

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

Chicken Wings \$14

valentina Butter Sauce

Molotes \$6

corn dough stuffed with bean and cheese. topped with pickled onion, chipotle crema and cilantro. served with guacamole.

~ ❁ ~ ❁ 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)

Falafel \$8

tahini, salsa fresca

~ ❁ ~ ❁ 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 \$14.5

lime rice, roasted corn, tomatillo pickle salad, chipotle mayo, arugula, cheese, oregano, prawn bisque

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

APPLE PIE

apple infused cazadores reposado, apple and ginger syrup, lime juice 12

ROSEMARY

cazadores blanco, rosemary infused cointreau, guava juice, lime juice, agave syrup 12

COCOCHATA

cazadores reposado, rumchata*, horchata mix, cream of coconut, *can be made vegan 12

MEZCAL GINGER PINEAPPLE

sombre mezcal, ginger pineapple cordial, habanero bitters, fresh lime 14.5

NOT MARGS 2 oz

PALOMA

cazadores blanco, grapefruit, fresh lime, grapefruit jarrito 12

GRAPEFRUIT GIN MULE

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

OAXACA OLD FASHIONED

cazadores reposado, montelobos mezcal, chocolate bitters, brown sugar 13.5

EL CESAR

cazadores blanco, house made clamato, spice 10
*make it a michelada with strathcona 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

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

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Nachos \$17

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Tortilla Soup \$8

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Tempura Squash \$8

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

Falafel \$8

tahini, salsa fresca

~ ❁ ~ ❁ FROM THE GRILL ❁ ~ ❁ ~

served with flour 4" tortillas

Wagyu Steak \$22

wild mushroom gratin, edamame chimichurri

Achiote Cauliflower \$16

fermented carrots and crispy rice, edamame chimichurri (ve)

Pork Belly \$20

tomatillo, jalapeño and onions

Salsa Macha Ribs \$18

pumpkin seed macha, soft and crunchy tamarind slaw, guajillo salsa

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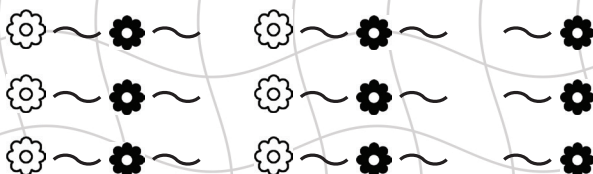
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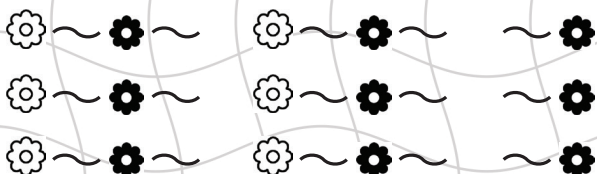
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HAPPY HOUR

3-6 DAILY

FOOD

CHICKEN WINGS

valentina butter sauce 7

SMOKED TUNA CEVICHE

charred serrano, onion, garlic, cilantro, cucumber 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

jalapeño infused cazadores blanco, cointreau, fresh lime,
agave 9.5

APPLE PIE

apple infused cazadores reposado, apple and ginger syrup, lime
juice 9.5

ROSEMARY

cazadores blanco, rosemary infused cointreau, guava juice, lime
juice, agave syrup 9.5

COCOCHATA

cazadores reposado, rumchata*, horchata mix, cream of
coconut, *can be made vegan 9.5

DRAUGHT BEER 6

please see beer board for selection

GLASS OF RED, WHITE, OR ROSE 5

GLASS OF TRICKY SANGRIA 5

happy hour
menu

8

TACOFILLO
OCHO

mount pleasant