roasted beets, oranges supremes, queso fresco
spread, candied pepitas, hibiscus 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,
pico de gallo, poblano peppers, black
beans, creamy spanish rice (GF)

ANCIENT CITY STEAK* — 44
14 oz. Rib Eye, house seasoning, chipotle
cauliflower puree, Au Poivre, seasonal
vegetables, black beans, spanish rice (GF)

BLACKENED HALIBUT* — 36
Blackened halibut, sobise sauce,
seasonal vegetables

CHICKEN MOLE — 32
Chicken leg, polenta, seasonal vegetables,
pearl onion, pickled watermelon radish,
mole, sesame seed, cilantro

POBLANO CHICKEN — 27
Grilled chicken breast, creamy poblano
sauce, seasonal vegetables, black beans,
spanish 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 & spanish 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 / rosé - 6 oz / 9 oz / btl

HOUSE WHITE | 9 | 13.5 | 36

NHV PINOT GRIS | 10 | 15 | 38

MATUA SAUVIGNON BLANC | 10 | 15 | 38

MERCER CHARDONNAY | 9 | 13.5 | 36

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 | FLIGHT 25

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

PASOTE FLIGHT - BLANCO, REPOSADO, AÑEJO, STILL | 25

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

MEZCAL FLIGHT - BOZAL ENSEMBLE, DURRUMBES SAN LUIS POTOSI, LA LUNA CUPREATA,

PELTON DE LA MUERTE PECHUGA | 25

bubbles - gl / btl

HOUSE BUBBLES | 9

TREVERI BRUT | 11

JP CHANET BRUT | 38

JP CHANET ROSÉ | 38

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

"a spirited take on an Italian classic"

HUGO SPRITZ — 12

Tequila de Maya Anejo Cristalino, St. Germain, house bubbles, cucumber, lime, mint

"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

"sloe gin fizz"

MAS DESPACIO, AMIGO! — 13

Sipsmith Sloe Gin, Sound Gin, lemon, egg whites, 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