

## TO START

### CHIPS AND DIPS \$13

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

### SPICED MEXICAN CORN SOUP \$8

queso fresco, cilantro, corn chips

### GRILLED ROMAINE SALAD \$8

grilled romaine hearts, roasted corn  
chipotle salsa, cilantro, cotija cheese

### WINGS \$10

chili salt wings served with lime and  
valentina

### TUNA AGUACHILE \$12

cucumber, avocado, red onion, hot chili  
oil, micro cilantro tortilla chips

### CHICHARRONES \$12

yucca, crispy pork belly, slaw

### QUESO FUNDIDO \$12

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

### NACHOS \$16

roasted jalapeños, feta, cheddar, monterey  
jack, salsa fresca, crema  
add chorizo \$4  
add guac \$4

## DESSERT

### CHOCOLATE DIABLO COOKIE \$3

### LIME-CURD VASO \$4

graham crumble, whip

### BANANA CHURROS \$6

cinnamon sugar  
\*available after 5pm\*

## 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 fresco

### 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, mixed  
mushrooms, squash puree, balsamic, salsa  
verde

### RED CHORIZO TACO \$6

crispy kale, avocado-jalapeno crema, feta  
pickled onions

### PORK GRINGA \$6

braised pork, aged cheddar, salsa fresca

### VEGGIE GRINGA \$6

seasonal squash, collard greens, aged  
cheddar, cotija

### STEAK TACO \$7

grilled wagyu steak, serrano peppers,  
pickled chayote and pineapple

### LAMB BIRRIA TACO \$7

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



MITACOBARI

