



### Dips with Chips

**Guacamole (made to order) \$6**

Avocado, tomato, onion, cilantro, chile Serrano, lime

**Salsas \$5** Roasted tomatillo or 3 Chile-Tomato or Habanero

### Sides

**Cilantro Poblano Rice \$3**

**Vegetarian Black Beans \$3**

Onion, garlic, bell pepper, epazote, cilantro

**Colombian Pinto Beans \$4**

Pork shoulder, plantain, herbs

### Desserts

**Tres Leches \$3.50**

**Chocolate-Chipotle Flan \$3.50**

**Sopes** (crispy corn masa cake with toppings)

**Meatball \$3** Beef, pork, pinto bean, black mole, pickled white cabbage, queso fresco, peanut, cilantro

### Salads

**Kale \$8.50** Green kale, red radish, queso fresco, green grape, green cabbage, spicy Georgia pecan, carrot, celery, onion, parsley, lemon, EVOO

**Romaine \$8.50** Roasted tomatoes, parsley, olives, requeson cheese, parsley, cilantro, oregano, celery, carrot, onion, avocado, red wine vinegar, EVOO

### **Add Protein to Your Green**

Achiote Pork \$4 / Chicken Tinga \$3.75 / Beef \$5

**Bowls** (slow cooked meat in broth)

**Pozole Verde \$10.50** Pork shoulder, roasted tomatillo, chile poblano, radish, cilantro, green cabbage, onion, lime, queso fresco, corn tortilla chips

**Beef Achiote \$11** Beef shoulder, aji panca, orange, sweet plantain, carrots, celery, onion, cilantro, parsley

**Tacos** House organic corn tortillas

**Achiote Pork \$3.75**

Pork shoulder slow roasted in banana leaf, pickled onion, cilantro, habanero salsa

**Chicken Tinga \$3.50**

Pulled roasted chicken, chile chipotle-tomato sauce lettuce, crema fresca

**Carne Asada \$4**

Seared beef, house marinade, onions, cilantro

**Black Rooster Asada \$4.50**

Seared beef, apple wood smoked bacon, Oaxaca cheese, pickled chile poblano, onion

**Vegetarian \$3.25**

shiitake mushrooms, onion, zucchini, epazote, crema fresca

**Sweet Potato Kale \$3.50**

Onion, lemon, garlic, chili guajillo, crema fresca, and cilantro.

### Ceviche

**Shrimp \$10**

Tomato, onion, cilantro, orange, red bell pepper tomato broth