

## MAS (TACOS)

Add rice and beans to any taco for 2.00

LUNCH SPECIAL-2 tacos, beans and rice 10

DINNER SPECIAL-3 tacos, beans and rice 15

### AHI POKE 4

Fresh ahi tuna and avocado with ginger soy vinaigrette, watermelon radish, pickled fresno chili, toasted sesame crème, and wasabi micro

### ADOBE SHRIMP 4

Adobo marinated shrimp with cilantro, radish, and habanero aoli.

### Korean Taco 4

Braised short rib with Korean BBQ, kimchi, and cilantro

### Fried Chicken Mole Taco 3

Buttermilk fried chicken tenders smoothed in Madre Mole sauce, cotija cheese, and sesame seed

### Blackened Fish Taco 4

Blackened Cod topped with mango salsa and avocado crème

### Jalapeño Relleno Taco 3

Roasted Jalapeño stuffed with Oaxaca cheese, cherry chipotle salsa, and cilantro

### Chimi Hendrix Taco 4

Hendrix Gin marinated skirt steak with mint chimichurri and habanero salsa

### Traditional 3

Marinated skirt steak with cilantro, onion, and lime

## OTRO (OTHERS)

### ESQUITES (STREET CORN) 5

Smoky corn with chili aioli, tangy lime crème, and fresh pressed tortilla

### LUPE RICE 4

Rice simmered in tomato, with potato and onion

### BLACK BEANS 4

Smashed black beans with hints of epazote and roasted garlic with cotija cheese



## LONG LIVE GREAT DRINKS

HOUSE MARGARITA 7 | 56oz 19  
Lunazul Blanco Tequila, Triple Sec,  
fresh citrus, lime salt

### GOLD-PLATED

MARGARITA 9 | 56oz 23  
Espolon Reposado Tequila, fresh citrus,  
Grand Marnier, honey

PALOMA 10 | 56oz 26  
Patron Silver Tequila, grapefruit Jarritos,  
fresh lime & a pinch of salt

EL DIABLO 9 | 56oz 23  
Cazadores Blanco Tequila, Chambord  
Drizzle, fresh ginger & fresh lime

PIÑA COLADA 9 | 56oz 23  
Bacardi Gold Rum, coconut,  
fresh pineapple

TEQUILA  
SUNFLOWER 11 | 56oz 27  
Cabo Wabo Blanco Tequila, Cointreau,  
St-Germain Elderflower Liqueur &  
fresh lemon

### STRAWBERRY

DAIQUIRI 9 | 56oz 23  
Bacardi Superior Rum, fresh  
strawberries & fresh lime

CAFÉ CON CHATA 9 | 56oz 23  
Patron XO Café, RumChata

WHITE & RED SANGRIA  
medio | 6 grande | 8 56oz | 17  
Fresh Sangria prepared daily and  
served with frozen fruit

## LONG LIVE GREAT TEQUILA

Listed prices denote relative value and quality of our tequilas and are based on a single pour. Drinks made with additional alcohol will be priced to reflect the additional cost.

### BLANCO/PLATA (WHITE/SILVER)

Tequila fresh from distillation, less than 60 days of aging. The basic liquid that is the base for all other tequilas and is the most direct expression of agave.

1800 Silver 5

Cabo Wabo Blanco 7

Casamigos Blanco 8

Cazadores Blanco 7

El Jimador Silver 5

Exofizo Blanco 5

Hornitos Plata 5

Lunazul Blanco 5

Olmeca Altos Plata 5

Patron Silver 10

Sauza Blue 5

### REPOSADO (RESTED)

Tequila aged for at least sixty days in wooden casks or barrels. The wood barrels impart a straw color and mellow, more developed flavor to the tequila.

Cabo Wabo  
Reposado 8

Casamigos  
Reposado 10

Cazadores  
Reposado 7

Corralejo Reposado 7

El Jimador  
Reposado 5

Espolon Reposado 7

Herradura Gold  
Reposado 8

Hornitos Gold 5

Lunazul Reposado 5

Milagro Reposado 7

Olmeca Altos  
Reposado 5

Patron Reposado 10

### ANEJO (AGED)

Tequila that has been aged for a minimum of one year, in government sealed barrels. Darker in color and richer in flavor.

Casamigos Anejo 10

Cazadores Anejo 8

El Jimador Anejo 7

Patron Anejo 10

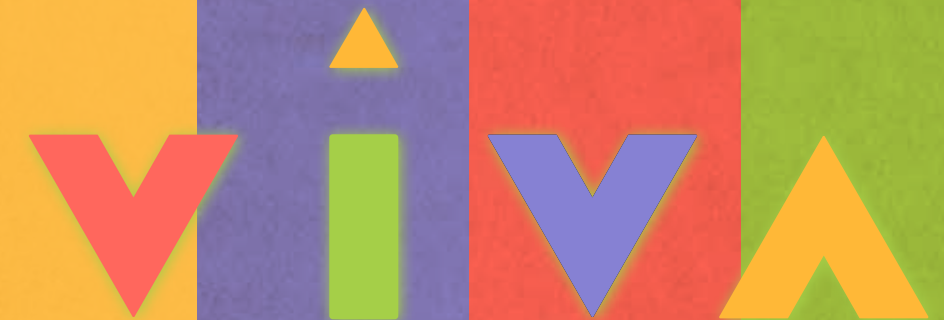
Tres Generacions  
Anejo 8

### SPECIALTY

Patron XO Café 7

Don Julio 1942 16

Sombra Mezcal 7



## ANTOJITOS (LITTLE CRAVINGS)

TRADITIONAL GUACAMOLE 7  
Avocado with serrano, lime, tomato, and cilantro

HOUSE GUACAMOLE 7  
Avocado with hints of chipotle, toasted pumpkin seed, and orange zest

EMPANADAS 9  
Corn masa pockets stuffed with poblano peppers, baby portabella mushrooms, Chihuahua and goat cheese and served with salsa

QUESO FUNDIDO 7  
Melted asadero, manchego, and Oaxaco cheese (white semi-hard cheese) with spicy chorizo. Served with warm chips

Chicharrone Nachos 14  
Fresh fried chicharrones topped with pork chorizo, queso fresco, jalapeño, scallion, sour cream, cheese sauce and guacamole

Flautas 12  
3 chicken and Oaxaco cheese stuffed tortillas, fried and topped with avocado cream and pico de gallo

Bloody Maria Shrimp Cocktail 14  
Coctel de camarones, a classic Mexican shrimp cocktail with shrimp, tomatoes, house sauce, avocado, and cucumber

Smoked Crab Quesadilla 14  
Jumbo lump crab and melted Oaxaca cheese topped with bacon corn salsa and ginger lime aioli

## SOPAS Y MAS (SOUPS & MORE)

CALDO DE POLLO 8  
Slow-braised chicken soup with corn, carrot, rice, avocado, and pico de gallo

POZOLE ROJO 8  
Traditional Mexican soup with stewed pork and hominy beans. Served with shredded cabbage, lime, oregano, and avocado.

SOPA DE FIDEO 5  
Traditional Mexican noodle soup with in a tomato broth and served with sliced onions, lime, and cilantro.

SANTA FE SALAD 8  
Fresh ripped iceberg lettuce with black bean, corn, cheese, tomatoes, and tossed in spicy ranch. Topped with marinated chicken tenders

CAESAR 8  
Romaine on preserved lemon, drizzled with agave parmesan dressing and shaved manchego cheese  
Add chicken 3 Add steak 4 Add shrimp 4



## LA CENA (DINNER)

FRIED CHICKEN MOLE 15  
Dredged in 18 spices and fried golden brown and then tossed with house made mole. Served with creamy rice and lavender yellow corn tortillas.

PIPITILLA SHORT RIBS WITH GREEN RICE 28  
Fall off the bone short ribs, braised in a spicy pepitilla sauce with creamy green rice, queso fresco, and micro cilantro

HANGER STEAK WITH CHIMICHURRI 28  
Grilled hanger steak with quinoa, sofrito de jitomate, queso, and house fried chicharrone

SAZON CHICKEN WITH TOMATO CHERMOULA 16  
Brined half chicken with house sazón seasoning, char grilled and served with tomato chermoula, black beans, and rice. Half chicken/ beet tortilla

ADOBO TROUT WITH CITRUS SALAD 22  
Trout smothered with adobo and baked in banana leaf. Served with citrus salad, coconut rice, and fried curry hominy.

## SANDWICHES, BURGERS & BOWLS

50/50 BURGER 10  
House blend beef and chorizo burger with sweet corn guacamole, roasted tomato aioli, pepperjack cheese arugula, and house made brioche bun. Served with french fries and chipotle ketchup

VEGGIE CHILE RELLENOS BURRITO \$12  
Tempura fried poblano pepper stuffed with cheese, rice, beans, avocado crème

KOREAN BURRITO \$12  
Pork carnitas tossed with Korean BBQ, cilantro rice, veggies and kimchi



## DESSERTS

CHURROS & AVOCADO ICE CREAM 6  
House-made avocado ice cream with cinnamon tossed fried pastry, smothered with dulce de leche and Mexican chocolate

FLAN 5  
Baked caramel custard, quintessential Latin comfort food

## TODO EL DIA (ALL DAY BREAKFAST)

CHORIZO BREAKFAST BURRITO 9  
House made chorizo with scrambled eggs, avocado, queso, and black beans. Rolled in a flour tortilla

CHILAQUILES 9  
House made corn tortilla chips, chorizo, salsa verde, avocado, and Gaujillo crème, with two eggs any style

CINNAMON ROLL PANCAKES 9  
Three butter milk pancakes, with cinnamon swirl and gooey glaze

TWO EGGS BREAKFAST 9  
Eggs any style with choice of bacon, ham, or sausage

BREAKFAST SANDWICH 8  
Two fried eggs, cheddar, asparagus, chipotle aioli on brioche and hash browns

## NINOS (CHILDREN'S MENU)

All items served with a choice of :  
Fresh fruit, cottage cheese, yogurt, apple sauce, Lupe rice and beans, french fries, house chips

CHEESE QUESADILLA 5  
Crispy house made flour tortilla smothered in cheddar cheese. Add chicken 3 Add steak 4

GRILLED CHEESE 5  
House-made white bread with American cheese

FRIED CHICKEN TENDERS 5  
House-brined chicken breast

TACOS (CHICKEN OR BEEF) 5  
One crunchy ground beef or pulled chicken taco

## BEVERAGES

PEPSI PRODUCTS	3	MEXICAN COCA-COLA	3
COFFEE	3	ASSORTED JARRITOS	3
TEA (HOT OR ICED)	3		