

snacks & SHARES

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

FIESTA GUAC — 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

FRITTO MISTO — 18
Beer battered calamari, onion rings, bell pepper, tempura shrimp, chipotle aioli, za'tar seasoning

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

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

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
- 1/2 order (no fried egg) | 12

HAND ROLLED CHICKEN FLAUTAS — 14
Flour tortillas, shredded chicken, queso fresco, pickled red onion, guacamole, crema

CHICKEN QUESADILLA — 16
Flour tortillas, cheese blend, chicken tinga, crema, guacamole

feelin' fresh SALADS

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

WEDGE SALAD — 16
Iceberg, pico de gallo, bacon, queso fresco, pickled onion, house-made croutons, jalapeño ranch

add shrimp + 9.5 | add chicken tinga + 8.5

main ENTREES

SPLIT PLATE + 4

HONEY LIME SHRIMP* — 32
Jumbo shrimp, honey lime butter, eggplant puree, corn, bacon, spanish rice

MARKET FISH* — MP
Please ask your server for today's selection

CHICKEN AL PASTOR — 32
Marinated hind leg quarter, al pastor sauce, roasted pepper + pineapple relish, spanish rice, seasonal vegetables

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

CHORIZO PAPPARDELLE — 28
Pappardelle, chorizo, tequila bolognese sauce, burrata

BIRRIA MAC + CHEESE — 24
Cavatappi pasta, rich queso, birria beef, consommé, onion, cilantro, guajillo salsa

ANCIENT CITY STEAK* — 68
14 oz. Rib Eye, house seasoning, guajillo-nopal chimichurri, crispy chipotle potatoes, seasonal vegetables

PERCH EMBER CUT* — 42
7 oz. blackened Flat Iron steak, caramelized potato sauce, charred leeks, pickled radish, seasonal vegetables

ENCHILADAS VERDES — 22
Chicken tinga, corn tortillas, cheese blend, verde enchilada sauce, pico de gallo, radish, spanish rice

QUESABURGER* — 19
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

SMOKED GOUDA BURGER* — 20
6oz smashed beef patty, house seasoning, smoked gouda, bacon jam, lettuce, tomato, aioli, brioche bun, fries
add fried egg +3.5 | add avocado +4.5

salsa

SALSA ROJA | house salsa
BORRACHA | roma tomato, tomatillo, mezcal
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 3.5% 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

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* — 19 | 23
Beer, citrus, soy sauce, chipotle, onion, garlic, corn, pickled onion, 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

don't forget DESSERT

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

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

FLAN — 12
Flan, seasonal compote, cinnamon crumble, tuile wafer