

CON CHIPS

GUACAMOLE 12

CHILE CON QUESO 9

PICO DE GALLO 7

SALSA ROJA Y VERDE 7

FRIJOLES CHARROS 11

Black Beans, Pork, Chihuahua Cheese, Cilantro

ANTOJITOS

CEVICHE CAMARONE 17

Shrimp, Cucumber, Avocado, Radish, Aji Amarillo, Sea Salt, Chili Flakes

SHISHITO PEPPERS 11

Cotija, Aleppo, Sea Salt, Cilantro, Lime

QUESABIRRIA 14

Crispy Tacos, Chili Braised Beef, Chihuahua Cheese, Chile de Arbol Broth

TOSTADA DE JAIBA 12

Crab, Avocado, Corn, Cucumber, Cilantro, Radish

FRIED EGG TOSTADA 8

Avocado, Frijoles Negros, Cilantro, Cotija

PLANTAINS 9

Cotija y Crema

QUESADILLAS FRITAS 11

Black Beans, Pork, Chihuahua Cheese, Roasted Tomato Salsa

FLAUTA 11

Chicken & Potato, Roasted Tomato Salsa, Crema, Cotija

YUCA & CHICHARRON 12

Fried Yuca, Crispy Pork Belly, Arugula, Pequin Aioli

ENSALADAS

QUINOA BOWL 13

Quinoa, Rajas, Grilled Corn, Carrots, Cilantro, Spinach, Shiitake Mushrooms, Cumin-Ginger Dressing

SHAVED VEGETABLE SALAD

Kale, Brussels, Radish, Carrots, Apples, Cauliflower, Beets, Lime-Thyme Dressing

- Half 7, Whole 11 -

NACO COBB SALAD 14

Arugula, Cucumbers, Chickpeas, Tomato, Avocado, Smoked Queso, Bacon, Charred Onions, Green Goddess Dressing

TACO BOWL 16

Choice of Protein, Rice, Beans, Corn, Lettuce, Pickled Jalapeno, Pico de Gallo, Salsa Verde,

- Add Guacamole \$4 -

ADD TO ANY BOWL OR SALAD:

Egg 1, Bacon 2, Pulled Chicken 4, Al Pastor 4, Pulled Pork 4, Chili Braised Brisket 5, Fried Shrimp 5, Smoked Tofu 4

House-Made Hot Sauce! \$2

TACOS

OUR TORTILLAS ARE GROUND AND PRESSED IN HOUSE, ARE GLUTEN FREE AND VEGAN

PESCADO 7

Crispy Tilapia, Spicy Cabbage Slaw, Chipotle Mayo, Cilantro

POLLO 6

Grilled Chicken Tinga, Smoked Tomato, Charred Corn Salsa, Cilantro

CHICHARRON 7

Crispy Pork Belly, Sesame Slaw, Garlic-Chile-Soy Sauce, Cilantro, Sriracha Mayo

CAMARONES 7

Ancho Fried Shrimp, Spicy Cabbage Slaw, Cilantro, Chipotle Aioli

TOFU AHUMADO 6

Smoked Tofu, Refried Beans, Salsa Arriera, Cotija Crema

CARNITAS 6

Slow Braised Pork, Cilantro Crema, Chile De Arbol, Pickled Red Onion

AL PASTOR 7

Charbroiled Pork & Pineapple, Onion, Cilantro

RES CON MOLE VERDE 8

chili braised beef brisket, cotija, pumpkin seeds, cilantro

STREET CORN

OFF THE COB, COTIJA, CHILE DE ARBOL AIOLI, CILANTRO

12

TORTAS

HONGO 14

Portobello, Green Chile Rajas, Pickled Jalapeno, Arugula, Cumin Goat Cheese

FRITO 15

Crispy Tilapia, Spicy Cabbage Slaw, Tomato, Pickled Jalapeno, Chipotle Mayo

AHOGADA 16

Pulled Pork, Refried Beans, Avocado, Pickled Red Onion, Cilantro Aioli, Bacon, Chili Broth

EL SAMMY 15

Fried Chicken, Chile Honey, Red Cabbage-Carrot Slaw, Chipotle Aioli

PEPITO 16

Chili Braised Beef Brisket, Arugula, Chihuahua Cheese, Guajillo Mustard, Pickled Jalapenos

HAMBURGUESA 15

Chile con Queso, Roasted Onions, Arugula

POSTRES

DULCE DE LECHE CHURROS 8

Please tell your server about food allergies you may have. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. 20% gratuity is added to parties of 5 or more.

COCTELES

DE LA CASA

Campo Bravo Blanco, Lime, Agave
- 14 GLASS | 65 PITCHER -

PICANTE

Tanteo Jalapeño Tequila, Lime, Agave, Tajin
Rim
- 15 GLASS | 68 PITCHER -

TAMARIND MARGARITA

Mezcal Prolejo, Tamarind, Lemon Juice, Simple
Syrup
- 14 GLASS | 65 PITCHER -

NACO PALOMA

Campo Bravo Blanco, Agave Syrup, Lime,
Grapefruit Jarrito
- 14 GLASS | 65 PITCHER -

TROPICAL MARGARITA 15

Espolon Blanco Pineapple, Tropical Red Bull,
Lime Juice, Mango Syrup, Simple

FRESA MARGARITA 15

Strawberry Campo Bravo, Strawberry Basil
Syrup, Fresh Lime

OTOÑO HOT TODDY 14

Dulce Vida Lime Tequila, Agave, Hot Apple
Cider, Lime

MANGO HABANERO 15

Habanero Infused Peloton Mezcal, Mango
Syrup, Lime, Triple Sec, Tajin Rim

TROPICALI 15

Pineapple Campo Bravo, Kalani Coconut
Liqueur, Pineapple Juice, Lime

RIO DE MORAS 14

Devils River Whiskey, Blackberry, Simple, Mint,
Lemon

OAXACAN OLD FASHION 17

Espolon Reposado, Illegal Mezcal, Agave, Mole
Bitters, Angostura Bitters

FRAMBUESA DEL DIABLO 14

Jose Cuervo, Triple Sec, Lime, Simple, Raspberry

ALTO Y FRESCA 14

Havana Club Rum, Mango Syrup, Lime, Kalani
Coconut Liqueur, Pineapple

BEBIDAS & SANGRIA

MICHELADA CLASICA 10

Pacifico, Valentina, Worcestershire, Lime, Salt

MICHELADA CLAMATO 10

Modelo Especial, Clamato, Valentina, Lime, Tajin

RED SANGRIA

Sparkling Red, Grapefruit, Cinnamon
- 12 GLASS | 55 PITCHER -

WHITE SANGRIA 12

Lemon, Grape Juice, Sparkling White

REFRESHMENTS

SOFT DRINKS 3

Iced Tea, Lemonade, Cola, Diet Cola, Lemon
Lime, Root Beer, Ginger-Ale

JARRITOS 4

Tamarind, Grapefruit, Pineapple, Fruit Punch,
Mandarin, Lime, Strawberry, Guava, Mango,
Watermelon, Passionfruit

DRAFTS & PITCHERS

ALLAGASH WHITE 8 | 26

DOS EQUIS AMBER 8 | 25

FIDDLEHEAD IPA 9 | 36

WORMTOWN BE HOPPY IPA 8 | 25

SWITCHBACK ALE 8 | 25

LAMPLIGHTER ROTATING 8.5 | 32

MIGHTY SQUIRREL CLOUD CANDY 9 | 36

HARPOON ROTATING 8 | 30

BEER CANS & BOTTLES

CINCO CERVEZA BALDE 30

CORONA EXTRA 7

LAGUNITAS LI'L SUMPIN SUMPIN 8

DOS EQUIS 7

MODELO ESPECIAL 7

TEGATE 7

SOL 7

PACIFICO 7

IMPERIAL 7

NARRAGANSETT LAGER 7

NOTCH SESSION PILS 7

DOWNEAST CIDER 8

CITIZEN CIDER 8

HARPOON IPA 8

SIP OF SUNSHINE IPA 8

CORONA HARD SELTZER VARIETY 6

HIGH NOON VARIETY 6

TOPO CHICO HARD SELTZER 6

NOTCH N/A 6

RED BULL N/A 4

original | tropical

TOPO CHICO & MINERAGUA 4

WINES BY THE GLASS

CAVA BRUT 12

BROADBENT WHITE 12

SPARKLING ROSE 12

RED BLEND 12

CABERNET SAUVIGNON 12

