

APPETIZERS

GUACAMOLE & SALSA FRESCA	\$14.75
with tortilla chips	
FIESTA DIPS & TORTILLA CHIPS	\$17.50
goat cheese w/ jalapeño jelly, guacamole, warm bean dip, new mexico red chili sauce	
BEAN & CHEESE DIP	\$10.50
new mexico red chili sauce, tortilla chips	
NACHOS	\$13.75
black bean chili con carne, queso fundido sauce, pico de gallo, mexican crema	
CRISPY CALAMARI	\$15.00
garlic-lemon, chipotle aioli	
LOADED BRISKY TOTS	\$14.75
tater tots, smoked brisket, melted cabot-jalapeño cheese, ranchero	
DIVE BAR SALAD	\$9.50
seasonal greens w/ crumbled goat cheese, cherry tomatoes, sweet corn, cucumber	
BUFFALO WINGS	\$15.25
maple-spiked mexican hot sauce glaze, blue cheese dipping sauce	
EMPANADAS (contains gluten)	
ground beef & cheese	\$8.25
pull chicken & cheese	\$8.25
CRISPY CHICKEN TENDERS	\$13.25
served w/ french fries (contains gluten)	
MEXICAN STREET CORN	
mayonnaise, cotija cheese, paprika	\$6.50

QUESADILLAS

served w/ guacamole & chipotle crema

classic cheese	\$10.50
w/ solado chicken	\$14.75
w/ gulf shrimp & sweet corn	\$15.25
w/ al pastor	\$15.75
w/ birria brisket	\$17.50
w/ steak verde	\$18.25
w/ mushroom goat cheese	\$14.50

ENCHILADAS

RED MOLE CHICKEN ENCHILADAS	\$15.25
corn tortillas, mildly-spiced traditional chile-chocolate sauce of Puebla, pulled chicken, yellow rice, refried pinto beans	
SOUR CREAM CHICKEN ENCHILADAS	\$15.25
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

OAXACAN GARDEN	\$6.75
sauteed zucchini, cherry tomato, arugula, oregano, oaxacan cheese, touch of ranchero sauce	
SOLADO CHICKEN	\$7.25
adobo-citrus marinated chicken, mango salsa, shredded romaine, cotija cheese	
MUSHROOM GOAT CHEESE	\$7.25
portabella mushroom, goat cheese, arugula, cherry tomato, truffle-white balsamic vinaigrette	
CLASSIC BEEF	\$7.75
queso blanco, shredded romaine, pico de gallo	
WILD COD	\$8.50
citrus, fennel, cabbage, salsa verde	
BAJA FISH	\$8.50
crispy white fish, roasted poblano cabbage coleslaw, red pepper tartar sauce, salsa verde	
GULF SHRIMP	\$8.50
lettuce, carrots, tartar sauce, jalapeño jelly	
PORK AL PASTOR	\$7.25
achiote chili, caramelized onion, garlic, pineapple habanero sauce	
SMOKED PORK BELLY	\$7.50
maple balsamic glaze, shredded romaine, tomato, guacamole	
STEAK VERDE	\$9.50
filet mignon tips, sautéed onions, peppers, salsa verde	
BIRRIA	\$8.50
house-smoked brisket, onion, cilantro, birria consume (sauce)	

BURRITOS

BURRITOS are stuffed w/ yellow rice, black beans,
melted cheddar-jack cheese, flour tortilla,
new mexico red chili salsa (contains gluten)

w/ solado chicken	\$15.25
w/ al pastor	\$16.50
w/ steak verde	\$19.00
w/ wild cod	\$19.00
w/ mushroom goat cheese	\$15.25

RICE BOWLS

choose any taco protein over
steamed japanese sticky rice TACO PRICE +\$5.50

SALAD BOWLS

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

IF YOU HAVE A FOOD ALLERGY PLEASE INFORM 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