

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

BAJA SQUASH SOUP \$8

queso fresco, crispy chickpeas, crispy kale, lime crema, cilantro

WINGS \$10

chili salt wings served with lime and valentina

AUTUMN GREENS \$9

cabbage slaw, arugula, black chili & orange buttermilk dressing, crispy tortilla

NACHOS \$16

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

SMOKED TUNA CEVICHE \$12

house smoked tuna, edamame, cucumber, jicama, cilantro, lime, green peppers, corn tortillas

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

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, mixed mushrooms, squash puree, balsamic, salsa 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



MITACOBARI

