

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

### STARTERS

### FRIED CHEESE (GF)

Fresh white cheese fried to golden perfection with choice of guava or Sivar dipping sauce.

#### SPICY HONEY SRIRACHA CHICKEN WINGS (GF) \$13

Six pieces of sweet, tangy, & spicy chicken wings. Served with a side of sriracha ranch.

## SKILLET NACHOS SUPREME (GF)

\$13

Homemade tortilla chips smothered in queso & topped with rice & beans, plantains, & meat of choice: Carne Asada, Chicken Chimichurri, or Plant-Based Chorizo. Garnished with pickled onions & jalapeños.

# **EMPANADAS (VG)**

\$12

Two homemade empanadas served with a creamy, spicy sauce.

Choose empanada flavor: Mushroom, Peppers, & Cheese or Vegan Carnitas & Vegan Cheese

# MAIN DISHES

# **PUPUSA COLORADO (GF)**

\$16

One pupusa topped with meat of your choice & one side.

- Choose pupusa flavor: Picante Chicharron & Cheese, Pueblo Chile & Cheese, or Bean & Jalapeño (V).
- Choose topping: Carne Asada, Chicken Chimichurri, or Plant-Based Chorizo.

# QUESO-TACOS (GF)

\$15

Two queso-tacos (fusing Mexican-influenced quesadillas as taco shells) stuffed & served with one side. Choose filling: Carne Asada, Chicken Chimichurri,

or Plant-Based Chorizo with Vegan Cheese. **BURRITO BOWL (GF)** 

#### Rice, plantains, beans, lettuce, pico de gallo, & guacamole.

AREPA (GF)

\$14

**S14** 

Choose protein: Carne Asada, Chicken Chimichurri, or Plant-Based Chorizo.

\$16 **SIVAR TORTA** 

Mexican style sandwich topped with cheese, lettuce, tomato, guacamole, pickled onions, & Sivar sauce. Served with french fries.

Choose protein: Carne Asada, Chicken Chimichurri, or Plant-Based Chorizo.

Chicken Arepa served with smashed avocado, lettuce, pickled onion & topped with aji amarillo sauce, served with plantains.

Vegan choice available upon request. CHIPOTLE GRILLED SHRIMP LETTUCE TACOS (GF) \$15

#### Two lettuce "tortillas" filled with spicy chipotle grilled shrimp, topped with fresh avocado mash, corn, pico de gallo, & lime crema.

BRUNCH

**ONLY AVAILABLE SATURDAY & SUNDAY** 

#### Pupusa topped with Spicy Chorizo or Plant-Based Chorizo,

**PUPUSA RANCHERA (GF)** 

cheese, fried egg, homemade ranchera sauce & one side.

\$14

\$16

SPICY CHORIZO CHILAQUILES Two eggs sunny-side-up, pico de gallo, salsa verde, choice of spicy chorizo or plant-based chorizo, homemade tortilla chips,

### & topped with cotija cheese.

BARBACOA BREAKFAST BURRITO \$15 Beef barbacoa, scrambled eggs, black beans, potatoes, sour cream, guacamole & pico de gallo, served with salsa verde.

\$5 ea.

HAPPY HOUR

# SIDES

**PLANTAINS - SPANISH RICE - FRIJOLES RANCHEROS** 

# **EMPANADAS**

Choice of beef & cheese or vegan chorizo & potato, served with Sivar Dipping Sauce

#### MINI CHIPOTLE SHRIMP TOSTADAS

**\$5** 

Chipotle grilled shrimp tostadas topped with homemade guacamole & pickled onions