

## MARGARITAS

Classic . . . . .	11	38
Guava . . . . .	13	46
Mango . . . . .	13	46
Passionfruit . . . . .	13	46
Strawberry . . . . .	13	46
Rotating Frozen . . . . .	13	46
Cool Blue . . . . .	13	46

## COCKTAILS

<b>Oaxaca Old Fashioned</b> . . . . .	14
hornitos reposado tequila, del maguey vida mezcal, agave, bitters	
<b>La Malacopa</b> . . . . .	14
bacardi gold, captain morgan, passionfruit, fresh lemon, combier cassis	
<b>Prickly Pear Pisco Punch</b> . . . . .	13
absolut pears, belvedere, pisco, prickly pear, fresh lemon	
<b>Chicano Sour</b> . . . . .	13
bulleit bourbon, fresh lemon, ancho chile syrup	
<b>Paloma</b> . . . . .	12
silver tequila, grapefruit, fresh lime	
<b>La Rosita</b> . . . . .	14
milagro reposado tequila, campari, cinzano sweet vermouth, bitters	

## BOTTLED & CAN BEER

<b>Tecate - Can</b> Mexico . . . . .	5
<b>Negra Modelo</b> Mexico . . . . .	6
<b>Modelo Especial</b> Mexico . . . . .	6
<b>Pacifico</b> Mexico . . . . .	6
<b>Founder's All Day IPA</b> MI . . . . .	7
<b>Jack's Cider - Can</b> PA . . . . .	7

## DRAFT BEER Glass/Pitcher

<b>New Trail Broken Heels Hazy IPA</b> PA . . . . .	.8
<b>Lagunitas IPA</b> CA . . . . .	.8/30
<b>Narragansett Lager</b> RI . . . . .	.6/22

## Wine

	Glass	Bottle
<b>WHITE</b>		
<b>Chardonnay</b> CALIFORNIA . . . . .	12	48
<b>Sauvignon Blanc</b> PRISMA: Chile . . . . .	19	
(8oz can = 1 3/4 glasses)		
<b>White Sangria</b> PEACH, LEMON, HONEY . . . . .	12	
<b>RED</b>		
<b>Tempranillo</b> SPAIN . . . . .	12	48
<b>Pinot Noir</b> PRISMA: Chile . . . . .	19	
(8oz can = 1 3/4 glasses)		
<b>Red Sangria</b> APPLE, POMEGRANATE, HIBISCUS . . . . .	12	
<b>SPARKLING</b>		
<b>Cava</b> ALTE LATINO: Spain . . . . .	12	48

## REFRESCOS

<b>San Pellegrino</b> . . . . .	6
<b>Aqua Panna</b> . . . . .	6
<b>Mexican Coca-Cola</b> . . . . .	4
<b>Jarritos</b> . . . . .	4
rotating flavors	



# Ensaladas y Sopas

- Mexican Chopped Salad** . . . . . 12  
romaine, jicama, cucumber, black beans, cherry tomato, cilantro ranch dressing
- Chayote Salad** . . . . . 11  
iceberg lettuce, orange, jicama, apple, fennel, pickled onion, corn, avocado, lime vinaigrette
- Nopales Salad** . . . . . 12  
cactus, cherry tomatoes, pickle red onion, avocado, queso fresco, cilantro leaves, radish, romaine, lime vinaigrette
- Sopa de Tortilla** . . . . . 9  
tomato broth, chicharron, crispy tortilla, cheese, crema, avocado



**GUACAMOLE** 14  
*with tortilla chips*

**(CHIPS & salsa 8**

**NACHOS 16**

chorizo, chihuahua cheese, black beans, pickled jalapeño, habanero - mint salsa

**QUESO FUNDIDO** Melted chihuahua cheese with your choice of:

Chorizo & Poblanos-13 Mushrooms-11

## CEVICHE

- Tuna Tostada\*** . . . . . 21  
tuna, aguachile, charred pineapple, cucumber, pickled red onion, avocado, baja aioli, crispy quinoa
- Campechana\*** . . . . . 19  
citrus marinated tuna, crab, and shrimp, charred tomato, tomatillo salsa, avocado, tortilla chips
- Crab and Avocado** . . . . . 17  
avocado, mix bell peppers, red onion, grapefruit, chipotle mayo

## DE LA CALLE

- Zucchini Blossom & Corn Quesadilla** . . . . 13
- Brisket Quesadilla** . . . . . 16
- Multas Pollo Quesadilla** . . . . . 14
- Chicken Pastor Burrito** . . . . . 16  
chicken, rice, roasted pineapple salsa, chihuahua, arbol, lettuce
- Lamb Merguez Burrito** . . . . . 16  
spicy lamb sausage, pickled vegetables, black bean hummus
- Vegetable Burrito** . . . . . 14  
mushrooms, rajas, chihuahua, lettuce, rice, black beans

# Enchiladas

served with rice and beans

**Chicken**  
salsa verde  
15

**Short Rib**  
guajillo salsa  
17

**Eggplant**  
arbol salsa  
14

## TACOS

- Chicken** . . . . . 12  
chipotle queso, avocado, cabbage
- Carnitas (pork)** . . . . . 12  
chipotle salsa, white onion, cilantro
- Steak** . . . . . 15  
morita salsa, red onion, jicama
- Fish** . . . . . 14  
diabla mayo, carrot slaw, avocado, cabbage
- Veggie** . . . . . 10  
Sweet potato, morita salsa, crema, queso fresco, black beans, nopales

on flour or corn tortillas

# ESPECIALIDADES *meat & fish*

- Tumbada** . . . . . 19.5  
veracruz-style paella, epazote-scented rice, chicken, chorizo, shrimp, squid, achiote chimichurri
- Chile Relleno** . . . . . 17  
fried stuffed poblano pepper, chihuahua cheese, chipotle adobo sauce, rice, beans
- Camarones Ala Veracruzana** . . . . . 23  
shrimp, tomato, capers, olives, arroz verde
- Fajitas**  
sautéed onions, poblano peppers, mushrooms, melted chihuahua cheese, refried beans, rice, tortillas, and bacon with the chicken, shrimp and steak fajitas
- Vegetable** . . . . . 15
- Chicken** . . . . . 18
- Shrimp** . . . . . 21
- Steak** . . . . . 20.5

## ADICIONALES

- Cilantro Lime Rice - 4      Street Corn - 6
- Refried Black Beans - 4      Whole Black Beans - 4

## DESSERTS

**Churros**  
8

**Chipotle  
Chocolate Brownie**  
8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 01/09/23