

# TO SHARE

## GUACAMOLE

**TRADITIONAL \$10 | MANGO-WASABI \$11**

*Served with freshly made tortilla chips*

**HOUSE MADE SALSA ROJA \$6.50**

*Served with freshly made tortilla chips*

**CRAFT NACHOS \$12**

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

**TORTA CHORIZO \$13**

House made chorizo, black beans, Mexican  
coleslaw, Oaxaca cheese, pickled jalapenos,  
served on a 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 \$14**

Roasted garlic-chipotle mojo, pickled  
vegetables, bacon marmalade

**CARNITAS \$13**

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

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**BLACK ANGUS SKIRT STEAK (12OZ) \$25**

Black garlic marinade, grilled to order

**SAUTÉED SHRIMP & CHORIZO \$22**

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

# SOUP & SALAD

**BLACK BEAN SOUP \$7**

Lime crema, Nueske's bacon

**ORGANIC BABY KALE SALAD \$10**

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

**BEET SALAD \$9**

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

*Add: skirt steak \$8, chicken \$5  
shrimp \$7, octopus \$9*

**TORTA SKIRT STEAK \$16**

Black angus skirt steak, black garlic, Oaxaca cheese,  
crispy shallots, pickled jalapenos, roasted garlic-chipotle aioli, served on a garlic toasted ciabatta

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**SEASONAL HARVEST \$12**

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

**GRILLED OCTOPUS \$15**

House made chorizo, epazote crema,  
crispy sweet potato

**BAJA STYLE WILD ALASKAN COD \$13**

Tempura battered fish filet, Mexican coleslaw,  
chipotle crema

**YELLOWFIN TUNA TARTARE\* \$14**

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

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# LARGE PLATES

SERVED WITH MEXICAN RICE  
AND COLE SLAW

**SMALL SIDES**

traditional guacamole \$3.50  
mango wasabi guacamole \$4.00  
avocado poblano salsa \$3.50  
hand pressed tortillas (3) \$2  
fresh tortilla chips \$2.50  
roasted tomatillo salsa \$2  
salsa roja \$2.50

