

CON CHIPS

GUACAMOLE - \$12
CHILE CON QUESO - \$9
PICO DE GALLO - \$7
SALSA ROJA Y VERDE - \$7
FRIJOLE CHARROS - \$11

STREET CORN - \$12

GRILLED & OFF THE COB, COTIJA,
CHILE DE ÁRBOL AIOLI, CILANTRO

ANTOJITOS

CEVICHE DE CHICHARRON - \$12
FRIED PORK BELLY, LIME, ONION, BELL PEPPER, CHILE DE ARBOL,
AVOCADO, CILANTRO. SERVED WITH FRIED PLANTAINS

SHISHITO PEPPERS - \$11
COTIJA, ALEPPO, SEA SALT, CILANTRO, LIME

FLAUTA - \$11
CHICKEN & POTATO, ROASTED TOMATO SALSA, CREMA,
COTIJA, SERVED WITH LETTUCE

RICE AND BEANS - \$8

FRIED EGG TOSTADA - \$8
AVOCADO, FRIJOLE NEGROS, CILANTRO, COTIJA

GROUND BEEF TOSTADA - \$10
GUACAMOLE, CREMA, ONION, TOMATO
SALSA, CILANTRO

PLANTAINS - \$9
COTIJA Y CREMA

POZOLE VERDE - \$12
CHICKEN, HOMINY, GREEN CHILE, TOMATILLO,
AVOCADO, CRISPY TORTILLA, RADISH

YUCA & CHICHARRON - \$12
FRIED YUCA, FRIED PORK BELLY, ARUGULA, PEQUIN AIOLI

HOUSE-MADE HOT SAUCE \$2

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON
IN YOUR PARTY HAS A FOOD ALLERGY

OUR CORN TORTILLAS ARE GROUND AND PRESSED IN
HOUSE, GLUTEN FREE, AND VEGAN. ALL TACOS ARE GF.

TACOS

PESCADO - \$7
CRISPY TILAPIA, SPICY CABBAGE SLAW, CHIPOTLE MAYO, CILANTRO

POLLO - \$6
GRILLED CHICKEN TINGA, SMOKED TOMATO, ICEBERG, CREMA, CILANTRO

CHICHARRON - \$7
CRISPY PORK BELLY, SESAME SLAW,
GARLIC-CHILE-GF SOY SAUCE, CILANTRO, SRIRACHA MAYO

CAMARONES - \$7
ANCHO FRIED SHRIMP, SPICY CABBAGE SLAW, CILANTRO,
CHIPOTLE AIOLI

TOFU - \$6
SMOKED TOFU, REFRIED BEANS, SALSA ARRIERA, COTIJA CREMA

CARNITAS - \$6
SLOW BRAISED PORK, CILANTRO CREMA, CHILE DE ÁRBOL,
PICKLED RED ONION

AL PASTOR - \$7
CHARBROILED PORK & PINEAPPLE, ONION, CILANTRO

RES CON MOLE VERDE - \$8
CHILE BRAISED BEEF BRISKET, COTIJA, PEPITAS, CILANTRO

PLATOS GRANDES

BURRITO - \$18
CHOICE OF PROTEIN, RICE, BEANS, CHIHUAHUA CHEESE, GUACAMOLE, PICO,
LETTUCE, PICKLED JALAPEÑO, CREMA | ADD HABANERO HOT SAUCE \$2

NACHOS - \$16
GROUND BEEF, CHIHUAHUA, PICO, GUACAMOLE, CREMA,
BLACK BEANS, JALAPEÑO, CILANTRO

GRILLED CHICKEN QUESADILLA - \$14
PICO, CHIHUAHUA, CREMA | ADD GUACAMOLE \$5

TACO BOWL - \$16
CHOICE OF PROTEIN, RICE, BEANS, CORN, LETTUCE, PICKLED JALAPEÑO, PICO DE GALLO,
SALSA VERDE | ADD GUACAMOLE \$5

QUESABIRRIA - \$16
2 CRISPY TACOS, CHILE BRAISED BEEF, CHIHUAHUA CHEESE, CHILE DE ARBOL BROTH.
SERVED WITH LETTUCE, AVOCADO, RADISH, AND RICE

TACOS

TORTAS

SANDWICHES SERVED ON CHOICE OF BREAD OR SHAVED VEGETABLE SALAD

MILANESA NUEVA - \$15
FRIED CHICKEN, SALSA ROSADA, QUESO FRESCO, AVOCADO,
LETTUCE, TOMATO, RED ONION, FRESH JALAPEÑO

CUBANO - \$16
CARNITAS, HAM, SWISS, MUSTARD, CHIPOTLE MAYO, PICKLES

CHILE RELLENO - \$14
POBLANO PEPPER, SPINACH, CHIHUAHUA CHEESE, QUESO FRESCO,
LETTUCE, AVOCADO, TOMATO, CHIPOTLE MAYO

PEPITO - \$16
CHILE BRAISED BEEF BRISKET, ARUGULA, CHIHUAHUA CHEESE,
ANCHO MAYO, PICKLED JALAPEÑOS

HONGO - \$14
PORTOBELLO, GREEN CHILE RAJAS, PICKLED JALAPEÑO, ARUGULA, CUMIN, GOAT CHEESE

FRITO - \$15
CRISPY TILAPIA, SPICY CABBAGE SLAW, TOMATO, PICKLED JALAPENO, CHIPOTLE MAYO

BURGER - \$16
AMERICANO: LETTUCE, TOMATO, ONIONS, CHEESE, MAYO, KETCHUP
MEXICANO: PINEAPPLE, PEQUIN AIOLI, CHIHUAHUA CHEESE, RED ONION, TOMATO (SPICY)

AHOGADA - \$16
CARNITAS, REFRIED BEANS, AVOCADO, PICKLED RED ONION,
CILANTRO AIOLI, BACON, CHILE BROTH

ENSALADAS

QUINOA BOWL - \$13
QUINOA, RAJAS, GRILLED CORN, CARROTS, CILANTRO, SPINACH,
SHIITAKE MUSHROOMS, CUMIN-GINGER DRESSING

NACO COBB SALAD - \$14
ARUGULA, CUCUMBERS, CHICKPEAS, TOMATO, AVOCADO, CHARRED ONIONS
SMOKED QUESO, BACON, GREEN GODDESS DRESSING

SHAVED VEGETABLE SALAD - \$11
KALE, BRUSSELS, RADISH, CARROTS, APPLES, CAULIFLOWER, BEETS,
LIME-THYME DRESSING

ADDITIONS:
SM. GUAC 5, GRILLED CHICKEN BREAST 6, PULLED CHICKEN 5, AL PASTOR 5,
CARNITAS 5, BRISKET 6, FRIED SHRIMP 6, SMOKED TOFU 4, EGG 1, BACON 2

DESSERT

TRES LECHES - \$10
ARROZ CON LECHE - \$9
CHURROS DULCE DE LECHE - \$9
FLAN - \$9

DESSERT

REFRESHMENTS

SOFT DRINK - \$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, PASSIONFRUIT

CUCUMBER SPRITZ N/A - \$7

CUCUMBER SIMPLE, MINT, LIME JUICE, SODA WATER

TIKI PUNCH N/A - \$7

ORANGE JUICE, PINEAPPLE JUICE, GRENADINE

SONORA SUNSET N/A - \$7

MANGO, STRAWBERRY, LIME, SODA WATER

MINERAGUA - \$4

BEBIDAS AND SANGRIA

MICHELADA CLASICA - \$10

MEXICAN BEER, VALENTINA, WORCESTERSHIRE, LIME, SALT

MICHELADA CLAMATO - \$10

MEXICAN BEER, CLAMATO, VALENTINA, LIME, TAJIN

MICHELADA LIMON - \$10

MEXICAN BEER, LIME JUICE, SALT

RED SANGRIA - \$12 GLASS | \$55 PITCHER

SPARKLING RED, GRAPEFRUIT, CINNAMON

WINES BY THE GLASS

CAVA BRUT - \$12

SPARKLING ROSE - \$12

CABERNET SAUVIGNON - \$12

SAUVIGNON BLANC - \$12

COCKTAILS

DE LA CASA - \$14 GLASS | \$65 PITCHER

CAMPO BRAVO BLANCO TEQUILA, LIME, AGAVE, SALT RIM

PICANTE - \$15 GLASS | \$68 PITCHER

TANTEO JALAPEÑO TEQUILA, LIME, AGAVE, TAJIN RIM

TAMARIND MARGARITA - \$14 GLASS | \$65 PITCHER

MEZCAL ROSALINA, TAMARIND, LEMON JUICE

NACO PALOMA - \$14 GLASS | \$65 PITCHER

CAMPO BRAVO BLANCO, LIME, GRAPEFRUIT JARRITO

TROPICAL MARGARITA - \$15

ESPOLON BLANCO TEQUILA, PINEAPPLE, RED BULL YELLOW, LIME, JUICE, MANGO SYRUP

FRESA MARGARITA - \$15

STRAWBERRY INFUED TEQUILA, LIME, STRAWBERRY BASIL SYRUP

MANGO HABANERO - \$15

MEZCAL ROSALUNA, MANGO-HABANERO SYRUP, LIME, TRIPLE SEC, TAJIN RIM

CASA DE VIDA - \$15

DULCE VIDA PINEAPPLE JALAPEÑO TEQUILA, TANGERINE PURE, LIME

OAXACAN OLD FASHION - \$17

ESPOLON REPOSADO TEQUILA, ILEGAL MEZCAL, AGAVE, MOLE BITTERS, ANGOSTURA BITTERS

FRAMBUESA DEL DIABLO - \$14

JOSE CUERVO TEQUILA, TRIPLE SEC, LIME, SIMPLE, RASPBERRY

ALTO Y FRESCA - \$14

BACARDI WHITE RUM, MANGO SYRUP, LIME, KALANI COCONUT LIQUEUR, PINEAPPLE

ESPRESSO MARTINI - \$14

ESPRESSO, VODKA, SIMPLE, BAILEYS, IRISH CREAM

COCKTAILS

DRAFTS AND PITCHERS

ALLAGASH WHITE - \$7 | \$28

DOS EQUIS AMBER - \$6 | \$26

FIDDLEHEAD IPA - \$7 | \$28

MIGHTY SQUIRREL CLOUD CANDY - \$8.5 | \$36

CASTLE ISLAND KEEPERS IPA - \$8 | \$35

SIP OF SUNSHINE IPA - \$9 | \$38

MODELO NEGRA DRAFT - \$7 | \$30

GREEN STATE LAGER - \$8 | \$34

GUINNESS - \$9

BEER CANS AND BOTTLES

CINCO CERVEZA BALDE - \$30

ASSORTMENT OF LATIN BEERS

MODELITO ESPECIAL - \$4

PAIR W/ WELL TEQUILA - \$9

MELI QUINOA BEER (GLUTEN FREE) - \$8

TWO ROADS | ROAD 2 RUIN - \$9

NARRAGANSETT LAGER - \$7

NOTCH SESSION PILS - \$7

DOWNEAST CIDER - \$8

AGUILA - \$7

CORONA EXTRA - \$7

MODELO ESPECIAL - \$7

DOS EQUIS - \$7

TECATE - \$7

PACIFICO - \$7

HARPOON IPA - \$8

HIGH NOON VARIETY - \$6

NOTCH IPA N/A - \$6