

# SNACKS

## CHIPS & GUAC \$10

AVOCADO, PICO DE GALLO, CILANTRO, SERRANO PEPPER, LIME JUICE, TOPPED WITH QUESO COTIJA, RADISH, PICKLED ONION, HOUSE MADE CHIPS

## GUACAMOLE DE PIÑA \$13

AVOCADO, PINEAPPLE PICO DE GALLO, CILANTRO, LIME, TOPPED WITH RADISH, PICKLED ONIONS, AND PINEAPPLE DRESSING, HOUSE MADE CHIPS

## CHIPS & SALSA \$4

SALSA VERDE & CHILE DE ARBOL GINGER SALSA, HOUSE MADE CHIPS

## CHIPS & CHIPOTLE QUESO \$9

CHEESE DIP MADE WITH CHIPOTLE PEPPER, GOAT CHEESE, TOPPED WITH PICO DE GALLO, HOUSE MADE CHIPS

## PAPAS ENCHILADAS \$6

TIN ROOF CUT FRIES, SPICY CHILE BUTTER, GREEN ONION

## ELOTE \$6

GRILLED CORN ON THE COB, CHIPOTLE FONDUE, QUESO COTIJA, SALSA VALENTINA, GREEN ONION

# SOLITAIRES

## NACHO MAMA'S NACHOS \$16

CHICKEN AL PASTOR, TORTILLA CHIPS, BLACK BEAN PURÉE, GUACAMOLE, PICKLED JALAPEÑOS, CHIPOTLE FONDUE, MEXICAN CREMA, RADISH, QUESO COTIJA, CILANTRO

## QUESADILLA LA GRINGA \$13

CHIHUAHUA CHEESE, AL PASTOR DE POLLO, FLOUR TORTILLA, MEXICAN CREMA, PICO DE GALLO

## PHAT \$\$\$ FLAUTA \$21

JUMBO CRISPY ROLLED TORTILLA FILLED WITH 1 LB OF TINGA DE POLLO, QUESO COTIJA, MEXICAN CREMA, SALSA CRUDA, CABBAGE SLAW, CILANTRO

## MUCHO GOOD GREENS BOWL \$13

CITRUS SPLASHED GREENS, SMOKED CABBAGE SLAW, TOASTED PEPITAS, PICKLED ONION, PINEAPPLE PICO DE GALLO, QUESO COTIJA, ROASTED CHILE PINEAPPLE VINAIGRETTE

[ ADD | AL PASTOR DE POLLO: +\$4, CARNE ASADA: +\$5, BORDERLAND BRISKET: +\$5, CAMARONES: +\$5, VEGAN SHRIMP: +\$5 ]

# TACO TRAYS

MIX & MATCH, SELECT FROM TACO TYPES BELOW

6-PACK ..... \$27

12-PACK ..... \$50

# TACOS

2

PER ORDER  
NO MIX & MATCH

(ALL TACOS ARE SERVED ON CORN TORTILLAS UNLESS OTHERWISE NOTED)

## AL PASTOR DE POLLO \$9

SPIT ROASTED CHICKEN THIGHS MARINATED IN CHILE GUAJILLO, CHARRED ROASTED PINEAPPLE, CILANTRO

## CARNE ASADA \$11

GRILLED CHIPOTLE SOY MARINATED CERTIFIED ANGUS STEAK, ONION, AND CILANTRO

## CARNITAS \$9

CONFIT OF PORK, SALSA VERDE, JALAPEÑO ESCABECHE, CILANTRO

## BORDERLAND BRISKET \$11

CHILE RUBBED BEEF BRISKET, SALSA CRUDA, ONION, CARROT & SERRANO ESCABECHE, CILANTRO, FLOUR TORTILLA

## FRIED CHICKEN \$10

NEGRA MODELO BEER BATTERED CHICKEN, SMOKED CABBAGE SLAW, GHOST PEPPER MAYO, CILANTRO

## CAMARONES \$9

SHRIMP MARINATED IN SALSA DE ARBOL, TOPPED WITH PICKLED ONION, EPAZOTE MAYO, CILANTRO

## OH MY COD \$10

BATTERED & FRIED PESCADO TOSSED IN VALENTINA, TARRAGON MAYO, RED CABBAGE SLAW, FLOUR TORTILLA

## ¡AY PAPASITO! \$9

CRUNCHY CORN TORTILLA STUFFED WITH PERUVIAN PURPLE POTATO, MEXICAN CREMA, QUESO COTIJA, SALSA NEGRA, RED CABBAGE, CILANTRO

## HOLA I'M VEGAN [VEGAN] \$13

GINGER & GARLIC MARINATED VEGAN SHRIMP, CUCUMBER, RED ONION & SERRANO SLAW, SALSA MACHA, CILANTRO

# DESSERT

## EL PURO CHURRO \$10

TWO DEEP FRIED CHURROS, DUSTED WITH CINNAMON & SUGAR, FILLED WITH CHOCOLATE, SERVED W/ POMEGRANATE ICE CREAM

## CHURRO SHOT \$9

VANILLA VODKA, FIREBALL CINNAMON WHISKEY, IRISH CREAM LIQUEUR, CINNAMON SUGAR RIM [ iCONTAINS ALCOHOL! ]

## MEXICAN CANDY SHOT \$9

WATERMELON LIQUEUR, BLANCO TEQUILA, VALENTINA, CHAMOY TAJIN RIM [ iCONTAINS ALCOHOL! ]