

# TO SHARE

## GUACAMOLE

**TRADITIONAL \$11 | MANGO-WASABI \$12**

*Served with freshly made tortilla chips*

## HOUSE MADE SALSA ROJA \$7

*Served with freshly made tortilla chips*

## CRAFT NACHOS \$12

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

## SPICY CHICKEN MILANESA TORTA \$15

Breaded chicken breast, black beans, melted Oaxaca cheese, avocado, hot peppers, roasted garlic-chipotle aioli, garlic toasted ciabatta



# TACOS

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

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

## BLACK ANGUS SKIRT STEAK \$15

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

## ORGANIC CHICKEN \$13

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

## MARINATED SHRIMP \$15

Roasted garlic-chipotle mojo, pickled vegetables, bacon marmalade

## CARNITAS \$14

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

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## ◇ BLACK ANGUS SKIRT STEAK (12OZ) \$28

Black garlic marinade, grilled to order

### ◇ SAUTÉED SHRIMP & CHORIZO \$22

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

### ◇ ROASTED ADOBO CHICKEN \$19

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

# LARGE PLATES

SERVED WITH MEXICAN RICE AND COLE SLAW

# SOUP & SALAD

## BLACK BEAN SOUP \$7

Lime crema, Nueske's bacon

## ORGANIC BABY KALE SALAD \$11

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

## BEET SALAD \$10

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

*Add: skirt steak \$8, chicken \$5  
shrimp \$7, octopus \$10*

## BLACK ANGUS SKIRT STEAK TORTA \$18

Grilled to order with black garlic, melted Oaxaca cheese, crispy shallots, pickled jalapenos, roasted garlic-chipotle aioli, garlic toasted ciabatta

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## HARVEST \$12

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

## GRILLED SPANISH OCTOPUS \$16

House made chorizo, epazote crema, crispy sweet potato

## BAJA STYLE WILD ALASKAN COD \$14

Tempura battered fish filet, Mexican coleslaw, chipotle crema

## YELLOWFIN TUNA TARTARE\* \$15

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

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## SIDES RICE AND PINTO BEANS \$6

Cotija cheese and herbs

## MEXICAN COLESLAW \$5

Red and nappa cabbages, pico de gallo, lime, chipotle mayo

## VEGETABLE OF THE DAY \$8

