

APPETIZERS

- GUACAMOLE & SALSA FRESCA** \$14.75
tortilla chips
- FIESTA DIPS & TORTILLA CHIPS** \$17.00
goat cheese w/ jalapeño jelly, guacamole,
warm bean dip, new mexico red chili sauce
- BEAN & CHEESE DIP** \$10.00
new mexico red chili sauce, tortilla chips
- NACHOS** \$13.25
black bean chili con carne, queso fundido sauce,
pico de gallo, mexican crema
- MEXICAN STREET CORN** \$5.75
mayonnaise, cotija cheese, paprika
- LOADED "STEAK" FRIES** \$13.25
shoestring fries, shredded bbq smoked brisket,
melted cabot-jalapeño cheese
- DIVE BAR SALAD** \$8.75
seasonal greens w/ crumbled goat cheese,
cherry tomatoes, sweet corn, cucumber
- CHICKEN WINGS** \$14.75
maple-spiked mexican hot sauce glaze, blue cheese dipping sauce
- EMPANADA** (contains gluten)
ground beef & cheese \$7.75
pull chicken & cheese \$7.75
- CRUSTED CALAMARI**
classically crusted, pineapple-habanero side glaze \$14.25
- CRISPY CHICKEN FINGERS** \$12.75
served w/ french fries (contains gluten)

QUESADILLAS

- served w/ guacamole & chipotle crema (contains gluten)
- classic cheese** \$10.25
- w/ adobo citrus marinated chicken** \$14.25
- w/ wild gulf shrimp & sweet corn** \$14.75
- w/ al pastor** \$15.25
- w/ birria brisket** \$16.75
- w/ chimichurri steak** \$17.50
- w/ portabella mushroom** \$14.00

SABOR DE MEXICO

- RED MOLE CHICKEN ENCHILADAS** \$14.50
corn tortillas, mildly-spiced traditional chile-chocolate sauce
of Puebla, shredded chicken, yellow rice, refried pinto beans
- SOUR CREAM CHICKEN ENCHILADAS** \$14.50
corn tortillas, monterey jack sour cream sauce,
shredded chicken, yellow rice, refried pinto beans

TACOS

Served in Locally Made, Soft Griddled,
non-GMO Stoneground White Corn Tortillas

- ADOBO CITRUS MARINATED CHICKEN** \$6.75
mango salsa, shredded romaine, cotija cheese
- PORTABELLA & GOAT CHEESE** \$6.75
arugula, cherry tomato, truffle-white balsamic vinaigrette
- CLASSIC BEEF** \$7.25
queso blanco, shredded romaine, pico de gallo
- BLACKENED WILD CAUGHT COD**..... \$7.98
citrus, fennel, cabbage, salsa verde
- BAJA TACO** \$7.98
fried white fish, roasted poblano cabbage coleslaw,
red pepper tartar sauce, salsa verde
- FRIED WILD GULF SHRIMP** \$7.98
jicama, mango, cucumber, red onion, watercress
- PORK AL PASTOR** \$6.75
achiote chili, caramelized onion, garlic,
pineapple habanero sauce
- SMOKED PORK BELLY** \$7.00
maple balsamic glaze, shredded romaine, tomato, guacamole
- CHIMICHURRI STEAK** \$9.25
sautéed onions, peppers, salsa verde
- BIRRIA BRISKET (2 tacos)** \$14.25
onion, cilantro, birria consume (sauce)
- GO NAKED** +\$0.75
substitute lettuce for tortilla

BURRITOS

- BURRITOS** are stuffed w/ yellow rice, black beans,
melted cheddar-jack cheese, flour tortilla, new mexico red
chili salsa (contains gluten)
- w/ adobo citrus marinated chicken** \$14.75
- w/ al pastor** \$15.75
- w/ chimichurri steak** \$18.50
- w/ blackened wild cod** \$18.50
- w/ portabella mushroom** \$14.75

RICE BOWLS

choose any taco protein over
steamed japanese sticky rice TACO PRICE +\$5.15

SALAD BOWLS

choose any taco protein over
seasonal greens, hibiscus vinaigrette TACO PRICE +\$5.15

IF YOU HAVE A FOOD ALLERGY PLEASE TELL YOUR SERVER OR MANAGER BEFORE ORDERING.
THE FOOD INGREDIENTS ON THIS ENTIRE MENU ARE 100% GLUTEN FREE UNLESS STATED OTHERWISE
MENU PRICING INCLUDES CREDIT CARD FEE / 3% DISCOUNT WITH CASH PAYMENTS