

TO START

CHIPS and DIPS \$13

choose any three

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

QUESO FUNDIDO \$12

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

TORTILLA SOUP \$8

red chili chicken broth, cheese, avocado, lime crema, cilantro

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

AVAILABLE AFTER 5PM

SALMON CEVICHE \$12

sockeye salmon, tomatillo, herb salad and chips

HUSH PUPPIES \$6

sweet corn fritters, pepper chili lime dip

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

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-jalapeño 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

DESSERT

MINI DIABLO COOKIES 2 FOR \$4

LIME-CURD VASO \$4

graham crumble, whip

CHURROS \$6

available after 5pm
agave glaze, spicy cinnamon

