

## 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 AZUL**  
blue cornmeal crust, pineapple-habanero 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