



ANTOJITOS / APPETIZERS

Guacamole Veracruz **\$13**
Ripe Hass avocados tossed with roasted jalapenos, fresh tomatoes, onions, olives, capers and lime juice. Served with warm stone ground corn-chips.

Guacamole Tradicional **\$11**
Ripe Hass avocados, tossed with fresh jalapenos, onions, cilantro and tomatoes with freshly squeezed lime juice. Served with warm stone ground corn-chips.

Guacamole with Seafood **\$14**
Traditional Guacamole prepared with chilled jumbo lump crab meat and poached shrimp. Served with warm stone ground corn-chips.

Red Salsa **\$10**
Stone ground tomatoes with roasted garlic, chilie de arbol peppers, onions, cilantro, lime and olive oil. Served with warm stone ground corn-chips.

Spicy Chile Wings **\$10**
Crispy fried chicken wings in pomegranate habanero glaze, cilantro sour cream dipping sauce.

Queso Fundido **\$10**
Melted Chihuahua and Oaxaca cheeses with tomatoes, onions and jalapenos. Served with warm corn and flour tortillas.

Aztec Tortilla Soup **\$6**
Roasted tomato and guajillo broth with roasted chicken, vegetables, crispy tortillas and queso fresco.

Crispy Tacos **\$10**
Crispy corn tortillas filled with pulled roasted chicken. Topped with iceberg lettuce, pico de gallo, crema Mexicana and cotija cheese. Served with spicy tomatillo dipping sauce and serrano salsa verde.
with shredded beef **\$12**

Tostada Sliders **\$11**
Individual crispy corn tortillas baked with smoky-pinto beans and Oaxaca cheese, topped with pico de gallo, crema Mexicana, pickled red onions, jalapenos and cilantro.

ENSALADAS / SALADS

House Salad **\$8**
Mixed baby greens, shaved carrot, cilantro, diced apple. Tossed with pomegranate vinaigrette

Spinach and Fresh Cheese Salad **\$11**
Baby spinach, queso fresco, toasted almonds, pasilla peppers and cherry tomatoes, tossed with basil cilantro vinaigrette.

Warm Salmon Salad **\$16**
Grilled marinated salmon filet, mixed field greens, roasted pineapple, black beans and lime honey-sesame seed dressing.

Grilled Adobo Chicken Salad **\$12**
Spinach, cabbage, roasted pineapple, crispy tortilla strips, sliced red onion and oregano lime vinaigrette.

Chicken Fruit Salad Vendor Style **\$13**
Mesclun greens with cubed chicken, roasted pineapple, papaya, mango, diced jicama, fresh lime juice and toasted pumpkin seeds.

Roasted Vegetable Salad **\$11**
Iceburg lettuce, chilli rubbed zucchini, chipotle glazed carrots, roasted corn and marinated mushrooms with charred tomato vinaigrette and queso fresco.

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BURGERS

All burgers served with spice dusted sweet potato fries

Turkey Fajita Burger \$11
Onion and peppers, Mexican oregano, pickled red onions, smokey sweet chipotle sauce.

Grilled Hamburger \$9.50
With Cheddar \$10.50
Served on a soft roll with lettuce and tomato.

Ranchera Burger \$11
Refried beans, cheddar cheese, sliced radish, pickled onion and chipotle mayo.

BORDER QUESADILLAS

All quesadillas are served with sour cream, pickled habanero onions, and salsa verde

Grilled Four Tortillas filled with Oaxaca and Chihuahua Cheeses \$10

With Braised Pulled Beef \$14

With Grilled Adobo Chicken \$12

With Roasted Vegetables \$11

With Chipotle Shrimp \$14

SANDWICHES

All sandwiches are served with our signature cabbage, cucumber and mango slaw and our special spiced-dusted sweet potato fries.

Pulled Pork Sandwich \$11
Achiote braised pork butt, avocado, pickled onions and a sunny side up egg, served on a toasted roll.

Grilled Kaiser Roll \$11
Shaved smoked turkey, baked ham, crispy bacon, queso fresco, chipotle mayo, white onions, pickled jalapenos and fresh avocado.

Grilled Fish Sandwich \$12
Pan roasted tilapia with pickled jalapeno relish, iceberg lettuce, and pico de gallo

Grilled Chicken Sandwich \$10
Grilled adobo chicken breast, avocado, tomato, black beans, pickled red onion and jalapeno relish.

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HOUSE ENCHILADAS

Enchiladas Suizas

Three soft corn tortillas baked with Swiss cheese covered with a creamy roasted chipotle tomatillo sauce and topped with chopped red onions, cilantro and filled with your choice of:

Pulled Roasted Chicken	\$17
Shredded Beef Short Ribs	\$18
Spinach, Onion and Mushroom	\$16

Enchiladas Rojas

Three soft corn tortillas covered with a roasted tomato-habanero sauce and topped with crema Mexicana, queso fresco, chopped onions, potatoes, cabbage and cilantro filled with your choice of:

Pulled Roasted Chicken	\$17
Shredded Beef Short Ribs	\$18
Spinach, Onion and Mushroom	\$16

PLATOS FUERTES / MAIN COURSES

All main courses are served with our signature orange-guajillo rice and refried pinto beans.

Chicken Fajita **\$17**

Adobo marinated chicken cutlet sautéed with roasted peppers and onions, topped with pickled red onions and pico de gallo. Served with warm corn and flour tortillas, a side of cream and spicy tomatillo salsa. Rice and beans on the side.

Beef Fajita **\$18**

Pasilla marinated skirt steak sautéed with roasted peppers, onions and oven dried tomatoes. Topped with pickled red onions and cilantro. Served with warm corn and flour tortillas, a side of cream and spicy tomato salsa. Rice and beans on the side.

Chicken Burrito **\$11**

Grilled flour tortilla filled with pulled roasted chicken, achiote rice, black beans, chipotle and fresh pico de gallo.

Beef Burrito **\$12**

Grilled flour tortilla filled with shredded slow braised beef, achiote rice, black beans with chipotle and fresh pico de gallo.

Shrimp Burrito **\$13**

Grilled flour tortilla filled with crispy baby shrimp, achiote rice, black beans, chipotle and fresh pico de gallo.

Crispy Tacos **\$12**

Crispy corn tortillas filled with pulled roasted chicken. Topped with iceberg lettuce, chopped red onions, crema Mexicana and cotija cheese. Served with chipotle-tomatillo dipping sauce and serrano salsa verde.

with Shredded Beef **\$14**

Baja Fish Tacos **\$13**

Flour or corn tortillas topped with crispy bits of tilapia, shredded iceberg lettuce, pico, cilantro and chipotle mayonnaise. Served with pickled jalapenos and red onions.

Baja Shrimp Tacos **\$13**

Flour or corn tortillas topped with crispy baby shrimp, shredded iceberg lettuce, pico, cilantro and chipotle mayonnaise. Served with pickled jalapenos and red onions.

Crispy Buttermilk Fried Chicken **\$13**

Mole poblano, pickled red onions and jalapeno.

Carnitas Burrito **\$11**

Grilled flour tortilla filled with slow braised pork, achiote rice, black beans and pico de gallo.

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BAMBINO

All of the following options for kids 12 and under are served with sweet potato fries and ketchup.

Beef Tacos \$6

Grilled fresh corn tortillas filled with pulled beef

Crispy Tacos \$6

Crispy corn tortilla rolls filled with your choice of shredded beef or chicken.

Grilled Cheese and Chicken Sandwich \$6

Press warm and toasted Kaiser Roll filled with Chihuahua cheese and grilled chicken.

Quesadillas \$6

Grilled flour tortillas filled with your choice of Oaxaca cheese, grilled beef or shredded chicken.

POSTRES / DESSERTS

Tres Leches Citrico / Citrus Three Milk Cake \$8

Classic Mexican 3 milk cake with strawberry chile de arbol sauce and whipped cream.

Warm Chocolate Cake \$8

Served with chili-spiced strawberry sauce, whipped cream and fresh strawberries.

Chocolate Mousse Tart \$8

Mixed berry and whipped cream.

BEVERAGES

Soda

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist

Hanks Soda

Hanks Root Beer, Hanks Diet Root Beer, Hanks Black Cherry, Hanks Vanilla Cream, Hanks Orange

Juice

Apple, Orange, Grapefruit, Pineapple

Water

Fiji, Pellegrino

Coffee

Espresso, Cappuccino, Café con Leche, Dulce de Leche Shakerato, Cafe Filtro, Cafe Cortado

Tea

Canela, Cinnamon Flavored Black Tea, Iced Black Tea

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