



served from 5:00-9:00 pm

botanas & small plates

CHIPS & DIP

House blue and yellow corn totopos with chef's choice salsas. 4
add black bean dip 3, add guacamole 3/5

FRITO MEZCLADO

Tender, flash fried calamari (tubes & tentacles) and jalapeños. Served with house roasted jalapeño aioli & lime. Gluten-free. 11

CHILES CON LIMON

Our favorite! Strips of fried jalapeños, seasoned with lime and salt. Served with black beans and handmade corn tortillas. 8 (ala carte, 5)

BURRATA

Over pistachio-mint chimichurri, with local lemon olive oil, micro greens & toast (Crust & Crumb). 9

EMPANADAS

Oaxaca cheese, caramelized onion, roasted poblanos and grilled chorizo in a fresh corn masa pocket. 5 ea.

SOPITOS

Three mini masa boats filled with black beans, grilled chorizo, flank steak and nopales. Finished with shredded Napa cabbage, cotija, crema & arbor chile sauce. 10

QUESO FUNDIDO

Sizzling dish of melted Oaxaca cheese and grilled chorizo. Served with black beans and handmade corn tortillas or tortilla chips. 10

TACO DEL DIA

Ask your server about today's selection. aq

NACHOS

Crisp yellow & blue corn totopos, black beans, Oaxaca & cotija cheese, diced tomato, pickled jalapeños, crema, guacamole, arbor chile. 10
add duck carnitas 5, skirt steak 4

GRILLED SHRIMP QUESADILLA

With grilled peppers, onion & melted Oaxaca cheese in a blue corn tortilla. Served with guacamole, crema and salsa. 10

soups & salads

CHICKEN TORTILLA SOUP Light & brothy. Topped with avocado & queso cotija. 5 / 9

DAILY SOUP Our from-scratch, seasonal soups change daily. See today's specials list.

JICAMA SALAD Thinly sliced jicama, napa cabbage, pepitas, orange, red onion and cilantro in a light citrus vinaigrette. 9 (half, 6.5)

Grilled Chicken 4 / Grilled Salmon 6 / Grilled Prawns (3) 7

MIXED GREENS Fresh greens, seasonal fruit, toasted local almonds, dried cranberry, avocado, queso cotija and red onion. 9 (half, 6.5)

Grilled Chicken 4 / Grilled Salmon 6 / Grilled Prawns (3) 7

entrees

STUFFED POBLANO

A fresh roasted chile poblano filled with huitlacoche, creminis, queso Oaxaca & cotija, roasted cauliflower-potato puree, roasted corn & caramelized onion. Finished with a Peruvian aji amarillo sauce with black beans and handmade blue corn tortillas. 15

SKIRT STEAK

USDA choice grilled skirt steak over a pistachio + local mint chimichurri. With mashed pintos and handmade blue corn tortillas. 18

DUCK CARNITAS

Over aji amarillo sauce with radish, onion, jalapeño, carrots and micro greens. Alongside black beans and handmade blue corn tortillas. 18

ENCHILADAS EN CASUELA

Roasted cauliflower & poblano puree, Oaxaca cheese, garlic and leeks folded into two corn tortillas, topped with queso cotija and guajillo sauce. With black beans & rice. 14

SHORTRIBS

Pasture raised beef short ribs from Open Space Meats (Newman). Braised in a house blackberry mole sauce, over creamy polenta with seasonal vegetables. 19

WEDDING...

Our signature rich, creamy and slightly spicy wedding sauce, served your favorite way - choice of grilled chicken breast, mixed seafood (salmon, prawns & squid) or over a large grilled chicken burrito. Chicken and seafood plates are served with black beans, cilantro rice and choice of flour or handmade blue corn tortillas.

Chicken 14 / Seafood 18 / Burrito 12

TAMALES

See our daily specials list for today's varieties. We add puréed fresh corn and roasted squash to fresh masa, making our tamales extra moist and healthy! Served with black beans & rice, salad or soup. aq

GRILLED SALMON

A customer favorite! Grilled salmon filet garnished with guava & pineapple pico de gallo. Served with salad, soup or black beans & rice. 16

DUCK ENCHILADAS ENMOLADAS

Slow braised duck and oregano spiced pickled onion, folded into two corn tortillas. Served over mashed black beans and covered in house mole negro, creme fraiche and queso fresco. 16.5

a la carte

BLACK BEANS 2.5

SOUR CREAM 1.5

QUESO COTIJA 2

RICE & BEANS 5

ONE TAMALES 5

WEDDING SAUCE 2

TORTILLAS 2

SWEET POTATO FRIES 4.25

SMALL GUAC 3

beverages

SODA

Pepsi, Diet Pepsi, Root Beer, Pink Lemonade, Sierra Mist, Dr. Pepper 2.85

HEYHONEY! ARTISANAL LEMONADE

Sweetened with local Hughson, CA honey. 3.5

FRESH BREWED ICED TEA 2.85

COFFEE (ENTIMOS COFFEE ROASTERS) 2.75

► PLEASE SEE ADDITIONAL BEVERAGE PRINTOUTS FOR SEASONAL COCKTAIL, SANGRIA, BEER AND ESPRESSO BEVERAGES.

Many items on our menu come from the following local farmers, butchers and vendors: Burroughs Family Farms, HeyHoney! Artisanal Lemonade, Smile Farms, Aldrin Bros. Farms, Nicolau Farms, Turlock Fruit Company, Select Harvest, Entimos Coffee Roasters, Natcher Milk, Mast Coffee Company, R.A.M. Farms, Crust & Crumb, Edith's Bakery, Open Space Meats, Five Kings Cattle, National Market and West Side Ministries. We also use many items from our large, seasonal garden.

Thank you for joining us today! Our dishes are prepared from scratch, with love and care... please sit back and relax.