

snacks & SHARES

GUACAMOLE — 9

Avocado, onion, cilantro, lime,
house tortilla chips

GUACAMOLE NOGADA — 11

Avocado, onion, mango, tomato,
cilantro, candied pepitas, habanero pepper,
pomegranate seeds, house tortilla chips

AVOCADO TOAST* — 18

Avocado, fried egg, roasted pepper
dressing, spring mix, pickled red onion,
queso fresco, pepitas

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

CARNE ASADA FRIES* — 18

Fries, queso, asada steak, pico de gallo,
crema, guacamole, guajillo salsa

HAND ROLLED CHICKEN FLAUTAS — 14

Flour tortillas, shredded chicken, queso
fresco, pickled red onion, guacamole,
crema

BRUSSEL SPROUT NACHOS* — 18

Crispy brussels sprouts, street corn queso,
Mexican cheese blend, roasted corn,
jalapeño, pickled red onion, fried egg,
crema
- 1/2 order (no fried egg) | 12

SALSA TRIO — 7

Salsa roja, salsa borracha, salsa verde,
house tortilla chips

TACOS & bowls

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

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

BIRRIA — 18 | 22

Guajillo chile-braised beef, onions, cilantro, jack
cheese, avocado, avocado salsa, crema,
consomé

BRUSSELS SPROUT — 16 | 20

Crispy brussels sprouts, black bean spread,
pickled red onion, pepitas, chipotle aioli, queso
fresco

brunch ENTREES

STEAK + EGGS* — 26

6 oz. hand-cut steak, two eggs,
hashbrowns, herb butter

HUEVOS RANCHEROS* — 25

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

CHILAQUILES* — 19

Tortilla chips, black beans, eggs, cheese
blend, queso fresco, pico de gallo, salsa
verde, crema, cilantro

CARNITAS HASH* — 23

Braised pork carnitas, caramelized
peppers and onions, brussels sprouts,
poached eggs, corn, chipotle hollandaise
sauce, hashbrowns

BIRRIA BENEDICT* — 23

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

CHURRO FRENCH TOAST — 17

Brioche, seasonal fruit, crushed churro
crunch, dulce de leche sauce

FRITTATA* — 17

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

BREAKFAST BURRITO* — 21

Flour tortilla, choice of protein, egg,
hashbrowns, cheese blend, guajillo salsa,
pepper relish, crema
Choose one: carnitas, asada steak, birria
or chicken tinga

BREAKFAST TACOS* — 16 | 20

Chorizo, scrambled eggs, iceberg lettuce,
queso fresco, pico de gallo, jalapeño
ranch

CHORIZO BURGER* — 20

Beef patty, chorizo, Oaxaca cheese,
lettuce, tomato, fried egg, jalapeño ranch,
potato bun, fries
add fried egg +3.5 | add avocado +4.5

MEXICAN CHOP — 21

Chopped romaine, chicken tinga, black
beans, roasted corn, avocado, tomato,
mango, crispy tortillas, mango-cilantro-
lime vinaigrette

SPLIT PLATE + 4

drinks & DESSERT

BROWNIE — 13

Chocolate brownie, cinnamon, coffee ice
cream, dulce de leche sauce

CHURRO CAKE — 12

Churro cake, apricot whipped cream,
strawberry compote, dulce de leche sauce,
churro crumble

FLAN — 12

Flan, seasonal compote, cinnamon crumble,
tuile wafer

MIMOSA CARAFE — 28

full bottle of house bubbles, OJ

BLOODY MARIA — 12

House mix, tequila, lemon, lime, salted rim

MICHELADA — 10

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

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

PAYMENT NOTICE: FOR THE CONVENIENCE OF CARD
PAYMENTS, A FEE OF 3% 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 THE RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS

FOOD ALLERGY NOTICE: PLEASE BE ADVISED FOODS PREPARED
HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT,
SOYBEANS, 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

JULIA'S DAZZLE ROSÉ | 11 | 16 | 42

red - 6 oz / 9 oz / btl

HOUSE RED | 10 | 15 | 38

MERCER CABERNET SAUVIGNON | 11 | 16.5 | 42

ANELARE CABERNET SAUVIGNON | 15 | 22.5 | 58

FIDELITAS 4040 RED MOUNTAIN BLEND | 16 | 24 | 62



TEQUILA + MEZCAL

featured tequila from Jalisco:

LALO BLANCO | 16

CAZCANES BLANCO, REPOSADO, AÑEJO, STILL | 20 | 29 | 35 | 29

MIJENTA BLANCO, REPOSADO | 15 | 17

TEQUILA OCHO PLATA, REPOSADO | 22 | 25

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

AZULEJOS BLANCO, REPOSADO, AÑEJO | 16 | 32 | 55

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

ILEGAL JOVEN ESPADÍN, SANTIAGO MATATLÁN, OAXACA | 18

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

NOCHE LUNA SOTOL, ALDAMA, CHIHUAHUA | 16

MARGARITAS

crafted to bring the fiesta to your table!

HOUSE MARGARITA — 11

Tequila, triple sec, lime

CADILLAC MARGARITA — 13

Grand Marnier float

FIREWATER MARGARITA — 13

Spicy with Firewater Bitters, Ancho Reyes Chile

Liqueur, Tajín rim

SKINNY MARGARITA — 12

Lunazul tequila, lime, 1/2 sweet

CUCUMBER MARGARITA — 12

Tequila, fresh cucumber, lime

MANGO MARGARITA — 12

Tequila, mango, lime

COCORITA — 13

Tequila, cream of coconut, pineapple juice,

lime juice, triple sec

MEZCAL MARGARITA — 16

Mezcal, Cointreau, lime

SEÑORA DAISY — 15

Jaja reposado tequila, lemon,

Cointreau, demerara, soda

brunch COCKTAILS

BLOODY MARIA — 12

House mix, tequila, lemon, lime, salted rim

MICHELADA — 10

House mix, lime, Ancho Verde Chili

Liqueur, Mexican lager

ESPRESSO

MARTINI — 14

Vodka, Fever-Tree espresso, simple syrup

MIMOSA — 10

Orange juice, champagne

BELLINI — 13

Luxardo Apricot Liqueur,
peach, champagne, sparkles

CITRUS BLOOM — 13

Vodka, dry vermouth,
St. Germain, Cointreau,
Aperol, house bubbles

MIMOSA CARAFE — 28

Full bottle of house bubbles, OJ

NON-ALCOHOLIC

NOJITO — 8

Lime, mint, sparkling water

LIQUID DEATH — 6

Sparkling water

FLAVORED RED BULL — 8

Choice of: raspberry, strawberry,
mango

VIRGIN MARGARITA — 8

Zero-proof tequila, orange juice,
lime

FLAVORED LEMONADE — 5.5

Choice of mango, guava, white peach,
cucumber

BEER

MILLER LIGHT — 6

WHITE CLAW — 6

CORONA — 6

ATHLETIC N/A — 6

PBR — 6

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