

TACOS *clásico* --- \$4

BARBACOA

Pickled red onion, salsa roja, avocado lime salsa, cotija cheese & cilantro

POLLO GUISADO

Pickled red onion, salsa roja, avocado lime salsa, cotija cheese & cilantro

CARNITAS

Pickled red onion, chipotle salsa, avocado lime salsa, cotija cheese & cilantro

PAPAS Y RAJAS

Pickled red onion, pico de gallo, salsa verde, avocado lime salsa, cotija cheese & cilantro

CHORIZO

Pico de gallo, chipotle salsa, avocado lime salsa, cotija cheese & cilantro

FRIJOLE Y QUESO

Pickled red onion, pico de gallo, jack cheese, salsa roja, avocado lime salsa, cotija cheese & cilantro

TACOS *especial* --- \$4.50

AL PASTOR

Adobo marinated roasted pork, white onion, grilled pineapple, salsa verde & cilantro

CAMARÓN

Seared achiote shrimp (chilled), pico de gallo, cabbage, salsa verde, avocado lime salsa & cilantro

KOREAN

Bulgogi marinated pulled beef tenderloin, shredded lettuce, kimchee, pear-mango slaw & gochujang crema

POLLO MOLE

All natural chicken thighs stewed in Oaxacan mole negro with pico de gallo, cotija cheese & cilantro

3-TACO *combo* --- \$11.95

Choice of **ANY 3 TACOS** with rice & beans

ADD-ONS FOR TACOS

Guacamole 75¢ Jalapeños 50¢ Crema 50¢

RELLENOS = *stuffing*

BARBACOA

Slow-cooked, pasilla chili braised beef tenderloin

POLLO GUISADO

All natural chicken thighs slow-simmered with toasted guajillo peppers

CARNITAS

Confit of boneless citrus marinated pork shoulder

PAPAS Y RAJAS

Roasted potato with sautéed Spanish onion & poblanos

CHORIZO

Fresh Mexican smoked pork and paprika sausage, roasted & hand crumbled

FRIJOLE Y QUESO

Oaxacan bay leaf stewed black beans & cotija cheese

BURRITOS

Pico de gallo, pickled red onion, rice, beans, jack cheese, shredded lettuce, cotija cheese & salsa wrapped in a flour tortilla

FRIJOLE Y QUESO 10" - \$6.95 12" - \$8.50

ADD BARBACOA, POLLO, CARNITAS OR PAPAS Y RAJAS + \$2

ADD-ONS Guacamole \$1 Jalapeños 75¢ Crema 75¢

PLATOS

Choice of **BARBACOA, POLLO, PAPAS Y RAJAS** or **CARNITAS** w/rice, beans, salad, 3 tortillas, cotija cheese, pico de gallo & pickled red onion \$11.50

ADD-ONS Guacamole \$1 Jalapeños 75¢ Crema 75¢

QUESADILLAS

Pico de gallo, pickled red onion & jack cheese in a flour tortilla, served with a side of crema

QUESO \$6.75

ADD BARBACOA, POLLO, CARNITAS + \$1.50

ADD-ONS Guacamole 75¢ Jalapeños 50¢

ENCHILADAS

Choice of **BARBACOA, POLLO, CARNITAS, PAPAS Y RAJAS, FRIJOLE Y QUESO** or **CHORIZO** with verde or mole salsa, jack cheese, onion, cilantro, guacamole & crema \$4

COMIDA CALLE

AUTHENTIC MEXICAN STREET FOOD **GREAT FOR SHARING!**

ESQUITES

Sweet corn-off-the-cob, chipotle crema, cotija cheese & cilantro with choice of chips or warm corn tortillas \$5

PESCADO CEVICHE

Citrus cured tilapia, tomato, celery, onion, jalapeño & cilantro with choice of chips or warm corn tortillas \$8.50

MARISCOS MIXTO CEVICHE

Our pescado ceviche, chilled achiote shrimp & poached calamari with choice of chips or warm corn tortillas \$10.50

APERTIVOS DEL DIA

ASK ABOUT OUR SNACK OF THE DAY! P/A

ENSALADAS

GREEN SALAD

Chopped romaine, pickled red onion, pico de gallo & cotija cheese \$7.50

OAXACA SALAD

Green salad with chilled black beans, guacamole, crema & choice of **BARBACOA, POLLO, or CARNITAS** \$9.75

APARTE

RICE	\$2	BEANS	\$2
PICO DE GALLO	\$1	CREMA	\$1
JALAPEÑOS	\$1	CHIPS	\$2
GUACAMOLE served w/chips	SM \$3.95	LG \$6.95	
EXTRA SALSA	SM 75¢	LG \$1.50	

AGUAS FRESCAS

TRY OUR HOMEMADE REFRESHMENTS!

HIBISCUS ICED TEA	
HOMEMADE LEMONADE	\$2.95
HORCHATA (Organic rice milk w/ cinnamon & sugar)	

BEBIDAS

JARRITOS (Traditional Mexican sodas)	\$2.50
CANNED SODA	\$1.50
MEXICAN COCA-COLA or SPRITE	\$2.95
BOTTLED WATER	SM \$1.50 LG \$2