

LUNCH MENU - UNTIL 3PM

~ 🌸 ~ 🌸 TO START ~ 🌸 ~ 🌸

Guacamole & Chips \$14

habanero salsa and grilled tomatillo arbol salsa (ve)

Queso Fundido \$14

house cheese blend, mexican oregano (v)
add wild mushrooms \$4, add carnitas \$4

Esquites \$6

garlic chipotle mayo, lime, feta, cilantro (v)

Nachos \$17

aged cheddar and monterey jack cheese, roasted jalapeños, chipotle crema, salsa fresca, feta, cilantro (v)
add carnitas \$4 add guac \$4

Tortilla Soup \$8

avocado, sour cream, feta, tortilla strips

Smoked Tuna Ceviche \$14

charred serrano, onion, garlic, cilantro, cucumber

Grilled Ribs \$14

pumpkin seed macha, soft and crunchy tamarind slaw

Chicken Wings \$12

valentina Butter Sauce

~ 🌸 ~ 🌸 TACOS ~ 🌸 ~ 🌸

2 per order, served on 4" flour tortillas

Pacific Cod \$8

avocado crema, pickled red onion, cilantro

Carnitas \$8

chicharon, grilled tomatillo arbol salsa

Chicken \$8

tamarind mayo slaw, edamame chimichurri

Lamb \$9

guajillo salsa, white onion, cilantro

Asadero Cheese \$8

edamame puree, lime pickled onion, sunflower seeds, cilantro (v)

Tempura Squash \$8

green pumpkin seed mole, black garlic vegan mayo, toasted sunflower seeds, cilantro (ve)

Grilled Asparagus Tostada \$8

vegan garlic and guajillo mayo, mushrooms, queso fresco, cilantro, served on a corn tostada (v)

~ 🌸 ~ 🌸 BURRITOS ~ 🌸 ~ 🌸

all burritos can be made into a bowl

Carnitas \$13.5

black beans, grilled tomatillo arbol salsa, arugula and cabbage, grilled pineapple, crispy shallots

Grilled Chicken \$14

crispy rice, pickled red onion, tamarind mayo, edamame chimichurri, cabbage, jalapeño

Prawn and Squid \$14

chipotle marinade, avocado crema, pickled tomatillo salad, cabbage, lime rice

Achiote Cauliflower \$12

fermented carrots, crispy rice, black garlic vegan mayo, cabbage, edamame chimichurri (ve)

Bean and Cheese \$12

grilled tomatillo arbol salsa, avocado crema, charred and pickled onion, cabbage (vv*)

~ 🌸 ~ 🌸 DESSERT ~ 🌸 ~ 🌸

Diablo Cookie \$3

chocolate, cayenne, ginger

Churros \$7

cinnamon sugar, dulce de leche

v = vegetarian ve = vegan v* = can be made vegan

MARGARITAS 2 oz

CLASSIC LIME

cazadores blanco, cointreau, fresh lime, agave 12

JALAPEÑO

jalapeño infused cazadores blanco, cointreau, fresh lime, agave 12

RASPBERRY CARDAMOM

cazadores blanco, rose syrup, raspberry, cardamom bitters, fresh lemon 12

STRAWBERRY

strawberry infused tequila, strawberry syrup, lemon juice and bubbly (cava) 12

SPICY WATERMELON

watermelon and jalapeño infused tequila, watermelon juice, fresh lime, cointreau, agave 12

MEZCAL GINGER PINEAPPLE

koch el espadin mezcal, ginger pineapple cordial, habanero bitters, fresh lime 14.5

NOT MARGS 2 oz

PALOMA

cazadores blanco, grapefruit, fresh lime, grapefruit jarrito 11

GRAPEFRUIT GIN MULE

wallflower gin, ginger syrup, fresh lime, grapefruit juice, hopped grapefruit bitters, soda 11.5

APEROL SPRITZ

aperol, sparkling wine, soda 10.5

EL CESAR

cazadores blanco, house made clamato, spice 10

*make it a michelada with good company lager

WINES

	GLS/5 oz	BTL
santa rita, sauvignon blanc	7	32
alamos, malbec	7	32
sierra salinas bobal, rosé	7	32
cava freixenet, brut	9	43

TRICKY SANGRIA

GLS/8 oz PIT 24 oz

red wine, brandy, triple sec, citrus fruits 8 25

DRAUGHT BEER

16 oz

7

please see beer board for selection

BOTTLES + CANS

Tecate 473ml	6
Pacifico 355ml	7
Negra Modelo 355ml	7
Modelo Especial 355ml	7
Greenhill Cider 355ml	7
Lucky 355ml	4

NON ALC

JARRITOS

mexican cola, lime, mandarin, grapefruit, guava 3

RASPBERRY CARDAMOM VIRGIN COLLINS

raspberry puree, fresh lemon, simple syrup, cardamom bitters 5

GINGER PINEAPPLE VIRGIN MARG

ginger pineapple cordial, habanero bitters, fresh lime 5

TOFINO KOMBUCHA 7.5

DAILY DRINK FEATURES

MONDAY margaritas	9.5
TUESDAY tecate	5
WEDNESDAY wine	5
THURSDAY can of lucky & shot of tequila	7
SATURDAY pitcher of Sangria	22
SUNDAY el cesar or michelada	7



DINNER MENU - FROM 3PM

TO START

Guacamole & Chips \$14

habanero salsa and grilled tomatillo arbol salsa (ve)

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Nachos \$17

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Grilled Asparagus Tostada \$8

vegan garlic and guajillo mayo, mushrooms, queso fresco, cilantro, served on a corn tostada (v)

FROM THE GRILL

served with flour 4" tortillas

AAA Skirt Steak \$22

wild mushroom gratin, edamame chimichurri

Pork Belly \$20

tomatillo, jalapeño and onions

Achiote Cauliflower \$16

fermented carrots and crispy rice, edamame chimichurri (ve)

DESSERT

Diablo Cookie \$3

chocolate, cayenne, ginger

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cinnamon sugar, dulce de leche

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HAPPY HOUR

3-6 DAILY

FOOD

CHICKEN WINGS

valentina butter sauce 6

SMOKED TUNA CEVICHE

charred serrano, onion, garlic, cilantro, cucumberr 10

NACHOS

aged cheddar and monterey jack cheese, roasted jalapeños, chipotle crema, salsa fresca, feta, cilantro 14 (v)

add carnitas \$4 add guac \$4

DRINKS

CLASSIC LIME

cazadores blanco, cointreau, fresh lime, agave 9.5

JALAPEÑO

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cazadores blanco, rose syrup, raspberry, cardamom bitters, fresh lemon 9.5

STRAWBERRY

strawberry infused tequila, strawberry syrup, lemon juice and bubbly (cava) 9.5

SPICY WATERMELON

watermelon and jalapeño infused tequila, watermelon juice, fresh lime, cointreau, agave 9.5

DRAUGHT BEER 6

please see beer board for selection

GLASS OF RED, WHITE, OR ROSE 5

GLASS OF TRICKY SANGRIA 5

