

## TO START

### CHIPS and DIPS \$13

choose three

- guacamole
- roasted tomato cashew
- salsa fresca
- black bean
- chickpea

### QUESO FUNDIDO \$12

roasted jalapeños, house chili, lager, lime, corn tortillas  
add chorizo \$3

### ROASTED PAPRIKA SOUP \$8

smoked paprika roasted pepper broth, avocado, queso fresca, tortilla strips

### WINGS \$10

chili salt wings served with lime and valentina

### BAJA CAESAR \$9

seasonal greens, cotija, pickled fennel, hazelnut croutons

### NACHOS \$16

roasted jalapeños, feta, cheddar, monterey jack, salsa fresca, crema  
add chorizo +4  
add guacomole +4

## DESSERT

### MINI DIABLO COOKIES 2 FOR \$4

### LIME-CURD VASO \$4

graham crumble, whip

### BANANA CHURROS \$6

cinnamon sugar  
\*available after 5pm\*



### AVAILABLE AFTER 5PM

### HALIBUT CEVICHE \$12

halibut, mango salsa, tomatoes, jicama, tomato broth, chili oil, cilantro, and chips

### CHICHARRONES \$12

yucca, crispy pork belly, slaw

## STUFF ON TORTILLAS

### PORK AL PASTOR TACO \$6

spit roasted pork, pineapple, pickled onion, cilantro

### CRISPY CHICKEN TACO \$6

pickled vegetables, epazote chimichurri, buttermilk chili crema

### EGGPLANT TACO \$6

sweet and spicy cabbage and kale slaw, lime crema, cilantro, peanuts

### SQUASH AND CAULIFLOWER TOSTADA \$6

kabocha squash, pickled cauliflower, queso fresca

### OCTOPUS TOSTADA \$11

octopus, guacamole, lime crema, black garlic aioli, pickled jalapeno, potato, crispy shallots

### FISH TACO \$6

pacific cod, salsa fresca, chipotle mayo

### VEGETABLE SCRAPPLE TACO \$6

squash and chickpea fritter, tomato herb salad, lime crema, verde

### RED CHORIZO TACO \$6

crispy kale, avocado-jalapeno crema, pickled onions

### PORK GRINGA \$6

braised pork, aged cheddar, salsa fresca

### VEGGIE GRINGA \$6

seasonal squash, collard greens, corn, aged cheddar, cotija

### STEAK TACO \$7

grilled wagyu steak, pickled chayote and pineapple

### LAMB BIRRIA TACO \$7

herb salad, arbol chili, pickled nopales, preserved lemon zest



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