

TACOS

PRICING FOR 2 TACOS

BIRRIA	18
BRAISED BEEF, DRIED PEPPERS, OAXACA CHEESE, BEEF CONSOMMÉ, CILANTRO, ONION	
POLLO FRITO	16
FRIED CHICKEN, BUFFALO-STYLE SALSA, CABBAGE, ICEBERG LETTUCE, CILANTRO CREMA	
CAMARÓN	19
GRILLED SHRIMP, GRILLED LEMON SALSA, CABBAGE, CHAYOTE	
PESCADO	18
TEMPURA SNAPPER, TARTAR-STYLE SAUCE, CABBAGE, CHAYOTE	
CHORIZO	17
MEXICAN CHORIZO, PICKLED ONION, QUESO FRESCO, CILANTRO	
FEATURED TACOS	PM
FLAVOR OF THE MOMENT, ASK YOUR SERVER!	

ADD A TACO FOR \$8, OR A SIDE FOR \$7
(RICE, NOPALES SALAD OR FRIJOLES)

VEGETARIAN OPTION AVAILABLE, ASK YOUR SERVER!

PLATOS FUERTES

TAQUITOS (5)	23
CORN TORTILLA ROLLS STUFFED WITH CREAMY CHICKEN, SERVED WITH QUESO FRESCO, PICO DE GALLO, GUACAMOLE, AND MEXICAN CREMA	
BURRITO	24
BEEF TENDERLOIN STRIPS, RICE, GUACAMOLE, FRIJOLES, PICO DE GALLO, ICEBERG LETTUCE, PICKLED ONION, OAXACA CHEESE, MEXICAN CREMA, SALSA VERDE	
CHICHARON	27
AL PASTOR PORK FLANK, CARAMELIZED ONION PURÉE, PINEAPPLE PICKLE, CILANTRO, MEXICAN CREMA, LITTLE GEM LETTUCE SALAD	
POLLO PIBIL	28
PIBIL-MARINATED CHICKEN THIGH STUFFED WITH QUESO FRESCO AND ROASTED PEPPERS, SERVED WITH MUSHROOM RICE AND GUAJILLO PEPPERS	
PESCADO ROJO Y VERDE	34
TROUT HALF MARINATED IN ACHIOTE AND HALF HERB-TEQUILA, SERVED WITH A SAUTÉ OF JÍCAMA, ZUCCHINI, CORN, AND TOMATO	
RIBEYE CHIMICHURRI	55
10 OZ AAA+ ANGUS RIBEYE MARINATED IN ADOBO, SERVED WITH HABANERO CHIMICHURRI SAUCE, ROASTED POTATO, AND A SAUTÉ OF ONIONS AND POBLANO PEPPERS	



ANTOJITOS

FOR SHARING

CORN RIBS 15
CORN, QUESO FRESCO, HOUSE SPICE RUB, AND LIME

GUACAMOLE & CHIPS 15
AVOCADO, CILANTRO, ONION, LIME, JALAPEÑO

CEVICHE 18
SNAPPER, SHRIMP, MANGO, LIME, CUCUMBER, RED ONION

QUESO FUNDIDO 17
MELTED CHEESE, CHORIZO, PICKLED VEGETABLES, CORN TORTILLA CHIPS

OCTOPUS 20
GRILLED TENTACLE, CHIPOTLE, TOMATILLO SALSA, CHAYOTE, CORN

AGUACHILE MEXICANO 19
BEEF TATAKI, CUCUMBER, ONION, CILANTRO, AVOCADO, QUESO FRESCO

JALAPEÑOS RELENOS 16
JALAPEÑOS STUFFED WITH BIRRIA BEEF, SERVED WITH QUESO FRESCO, CILANTRO CREMA, AND BACON

QUESADILLAS 20
GRILLED FLOUR TORTILLA WITH BRAISED CHICKEN, GUACAMOLE, TOMATO-CHIPOTLE SAUCE, OAXACA CHEESE, AND MEXICAN CREMA

NACHOS

NACHOS 19
FRIED QUESADILLAS, FRIJOLES, PICO DE GALLO, ONION, JALAPEÑO, MEXICAN CREMA

CUSTOMIZE YOUR PLATE

GUACAMOLE (+3)

CHORIZO (+5)

CHICKEN WITH BUFFALO-STYLE SALSA (+6)

OR BIRRIA BEEF (+6)

CHURROS

CHURROS 5 FOR 10 OR 10 FOR 18
FRIED CHOUX PASTRY COATED IN CINNAMON SUGAR, SERVED WITH CHOCOLATE AND DULCE DE LECHE SAUCES

