

*snacks &*  
**SHARES**

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

**FIESTA GUACAMOLE — 11**  
Avocado, onion, mango, tomato, cilantro, candied pepitas, habanero pepper, house tortilla chips

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

**COCONUT CALAMARI — 14**  
Coconut crust, toasted sesame seeds, dried orange peel, chipotle caesar

**STREET CORN QUESO — 11**  
Roasted corn, queso blanco, cheese blend, pickled jalapeño, house tortilla chips

**CHORIZO QUESO FUNDIDO — 12**  
Queso blanco, cheese blend, chorizo, onion, peppers, house tortilla chips

**CARNE ASADA FRIES\* — 18**  
Fries, queso, asada steak, pico de gallo, crema, guacamole, guajillo salsa

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

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

**BRUSSEL SPROUT NACHOS\* — 18**  
Crispy brussel sprouts, street corn queso, cheese blend, roasted corn, jalapeño, pickled red onion, fried egg, crema

**HAND ROLLED CHICKEN FLAUTAS — 13**  
Flour tortilla, shredded chicken, queso fresco, pickled red onion, guacamole, crema

**CARNITAS TETELAS — 16**  
Masa, braised pork, cheese blend, black bean puree, lettuce, queso fresco, pico de gallo, crema, salsa

*dinner* **ENTREES**

**SPLIT PLATE + 4**

**SPICY MACHA SANDWICH — 19**  
Chicken thigh, salsa macha, cilantro lime vinaigrette, cabbage, pickles, pickled red onion, jalapeño ranch, brioche bun, fries

**POBLANO CHICKEN — 27**  
Grilled quarter chicken, creamy poblano sauce, pickled radish, seasonal vegetables, 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

**ANCIENT CITY STEAK\* — 52**  
14 oz. Rib Eye, house seasoning, guajillo nopal chimichurri, crispy chipotle potatoes, seasonal vegetables

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

**8 OZ PETITE TENDER\* — 38**  
8 oz. petite tender w/ a coffee rub, caramelized potato sauce, poblano peppers, corn, onion, garlic, bacon, chimichurri sauce, seasonal vegetables

**HONEY LIME SHRIMP\* — 31**  
Jumbo shrimp, honey lime butter, eggplant puree, corn, bacon, spanish rice, seasonal vegetables

**GUAJILLO BLACKENED SALMON\* — 38**  
6 oz. salmon, root vegetable puree, street corn esquite, poblano peppers, crispy sunchokes, seasonal vegetables

*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, spanish rice, guacamole, chosen taco filling

**BIRRIA — 18 | 22**  
Guajillo chile-braised beef, onions, cilantro, jack cheese, avocado, avocado salsa, crema, consomé

**CHICKEN TINGA — 18 | 22**  
Achiote marinated and braised chicken thigh, pico de gallo, cabbage, crema, queso fresco, salsa roja

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

**ASADA STEAK — 18 | 22**  
Beer, citrus, soy sauce, chipotle, onion, garlic, salsa verde

**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

**BRUSSEL SPROUT — 16 | 20**  
Crispy brussel sprouts, black bean spread, pickled red onion, corn, pepitas, chipotle aioli, queso fresco

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

*feelin' fresh*  
**SALADS**

**TJ CHICKEN CAESAR — 19**  
Chopped romaine, candied pepitas, queso fresco, chipotle caesar dressing, grilled chicken tinga

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

**MEXI-GREEK SALAD — 18**  
Romaine lettuce, tomato, red onion, cucumber, bell pepper, queso fresco, guajillo chimichurri

add shrimp + 9.5 | add chicken tinga + 8.5

*don't forget*  
**DESSERT**

**CHURRO CAKE — 12**  
Churro cake, apricot whipped cream, strawberry compote, dulce de leche sauce, churro crumble

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

**AGUA FRESCA CHEESECAKE — 12**  
3 cheesecake bites, strawberry compote, hibiscus gel, tamarind gel, cinnamon crumble

**SEASONAL PANNA COTTA — 13**  
Ask your server about our current seasonal offering

*salsa*

- SALSA ROJA**  
House salsa
- BORRACHA**  
Roma tomato, tomatillo, mezcacal
- SALSA VERDE**  
Tomatillo, serrano, onion, garlic
- SALSA MACHA +1.5**  
Guajillo chiles, onion, garlic, pepitas

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

**PAYMENT NOTICE:** FOR THE CONVENIENCE OF CARD PAYMENTS, A 2.99% SURCHARGE WILL BE APPLIED TO ALL CREDIT 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 / rosé - 6 oz / 9 oz / btl

HOUSE WHITE | 10 | 15 | 38

HOUSE ROSÉ | 10 | 15 | 38

MATUA SAUVIGNON BLANC | 10 | 15 | 38

MERCER CHARDONNAY | 10 | 15 | 38

BARNARD GRIFFIN ROSÉ | 10 | 15 | 38

## red - 6 oz / 9 oz / btl

HOUSE RED | 11 | 16.5 | 42

MERCER CABERNET SAUVIGNON | 11 | 16.5 | 42

ANELARE CABERNET SAUVIGNON | 15 | 22.5 | 58

FIDELITAS 4040 RED MOUNTAIN BLEND | 16 | 24 | 62

## bubbles - gl / btl

HOUSE BUBBLES | 9 | 34

JP CHANET BLANC DE BLANCS | 38



# 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

*"a spirited take on an Italian classic"*

### HUGO SPRITZ — 16

Tequila, 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

*"gin + tonic"*

### JARDÍN TÓNICO — 16

Condesa Gin, Fever Tree Mediterranean Tonic, juniper berries, orange, basil

*"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

*"the rhum dancer"*

### EL RUMBERO — 16

Rum, Montenegro, ginger beer, pineapple juice, lime juice, simple syrup

*"tequila old fashioned"*

### THE DANCING OUTLAW — 16

Añejo tequila, mole bitters, sugar, citrus

We politely decline any modifications

# MARGARITAS

Ask 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

### COCORITA — 13

Tequila, cream of coconut, pineapple juice, lime juice, triple sec

### 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

### LIQUID DEATH — 6

Sparkling water

### VIRGIN MARGARITA — 8

Zero-proof tequila, orange juice, lime

### FLAVORED LEMONADE — 5.5

Choice of mango, guava, white peach, cucumber

### SEASONAL AGUA FRESCA — 8

Ask your server about our current flavor

# BEER

MILLER LIGHT — 6

WHITECLAW — 6

CORONA — 6

ATHLETIC NA — 6

PBR — 6

10 rotating taps - please ask your server for current selection & pricing