

GUACAMOLE

served with chips and salsa

- Guacamole Traditional** \$12.⁹⁵
avocado, jalapeño, onion, cilantro
- “Esquites” Guacamole** \$14.⁹⁵
grilled corn, lime aioli, queso fresco
- Yellowfin Tuna Guacamole** \$15.⁹⁵
yellowfin tuna*, chipotle aioli, grilled pineapple
- Bacon & Fig Guacamole** \$14.⁹⁵
blue cheese, candied pecans, red onion
- Guacamole Sampler** \$16.⁹⁵
a sampling of our esquites, yellowfin tuna*, and
bacon & fig guacamoles

Chips & Salsa \$6.⁹⁵
salsa oaxaco, corn tortilla chips

CEVICHE

Tuna Ceviche Tacocitas* \$12.⁹⁵
pineapple, chipotle aioli, mini crispy taco shells

Shrimp Ceviche \$10.⁹⁵
spicy tomato, jalapeño, scallions, avocado

ANTOJITOS

- Wild Mushroom Huarache** \$12.⁹⁵
mexican style flatbread topped with manchego
crema, jalapeño, requeson, truffle, queso,
caramelized onions
- Chicken Flautas** \$12.⁹⁵
chicken rolled tacos, black bean puree, crema,
cotija cheese, kimchi, avocado salsa verde
- Pulpo a la Planxa** \$14.⁹⁵
pan seared octopus, truffle potato puree
fingerling potatoes, jalapeño escebeche
- Crab Fundido** \$15.⁹⁵
valentina cream cheese, jumbo lump crab, queso
mixto, pico de gallo, tortilla chips
- Chorizo Fundido** \$10.⁹⁵
house made mexican sausage, peppers, queso,
flour tortillas

SOPAS Y ENSALADAS

- Mexican Cobb** \$14.⁹⁵
romaine, arugula, black beans, grilled chicken, blue
cheese, avocado, bacon, confit tomatoes, chipotle
ranch dressing
- Watermelon Gazpacho** \$7.⁹⁵
cucumber, red onion, chives, green oil
*ADD CRAB +3

Chicken Tinga Quesadilla \$13.⁹⁵
pulled chicken, poblanos, crema, salsa roja

Birria Quesadilla \$15.⁹⁵
braised brisket, roasted red peppers, caramelized
onions, roasted corn, queso mixto served with
consomé

Grilled Shrimp \$14.⁹⁵
guajillo glazed grilled shrimp, jalapeño aioli, grape
tomato & corn salsa

Nachos de la Casa \$15.⁹⁵ | Large \$18.⁹⁵
black beans, queso, arbol chili, pickled
jalapeños
*ADD BRISKET, CHORIZO, OR
CHICKEN TINGA +3

ENTRADAS

Black Bass
\$27.⁹⁵
creamy poblano corn rice, jumbo lump crab,
asparagus

Mole Poblano
\$23.⁹⁵
organic chicken breast, mole sauce, plantain rice,
sesame

Carne Asada*
\$25.⁹⁵
chipotle potato puree, chicken flautas, crema,
avocado salsa verde, queso fresco, Mexican kimchi
& chimichurri

TACOS

- Baja Fish Tacos** \$15.⁹⁵
chipotle coleslaw, avocado, plantain crust, flour
tortillas
*AVAILABLE GRILLED
- Crispy Shrimp Tacos** \$15.⁹⁵
plantain crust, mango habanero sauce, pineapple
pico de gallo, avocado, flour tortillas
- Mushroom Tacos** \$13.⁹⁵
wild mushrooms, truffle potato puree, shaved
asparagus, lemon vinaigrette, house made corn
tortillas
- Carnitas Tacos** \$14.⁹⁵
pulled pork, salsa roja, onions, cilantro, avocado,
house made corn tortillas

Chick-Feliz Tacos \$14.⁹⁵
crispy chicken, avocado relish, “chick-feliz” sauce,
flour tortillas

Grilled Shrimp Tacos \$15.⁹⁵
corn salsa, chipotle aioli, queso fresco, avocado,
flour tortillas

Mahi Mahi Tacos \$17.⁹⁵
blackened mahi mahi, chipotle aioli, pickled red
onion, coleslaw, mango, red fresnos, avocado,
flour tortillas

Buffalo Cauliflower Tacos \$13.⁹⁵
roasted cauliflower, Valentina buffalo sauce,
chipotle ranch slaw, blue cheese crema, avocado,
house made corn tortillas

Steak Fajita Tacos \$16.⁹⁵
avocado salsa verde, roasted peppers,
caramelized onions, queso mixto, flour tortillas

AL CARBON TACOS

all served with refried beans, cilantro, onions,
salsa, flour tortillas

- Chicken** \$17.⁹⁵
- Steak*** \$19.⁹⁵
- Shrimp** \$17.⁹⁵



ENCHILADAS

Chicken Enchiladas \$16.⁹⁵
chipotle cream, salsa ranchera, queso oaxaca,
rajas, crema

Brisket Enchiladas \$16.⁹⁵
roasted tomato, black bean, red chili sauce,
queso mixto

Vegetable Enchiladas \$15.⁹⁵
sauteed spinach, zucchini, yellow squash,
roasted tomatoes, poblano peppers, mole verde,
crema, cotija cheese

Enchilada Mixtos \$19.⁹⁵
a sampling of our vegetable, chicken, and brisket
enchiladas

PARA ACOMPAÑAR

- Elotes Loco** \$5.⁹⁵
grilled corn, lime
aioli, queso
- Grilled Asparagus** \$7.⁹⁵
lemon vinaigrette,
queso
- Roasted Brussels Sprouts** \$7.⁹⁵
tequila cream sauce,
cotija cheese, bread
crumbs
- Sweet Plantains** \$7.⁹⁵
crema, queso fresco
- Black Beans & Rice** \$6.⁹⁵
- Refried Beans** \$6.⁹⁵
queso fresco
- Yucca Fries** \$6.⁹⁵
lemon vinaigrette,
chipotle aioli, queso
fresco



Beverages

MARGARITAS

- Feliz Margarita** \$10 | \$32
silver tequila, orange liqueur, fresh lime juice
- Santana Margarita** \$12 | \$40
agavales reposado, orange liqueur, fresh lime juice
- Tropical Margarita** \$12 | \$40
house made tropical fruit infused tequila in our classic margarita recipe
- Frozen Pink Margarita** \$12
an icy version of our Feliz Margarita
- Chiquita “Skinny” Margarita** \$14 | \$42
hornitos plata, fresh lime juice, agave syrup, club soda

- Grand Margarita** \$15 | \$50
agavales reposado, grand marnier, fresh lime juice
- Patron Margarita** \$17 | \$55
patron reposado, cointreau, fresh lime juice
- Spicy Cucumber Margarita*** \$12 | \$40
hornitos plata, muddled cucumber & jalapeno, fresh lime juice
- Tres Chili Margarita*** \$12 | \$38
house made three chili infused tequila in our classic margarita recipe with a spicy chili salt rim
- Spinirita** \$12
a refreshing swirl of our frozen tropical margarita with red or white sangria

margarita + cocktail add-ons

- FRESH FRUIT FLAVOR +2
- GRAND MARNIER +3

SPECIALTY COCKTAILS

- Sangria** \$10 | \$35
red or white wine, brandy, orange liqueur, seasonal fruit
- Ranch Water** \$12
agavales blanco tequila, lime juice, sparkling water
- Sparkling Margarita** \$12
tequila, fresh lime juice, cava
- La Paloma** \$10
hornitos plata tequila served with jarritos grapefruit soda

CERVEZAS

DRAFT

- Dos Equis Amber** (4.2%) \$6.00
- Levante Cloudy & Cumbersome IPA** (5.6%) \$7.00
- Cape May IPA** (6.3%) \$6.50

BOTTLES

- Corona** \$6.00
- Corona Premier** \$6.00
- Pacifico** \$6.00
- Tecate** [can] \$5.00
- Negra Modelo** \$5.00
- Modelo Especial** \$5.00
- Hard Cider** \$6.00

WINE

SPARKLING

- de perrier** • brut • france \$10 | \$19 | \$36

ROSÉ

- morande** • rose • chile \$10 | \$19 | \$36

WHITE

- santa teresa** • vinho verde • portugal \$10 | \$20 | \$36
- ethereo** • albarino • spain • \$12 | \$24 | \$40
- the applicant** • sauvignon blanc • chile \$11 | \$22 | \$39
- phantom** • chardonnay • california \$11 | \$22 | \$39

RED

- morande** • pinot noir • chile +\$10 | \$20 | \$38
- Devocion** • malbec • argentina *organic* \$12 | \$24 | \$40
- Tres Osos** • cabernet • spain *organic* \$12 | \$24 | \$40

NON-ALCOHOLIC

- Virgin Margarita** \$5
- Saratoga Sparkling Water** \$6
- Saratoga Still Water** \$6
- Grapefruit Jarritos** \$4
- Mexican Coke** \$4

TEQUILA FLIGHTS

Our tequila flights include a sampling of each tequila

- Blanco Flight** \$20
AGED UP TO TWO MONTHS
cuervo tradicional / herradura / espolon

Anejo Flight \$25
AGED A MINIMUM OF ONE YEAR
don julio / casa noble / corralejo
- Reposado Flight** \$22
AGED TWO TO ELEVEN MONTHS
hornitos / partida / casa noble

Feliz Flight \$35
A SELECTION OF OUR FAVORITE
SUPREME TEQUILAS
don julio 1942 / el tesoro paradiso /
cuervo reserva de familia

TEQUILA *make it a margarita* +3

BLANCO

- Patron** \$14
- Casamigos** \$14
- Don Julio** \$13
- Cuervo Gold** \$12
- Tres Generaciones** \$12
- Teremana** \$12
- Casa Noble** \$12
- El Tesoro** \$12
- Herradura** \$12
- Espolon** \$12
- Milagro** \$12
- Cabo Wabo** \$11
- Cuervo Tradicional** \$11
- Cazadores** \$11
- 1800** \$11
- Corralejo** \$10
- El Jimador** \$10
- Boardroom** \$10
- Sauza Hornitos** \$10
- El Mayor** \$10

REPOSADO

- Patron** \$15
- Casamigos** \$14
- Tres Generaciones** \$14
- Don Julio** \$13
- El Tesoro** \$13
- Espolon** \$13
- Partida** \$12
- Teremana** \$12
- Cabo Wabo** \$12
- Casa Noble** \$12
- Cazadores** \$12
- Corralejo** \$12
- Herradura** \$12
- 1800** \$12
- Milagro** \$12
- Sauza Hornitos** \$10
- El Mayor** \$10
- Hussong's** \$10

ANEJO

- Patron** \$16
- Tres Generaciones** \$16
- Casamigos** \$15
- Don Julio** \$14
- El Tesoro** \$14
- Casa Noble** \$13
- Herradura** \$13
- Espolon** \$13
- Milagro** \$13
- Cazadores** \$13
- Arta** \$12
- 1800** \$12
- Corralejo** \$12
- Teremana** \$12
- El Mayor** \$11



+ \$3

SUPREME

- Clase Azul Reposado** \$25
- Don Julio 1942** \$25
- Don Julio Primavera** \$25
- El Tereso Extra Anejo** \$25
- Cuervo Reserva** \$30

MEZCAL

- Vicio** \$12
- Montelobos** \$11
- Casamigos** \$14
- Los Amantes** \$15
- Xicala** \$15
- Fosforo** \$20