

TO SHARE



GUACAMOLE

TRADITIONAL \$9 | MANGO-WASABI \$10

Served with freshly made tortilla chips

TORTILLA CHIPS & SALSA \$6

CRAFT NACHOS \$12

house made chorizo, melted Oaxaca cheese, lime crema & pickled jalapeños

TORTA CHORIZO \$12.50

House made chorizo, black beans, Mexican coleslaw, Oaxaca cheese, pickled jalapenos, served on a garlic toasted ciabatta

SOUP & SALAD

BLACK BEAN SOUP \$6

Lime crema, Nueske's bacon

BABY KALE SALAD \$9

Crispy quinoa, avocado, requesón cheese, citrus-herb vinaigrette

BEET SALAD \$9

Orange supremes, requesón cheese, candied pepitas, aged sherry vinaigrette

Add: skirt steak \$7, chicken \$5, shrimp \$7

TORTA SKIRT STEAK \$14.50

Black angus skirt steak, black garlic, melted Oaxaca cheese, crispy shallots, pickled jalapenos, roasted garlic-chipotle aioli.

Click the **Place Pickup Order** tab above to see Today's SPECIALS



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TACOS

Served 3 per order on our hand-pressed, heirloom corn tortillas

COMPLIMENTARY SIDE OF HOMEMADE RICE & BEANS WITH THE PURCHASE OF 2 OR MORE TACOS—12:00-3:30PM

BLACK ANGUS SKIRT STEAK \$13

Black garlic marinade, roasted poblano & avocado salsa, queso fresco

ORGANIC CHICKEN \$11

Goffle Road Farm chicken, roasted tomatillo salsa, grilled pineapple pico de gallo

MARINATED SHRIMP \$13

Roasted garlic-chipotle mojo, pickled vegetables, bacon marmalade

CARNITAS \$12

Crispy pork confit, peach and mango salsa, fresh cilantro leaves

AUTUMN HARVEST \$11

Roasted cheyote squash, charred eggplant, tomato jam, house-made requesón cheese, toasted pepitas

GRILLED OCTOPUS \$13

Fresh chorizo, epazote crema, crispy sweet potato

BAJA STYLE WILD ALASKAN COD \$13

Tempura battered fish filet, Mexican coleslaw, chipotle crema

YELLOWFIN TUNA TARTARE* \$13

Soy-ginger dressing, daikon radish, mango-wasabi guacamole in a crispy wonton shell



BLACK ANGUS SKIRT STEAK (12OZ) \$24

Black garlic marinade, grilled to order

SAUTÉED SHRIMP & CHORIZO \$21

6 shrimp marinated in roasted garlic-chipotle mojo, house-made chorizo

ROASTED ADOBO CHICKEN \$18

Half chicken marinated in house-made adobo, cooked under a brick

LARGE PLATES

SERVED WITH MEXICAN RICE AND COLE SLAW

SMALL SIDES
traditional guacamole \$3
mango wasabi guacamole \$3.50
avocado poblano salsa \$3.50
hand pressed tortillas (3) \$2
fresh tortilla chips \$2
roasted tomatillo salsa \$2
salsa rojo \$2.50

