

## APPETIZERS

<b>GUACAMOLE &amp; SALSA FRESCA</b> .....	\$14.75
tortilla chips	
<b>FIESTA DIPS &amp; TORTILLA CHIPS</b> .....	\$17.51
goat cheese w/ jalapeño jelly, guacamole, warm bean dip, new mexico red chili sauce	
<b>BEAN &amp; CHEESE DIP</b> .....	\$10.30
new mexico red chili sauce, tortilla chips	
<b>NACHOS</b> .....	\$13.65
black bean chili con carne, queso fundido sauce, pico de gallo, mexican crema	
<b>MEXICAN STREET CORN</b> .....	\$5.92
mayonnaise, cotija cheese, paprika	
<b>LOADED "STEAK" FRIES</b> .....	\$13.65
shoestring fries, shredded bbq smoked brisket, melted cabot-jalapeño cheese	
<b>DIVE BAR SALAD</b> .....	\$9.00
seasonal greens w/ crumbled goat cheese, cherry tomatoes, sweet corn, cucumber	
<b>CHICKEN WINGS</b> .....	\$15.19
maple-spiked mexican hot sauce glaze, blue cheese dipping sauce	
<b>EMPANADA</b> (contains gluten)	
ground beef & cheese .....	\$7.98
pull chicken & cheese .....	\$7.98
<b>CRUSTED CALAMARI</b>	
classically crusted, pineapple-habanero side glaze .....	\$14.68
<b>CRISPY CHICKEN FINGERS</b> .....	\$13.13
served w/ french fries (contains gluten)	

## QUESADILLAS

served w/ guacamole & chipotle crema (contains gluten)

<b>classic cheese</b> .....	\$10.56
w/ <b>adobo citrus marinated chicken</b> .....	\$14.68
w/ <b>wild gulf shrimp &amp; sweet corn</b> .....	\$15.19
w/ <b>al pastor</b> .....	\$15.71
w/ <b>birria brisket</b> .....	\$17.25
w/ <b>chimichurri steak</b> .....	\$18.03
w/ <b>portabella mushroom</b> .....	\$14.42

## SABOR DE MEXICO

<b>RED MOLE CHICKEN ENCHILADAS</b> .....	\$14.94
corn tortillas, mildly-spiced traditional chile-chocolate sauce of Puebla, pulled chicken, yellow rice, refried pinto beans	
<b>SOUR CREAM CHICKEN ENCHILADAS</b> .....	\$14.94
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

<b>ADOBO CITRUS MARINATED CHICKEN</b> .....	\$6.95
mango salsa, shredded romaine, cotija cheese	
<b>PORTABELLA &amp; GOAT CHEESE</b> .....	\$6.95
arugula, cherry tomato, truffle-white balsamic vinaigrette	
<b>CLASSIC BEEF</b> .....	\$7.47
queso blanco, shredded romaine, pico de gallo	
<b>BLACKENED WILD CAUGHT COD</b> .....	\$8.22
citrus, fennel, cabbage, salsa verde	
<b>BAJA TACO</b> .....	\$8.22
fried white fish, roasted poblano cabbage coleslaw, red pepper tartar sauce, salsa verde	
<b>FRIED WILD GULF SHRIMP</b> .....	\$8.22
jicama, mango, cucumber, red onion, watercress, jalapeño jelly	
<b>PORK AL PASTOR</b> .....	\$6.95
achiote chili, caramelized onion, garlic, pineapple habanero sauce	
<b>SMOKED PORK BELLY</b> .....	\$7.21
maple balsamic glaze, shredded romaine, tomato, guacamole	
<b>CHIMICHURRI STEAK</b> .....	\$9.53
sautéed onions, peppers, salsa verde	
<b>BIRRIA BRISKET (2 tacos)</b> .....	\$14.68
onion, cilantro, birria consume (sauce)	
<b>GO NAKED</b> .....	+\$0.77
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/ <b>adobo citrus marinated chicken</b> .....	\$15.19
w/ <b>al pastor</b> .....	\$16.22
w/ <b>chimichurri steak</b> .....	\$19.06
w/ <b>blackened wild cod</b> .....	\$19.05
w/ <b>portabella mushroom</b> .....	\$15.19

## RICE BOWLS

choose any taco protein over  
steamed japanese sticky rice ..... TACO PRICE +\$5.30

## SALAD BOWLS

choose any taco protein over  
seasonal greens, hibiscus vinaigrette . TACO PRICE +\$5.30

**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