

APPETIZERS

GUACAMOLE & SALSA FRESCA	\$14.75
tortilla chips	
FIESTA DIPS & TORTILLA CHIPS	\$17.51
goat cheese w/ jalapeño jelly, guacamole, warm bean dip, new mexico red chili sauce	
BEAN & CHEESE DIP	\$10.30
new mexico red chili sauce, tortilla chips	
NACHOS	\$13.65
black bean chili con carne, queso fundido sauce, pico de gallo, mexican crema	
MEXI-MUSSELS	\$15.00
pei mussels, spicy chorizo, white wine, shallots, radish, salsa verde, cilantro	
LOADED "STEAK" FRIES	\$13.65
shoestring fries, shredded bbq smoked brisket, melted cabot-jalapeño cheese	
DIVE BAR SALAD	\$9.00
seasonal greens w/ crumbled goat cheese, cherry tomatoes, sweet corn, cucumber	
CHICKEN WINGS	\$15.19
maple-spiked mexican hot sauce glaze, blue cheese dipping sauce	
EMPANADA (<i>contains gluten</i>)	
ground beef & cheese	\$7.98
pull chicken & cheese	\$7.98
CRISPY CHICKEN FINGERS	\$13.13
served w/ french fries (<i>contains gluten</i>)	
SHRIMP CEVICHE TOSTADAS	
cucumber, jicama tomato, pickled red onion, hot sauce	\$15.00

QUESADILLAS

served w/ guacamole & chipotle crema (<i>contains gluten</i>)	
classic cheese	\$10.56
w/ adobo citrus marinated chicken	\$14.68
w/ wild gulf shrimp & sweet corn	\$15.19
w/ al pastor	\$15.71
w/ birria brisket	\$17.25
w/ chimichurri steak	\$18.03
w/ portabella mushroom	\$14.42

SABOR DE MEXICO

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

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

RICE BOWLS

<i>choose any taco protein over steamed japanese sticky rice</i>		TACO PRICE +\$5.30
SALMON (FAROE ISLANDS)		\$22.00
pan-seared, ancho-chile tamarind glaze		

SALAD BOWLS

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