

## APERITIVOS

### SALSA TRIO & CHIPS 7

salsa rojo + avocado tomatillo + piña jicama pico de gallo served with house-made corn tortilla chips  
\*add guacamole for additional 7

### MORRO BAY GUACAMOLE + CHIPS 9

served with house-made corn tortilla chips

### GAUCHO NACHOS 14

choice of chicken verde or pineapple carnitas creamed black beans + roasted corn + olives + red jalapeños + pico de gallo on house-made flour chips

### AHI NACHOS 18

avocado tomatillo salsa + creamed black beans + roasted corn + black olives + pickled fresno peppers on house-made flour chips + monterey jack cheese + queso cotija diablo

### CARNITAS TAQUITOS 14

braised with Mexican coke, chipotle & agave nectar 12+ hours piña pepper salsa + guacamole + chile crema + pickled red onion + queso cotija diablo

### QUESO FUNDIDO

melted creamy queso dip + warm flour tortillas  
choice of: chorizo 14 shrimp 18 seasonal vegetables 14

### CHILE RELLENO FUNDIDO 18

crab and chorizo stuffed roasted pasilla peppers + monterey jack cheese + pico de gallo topped with roasted garlic crema + pepitas + micro greens, served with warm flour tortilla

### JALAPEÑO TATER TOTS 10

hand-formed tots made fresh daily + chipotle ketchup

## SOPAS + ENSALADAS

### PORK POZOLE c 7 / b 13

hearty Mexican hominy soup with braised pork + onion + cilantro + shaved green cabbage + queso cotija + lime

### EL “COBB” RÓN 13

mixed field greens + grilled chicken verde + roasted corn + black beans + avocado + chorizo crumble + queso cotija + crispy corn tortilla strips + cilantro-lime vinaigrette

### SHRIMP + SCALLOP KALE SALAD 18

sautéed gulf shrimp + pan seared scallop + hearty greens + pineapple pico de gallo + roasted bell peppers + queso cotija + cumin-lime vinaigrette

### AHI QUINOA SALAD 16

fresh raw ahi + chilled quinoa + pomegranate + chopped avocado + roasted peppers + pickled carrots + red onion + blood orange vinaigrette

## RAW BAR

### CHEF'S CEVICHE 13

made to order from our seasonal fresh fish selections served with house made corn tortilla chips

### SHRIMP CEVICHE 15

ceviche-style shrimp cocktail + avocado pico de gallo + charred grapefruit + micro greens, served with house made corn tortilla chips

### AHI CRUDO 14

raw sushi grade ahi + shaved red onion + shaved cabbage + morro bay avocado + chili crema + pickled fresno peppers + citrus-lime vinaigrette + micro greens, served with crispy corn tostadillas

### RAW OYSTERS market price

see our market board for daily fresh oyster selections served with fresh spicy apple cucumber mignonette

## TACOS Y BURROS

### FRESH FISH TACOS market price

piña pepper salsa + shaved cabbage + pickled onion + fresno chiles + micro greens (see our chalkboards for today's fresh fish)

### BBQ CHICKEN TACOS 16

grilled chicken marinated in house chipotle bbq sauce + monterey jack cheese + pickled fresno chiles + green onion + pickled red onions+ queso cotija

### CARNITAS TACOS 15

jalapeño pineapple salsa + shaved cabbage + micro greens + chipotle cotija crumble

### FRESH FISH BURRO market price

black beans + verde rice + piña pepper sauce + pickled red onion + fresno chiles + shaved cabbage + chives, served wet w/ salsa verde (see our market boards for today's fresh fish)

### BBQ CHICKEN BURRO 18

grilled chicken marinated in house chipotle bbq sauce + black beans + chorizo dirty rice + crispy fried potatoes + guacamole + pico de gallo + pickled fresno peppers + monterey jack cheese baked and topped with creamy tomatillo-avocado salsa + roasted garlic crema + chipotle bbq sauce + fried egg

### CARNITAS BURRO 16

black beans + verde rice + monterey jack + jalapeño pineapple salsa + pico de gallo, served wet w/ red salsa ranchera + queso cotija diablo + chile crema + micro cilantro

CORKAGE \$15 / 1 CHECK PER TABLE / 6 PACK FOR THE KITCHEN \$10

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 or MORE

Eating raw or undercooked foods may increase your chances of food born illness

## ESPECIALALIDES de GAUCHO

### SHORT RIB ENCHILADAS 22

three rolled flour enchiladas of slow-braised short rib + house-made salsa rojo + monterey jack topped with crispy potato + chile crema + queso cotija diablo + chives

### SHRIMP MOLE ENCHILADAS 25

three rolled flour enchiladas of sautéed gulf shrimp + roast butternut squash + monterey jack + sautéed red onion + our 3rd generation mole recipe topped with chile crema + pepitas + micro greens

### AHI ENCHILADAS 28

two corn tortillas, baked with roasted kale + monterey jack + smooth salsa verde suiza, topped with fresh ahi sashimi + sliced avocado

### EL JEFE 19 (paleo)

verde chicken + ranchera salsa + salsa verde + butternut squash + kale + roasted onion + sunny side up egg + pepitas

### CHORIZO TORTA 17

chorizo-chuck blend + shaved cabbage + avocado + red onion + tomato + pickled fresno peppers + cotija crumble + sunny side up egg on a salsa-grilled bolio roll served with jalapeño tater tots + house made chipotle ketchup

### ENCHILADA SOUP 18

chicken verde + roasted peppers + onions + tomato braised to order in a creamy enchilada broth, topped with shaved cabbage + pickled fresno peppers + chile crema + queso cotija, served with warm flour tortillas

### BRAISED SHORT RIB CHILAQUILES 24

our signature shredded short rib + organic farm fresh eggs + monterey jack + salsa rojo + salsa ranchera + creamed black beans + corn tortilla strips topped with queso cotija + fresh pico de gallo + pickled red onion + sunny side up egg

### BRAISED SHORT RIB CHILE VERDE 25

our signature slow braised short rib in salsa verde + jalapeño mashed potatoes + asparagus, topped with a sunny side up egg + micro greens served with warm flour tortillas

### DOUBLE CUT PORK CHOP AL PASTOR 26

pineapple brown sugar marinated grilled pork chop + piña pepper salsa + heirloom cauliflower succotash + jalapeño mashed potatoes topped with mezcal infused apple butter

### AGED 16 oz. BONE-IN NY STRIP 37

certified Angus beef, char-grilled to your preference, rested and sliced + agave-kissed carrot purée + creamed kale + salted crispy potatoes finished with artesian olive oil

### SEARED DIVER SEA SCALLOPS 29

fresh diver scallops seared to medium rare + heirloom cauliflower succotash finished with artesian olive oil and micro greens

### PESCADO de DIA market price

your selection from our daily market board + heirloom cauliflower succotash + piña pepper salsa with your choice of jalapeño mashed potatoes or chorizo dirty rice