

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

