

## Snacks

Fried Cheese with Chile Guava Glaze ++	\$8.95
Wings: Jalapeno or Habanero ++	\$9.95
Sliced Veggies and Guacamole ++	\$9.95
Fried Sweet Plantains ++	\$6.95
Empanadas (Rotating)	\$8.95

## Chips

Salsa ++	\$4.95
Guacamole ++	\$7.95
Queso Dip ++	\$6.95
Nachos tossed with Chile Tomato Sauce & Cheese ++ <i>Add: Chorizo, Beef, Guacamole, or Beans</i>	\$6.95 \$3 ea

## Small Plates

*Served with Organic Corn Tortillas and Fixins'*

Braised Beef Brisket ++	\$14.95
Grilled Shrimp with spices, garlic and herbs ++	\$16.95
Chicken Mole with Chile and Chocolate Sauce ++	\$13.95
Stuffed Plantain with Chile Braised Pork ++	\$13.95

++ INDICATES ITEM IS WHEAT FREE BUT MAY COME INTO CONTACT WITH GLUTEN DURING THE COOKING PROCESS. PLEASE SPECIFY ALLERGIES BEFORE ORDERING

## Enchiladas

*Served with Rice & Beans*

Chicken++	\$16.95
Seasonal Veggie++	\$14.95
Shrimp++	\$18.95

## Tacos, Gorditas, etc

Mushroom Gordita ++	\$6
Chicken Flautas ++	\$8
Baja Style Fish Taco	\$7
Crispy Beef Taco ++	\$7
Sweet Potato & Kale Taco ++	\$6
Beef & Chorizo Gordita ++	\$7
Roasted Pork Taco (Carnitas) ++	\$7

## Quesadillas

*Served with Salsa and Crema*

Seasonal Veggies	\$9.95
Ground Beef	\$10.95
Pork Carnitas	\$11.95
Chicken	\$11.95
Brussel Sprout Corn Tortillas ++	\$8.95

## Veggies, Salads, & Sides

Chamomile Honey Roasted Sweet Potato ++	\$5.95
Rice or Beans ++	\$4
Grilled Mexican Street Corn ++	\$5.50
Roasted Brussel Sprouts ++	\$6.95
Roasted Beet, Arugula & Butternut Squash Salad ++	\$9.95
Taco Salad ++	\$8.95

## Burritos

*Includes Beans, Rice, Cheese, Salsa and Lettuce*

Seasonal Veggies	\$11.95
Brisket	\$14.95
Braised Pork	\$13.95
Chicken Mole	\$13.95
Shrimp	\$16.95

*Wet Burrito: sauce cheese, crema & scallions* \$3

## Burger

*Served with Hand Cut Fries and House Pickles*

1/4 lb Cheeseburger	\$10.95
Double Cheeseburger	\$14.95
<i>Add: Avocado, Bacon, or Chorizo</i>	\$2 ea

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Beer and Wine

PROSECCO EXTRA DRY BORGIO MAGREDO, Italy- \$10

### white and rose

PINOT GRIGIO CA'DONINI Italy- \$8

ALBARINO COLUMNA Spain- \$9.50

SAUV BLANC CHATEAU HAUT-MAURIN France-\$8

CHARDONNAY KELLEREI TERLAN Italy -\$12

ROTATING ITALIAN ROSE-\$11

### reds

TEMPRANILLO FAUSTINO Spain-\$8

CAB BLEND GUNDLACH BUNDSCHU Sonoma-\$13

DOLCETTO ASCHERI Italy-\$11

### bottles&cans

Bud, Bud Light, Red Stripe, Modelo Especial,  
Naragansett -\$5

Pacifico, Heineken, Corona, Corona Light,  
Guinness, RedBridge GF Beer -\$6

Rotating Untold Brewing Cans \$AQ

Bantam Buzzwig Cider-\$7

Miller High Life 40 oz. (min 2 people)-\$8

see board for rotating draft list

## Tequila

### blanco

LUNAZUL \$9

HOTEL CALIFORNIA \$9

FORTALEZA \$11

SIETE LEGUAS \$11

### reposado

CAZADORES REPOSADO \$11

HOTEL CALIFORNIA REPOSADO \$11

LA GRITONA \$10

FORTALEZA REPOSADO \$13

SIETE LEGUAS REPOSADO \$163

DON JULIO REPOSADO \$15

CLASE AZUL REPOSADO \$20

### anejo

TEQUILA OCHO ANEJO \$15

EL TESORO ANEJO \$16

SIETE LEGUAS ANEJO AGED \$16

DON FULANO IMPERIAL \$25

### EXTRA ANEJO

CLASE AZUL ULTRA 1oz- \$115/ 2oz-\$200

## Cocktails

### tequila and mezcal

**Lenny's Margarita \$11**

Lunazol, Orange Liqueur, lime, agave syrup

**\*CAN BE MADE SPICY**

**The Paloma \$11**

Lunazol, grapefruit, lime, simple syrup, soda water

**\*CAN BE MADE SPICY**

**Mezcal Mule \$11**

Lola Mezcal, ginger Beer, Lime

**Mezcal Lemon Drop \$11**

Lola Mezcal, Lemon, Sugar

### browns

**The Manhattan \$13**

Putnam Rye, Antico Carpano, Bitters, Cherry

**Whiskey Sour \$11**

Henry McKenna, Lemon, Simple

**Sazerac \$12**

Putnam Rye, Bitters, Absinthe, Orange Peel

**Sidecar \$11**

Maison Rouge VSOP, Orange Liqueur, ILmon

**Bourbon Smash \$11**

Henry McKenna, Mint, Honey Syrup, Lemon

### clears

**The Mojito \$11**

Brugal Rum, Lime, Mint, Sugar, Soda

**MoTito \$11**

Tito's Vodka, Lime, Mint, Sugar, Soda

**California Gimlet \$11**

St.George Vodka, Lime, Simple

**Rum Punch \$12**

Mount Gay, Brugal, Orange,  
Pineapple, Grenadine