

CON CHIPS

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

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

RICE AND BEANS - \$8

FRIED EGG TOSTADA - \$8
AVOCADO, FRIJOLES 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

TACOS

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

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

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

TRES LECHES - \$10
CHURROS DULCE DE LECHE - \$9

DESSERT

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