



STARTERS

QUESO DIP Warm creamy Oaxacan cheese sauce topped with Pico de gallo served with tortillas chips	\$6
GUACAMOLE EN MOLCAJETE Made daily with fresh avocados, chopped cilantro, diced tomatoes, red onions & jalapenos topped with ghost pepper salt served with warm tortilla chips	\$10
CALAMARI Tempura fried calamari & jalapeno rings accompanied with lemon aioli.	\$11
ELOTE Fire-grilled sweet corn brushed with house-made chipotle aioli topped with cotija cheese and paprika	\$6
CEVICHE Shrimp marinated in lime juice with onion, tomato, cucumber finished with avocado slices served with tortilla chips	\$10
NACHOS Tortillas chips layered with melted Oaxaca cheese, topped with pico de gallo, jalapenos and pickled onions finished with avocado crema.	\$9
Add Chicken \$5 Carnitas \$5 Carne Asada \$6	
SOUP OF THE DAY	\$6

ENSALADAS

CAESAR SALAD Chopped romaine, pico de gallo, tortilla strips tossed in Chipotle Caesar dressing	\$11
BLACK BEAN SALAD Chopped romaine, black beans, corn, tomatoes, avocado, red onion and Manchego cheese tossed in citrus vinaigrette.	\$11
SPINACH SALAD Spinach, pepitas, Manchego cheese and avocado with Poblano vinaigrette	\$11
Add Grilled Chicken \$5 Carne Asada \$6 Grilled Shrimp \$8	

TACOS & MAS

3 tacos with choice of locally made corn or flour tortilla served with cilantro rice & beans	
CARNE ASADA Marinated steak with cilantro, onions, cotija cheese topped radish garnish	\$14
SHRIMP Grilled shrimp with house slaw and pico de gallo finished with lemon aioli	\$15
FISH Beer battered cod with chipotle aioli, house slaw topped with pickled onion	\$14
CHICKEN Shredded chicken with house slaw, avocado topped with pico de gallo	\$12
CARNITAS Slow cooked pulled pork with house slaw topped with pickled onions	\$12

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of certain food borne illness. Especially if you have certain medical conditions.

BBQ CARNITAS TORTA	Shredded carnitas with Chipotle BBQ sauce, cilantro slaw, pickled red onions and avocado crema on a Torta bread served with fries	\$12
STEAK TORTA	Sliced steak, melted house blend cheese, lettuce, tomato, red onion, guacamole and chipotle mayo on a Torta bread served with fries	\$12
SONORAN HOT DOG	Hot dog wrapped in bacon with pinto beans, pico de gallo, cilantro mayo, finished with grilled onions and jalapenos accompanied with Chile guero	\$6
CHICKEN QUESADILLA	Locally made 10" flour tortilla with grilled Chicken, melted house blend cheese, fajita peppers & onions	\$10
CARNE ASADA BURRITO	Grilled steak with pico gallo & guacamole	\$9

ENTREES

BURGER	Juicy beef patty with pepper jack cheese, bacon, guacamole served with fried Chile guero and fries	\$12
CHILE RELLENO	Roasted Poblano pepper stuffed cheese blend, battered and fried to perfection topped with cilantro, cotija cheese over red sauce served with cilantro rice and beans	\$12
ENCHILADAS	Three rolled fresh corn tortillas topped with guajillo sauce and melted cheese served with cilantro rice and refried beans	
	Chicken Enchiladas	\$13
	Cheese Enchiladas	\$11
POLLO ASADO	Marinated roasted chicken breast over Mole sauce served with cilantro rice finished with cotija cheese	\$16
FAJITAS PLATE	Sautéed fajita peppers & onions served with cilantro rice, charro beans and flour tortillas. Choice of:	
	Chicken \$18	Steak \$20
		Shrimp \$22

GRILLED NY STEAK	12oz New York steak topped with grilled green onions served with charro beans and cilantro rice finished with chimichurri	\$25
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SIDES

Fries	\$5	Charro Beans	\$4
Side Salad	\$5	Refried Beans	\$3
Cilantro Rice	\$3	Chips & Salsa	\$3

Happy Hour Daily 3-6pm
**** \$3 Draft Beer * \$6 House Margaritas***
**** \$5 House Wine * \$5 Well Drinks***

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