

Entradas y Sopas

- Guacamole Classico 5 | 8 gf, v**
avocado, chile, citrus, onion, tomatillo, cilantro, cotija cheese; served w/ chips; +1 sub raw vegetable
- Ceviche de Camaron 13 gf**
jumbo shrimp, pico de gallo, lime, cucumber, cilantro, avocado, jicama; served w/ chips
- El Español 12**
jamon serrano, avocado, cerignola olives, red onion, chile, soy lime dressing; served w/ noble sourdough
- Elote Callejero 7 gf, v**
wood grilled corn on the cob, mayo, cotija cheese, smoked paprika
- Queso Fundido 9.50 gf; choice of mushroom or chorizo**
mexican cheese fondue, tortilla chips, tortillas
- Posole Blanco 6 | 9 gf**
white hominy & shredded pork served w/ cabbage, oregano, white onion, chile pasilla, cilantro, lime wedge
- Caldo de Pollo 7 | 11 gf**
chicken broth, chicken breast, rice noodles, snow peas, fresh herbs, salsa de soya, lime

Ensaladas

- Steak & Apple* 14 gf**
Harris Ranch grass-fed flat iron steak, shaved apples, arugula, spinach, tomato, candied pecans, cranberry, gorgonzola
- Asado Chicken 13**
grilled breast, romaine, spinach, cabbage, apple, fresh herbs, zamorano, peanut dressing
- Cortado 6 | 11 gf, v**
arugula, kale, cabbage, tomato, egg, carrot, corn nuts, crunchy peas, avocado, cheddar, creamy vinaigrette
- Inca 6 | 12 gf, v**
quinoa, dried cranberries, pepitas, yulu, tomato, greens, herbs, red onion, avocado, corn, lime, herb vin
- Chef's Salad 6 | 11 gf, v**
ask server for preparation

Toppings

- flat iron steak +8
- grilled chicken +4
- grilled fish +5
- grilled shrimp +5
- carne asada +4
- bacon +4

Breakfast All Day

- Breakfast Burrito* 8.50**
scrambled eggs, chorizo, potato, beans, cheddar, chile de arbol salsa
- Huevos Rancheros* 9.25 v**
two eggs any style, quesadillas, ranchero, beans, cilantro, cotija cheese, red, green, or christmas sauce
- Our Famous Flap Jacks 8.50 v**
short stack, maple syrup, butter, banana, whipped cream, cajeta, peanuts +1
- Chilaquiles* 12.50 gf, v; chicken, vegetable, or combo**
baked layered tortillas, oaxaca cheese, two eggs any style, red or green sauce
- B.L.T. & A 9.25 + 2 add two eggs***
bacon, lettuce, tomato, avocado, mayo, spicy escabeche, telera bread

Postres 8

- Tres Leches Dulce de Leche Flan**
- Banana Cream Pie**
- Cajeta Flapjack**
- Tarte de Limon Seasonal Cake**
- Ice Cream 3**

Tacos 3.85 Tortas 10 Burritos 10

- tacos served w/ cilantro and onions; tortas with shredded lettuce; burritos rolled w/ beans
- Vegetables v**
chef's preparation
- Chicken**
sauteed chicken breast, mushrooms, poblano peppers, aji aioli
- Grilled Fish**
white fish, lettuce, guacamole, Aji aioli, pico de gallo
{+2 burrito / torta}
- Pork Belly**
grilled pork, citrus glaze, spicy relish
{+2 burrito / torta}
- Dorado**
taco only; barbacoa deep-fried in a corn tortilla, served with guacamole and pico de gallo
- Cochinita**
slow roasted pork, pineapple, achiote w/ tomatillo salsa
- Carne Asada**
marinated grilled skirt steak w/ guacamole, salsa de chile de arbol
- Grilled Shrimp**
achiote marinated shrimp w/ pico de gallo, guacamole
- Barbacoa**
slow braised beef chuck w/ chile

Compartidos y Especiales

- Paella Mexicana 14.65 v, gf**
rustic mexican paella, chicken, pork, chorizo, saffron rice, vegetables w/ 4 flour tortillas
- Enchiladas 13 v, gf; red or green | vegetables or chicken**
fluffy corn tortillas, oaxaca cheese, rice, beans, crema, pico +1 mole
- Pescado del Dia mrkt gf**
chef's preparation
- Pollo Asado 22 gf**
two wash ranch chicken, house made rub, seasonal vegetables, aji aioli, 1/2 doz flour tortillas
- Bistec al Carbon* 24 gf**
8 oz. harris ranch flat iron mushrooms, onions, poblano pepper, vegetables served with tortillas
- Naco Torta* 11**
grilled skirt steak, lettuce, aji aioli, guacamole, gallo blanco telera bread, two fried eggs

Burgers ground in house | served with fries

- Pica Rica* 13**
6 oz. grass-fed beef, roasted chile, caramelized onions, cheddar, aji aioli
- Cheeseburger* 12.50**
6 oz. grass-fed beef, cheddar, lettuce, tomato, onion, aji aioli
- Pork Belly* 15**
6 oz. grass fed beef, pork belly w/ citrus glaze and spicy relish
- Chorizo* 14**
6 oz. grass fed beef, schreiner's chorizo, pickled onions, habanero mayo

Sides y a la carte

- Single Enchilada 6 gf, v**
chicken or vegetable ranchero or verde sauce
- Papas Fritas 5 gf, v**
house-made fries, aji chile aioli
- Seasonal Vegetables 6 gf, v**
- Single Flap Jack 5.50 v**
maple syrup and butter
- Frijoles 3.50 gf, v**
pinto beans, cotija cheese
- Four House-Made Flour Tortillas 1.65 v**
- Arroz Frito 5 gf, v**
saffron rice, vegetables, spices
- Side Salad 5**
seasonal ingredients, herb vinaigrette

Chips & Salsa 2

gf gluten-free | can be modified gluten-free

v vegetarian | can be modified to be vegetarian

*We cook our food to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.