



adobo



chile cheese fries - \$7

smoked steak fries, cheddar-jack chz, hatch green chile sauce, cilantro, cotija, lime crema - gf, v
+ add smoked carnitas for \$3

wontons - \$/ea

hatch green chile, cheddar-jack chz - \$2 - v
pork w garlic, green onion, ginger, carrot - \$2

hand crafted eggrolls - \$/each

pork lumpia w doboyaki - best seller - \$2
churon - banana, brown sugar, cinnamon - \$2 - v
pinto bean & cheese - \$2 - v
calabacitas - \$4 - v
green chile cheese bacon - \$4
smoked carnitas & cheese - \$5
cheeseburger - \$5
avocado kale green chile - \$5 - v

carnitas deviled eggs - \$2 ea

hatch green chile sauce, carnitas, lime crema, cotija, cilantro - gf

red chile avocado tostadas - \$5 ea

4.5' crisp corn tortilla w cheddar-jack, red chile sauce, tomatoes, avocado, lime crema, cotija, green onion - gf, v

elote - \$5

fresh peeled corn on the cob - grilled, lime crema, sambal aioli, cilantro, green onion, cotija, chicharrons - gf

grilled chicken skewers - 3 for \$7

tangy bbq, flame grilled hand trimmed thigh - gf

seasonal market house salad - \$7

seasonal vegetables, fruits - mango, tomato, avocado, summer squash, pickled carrots - fresh & delicious - v, gf

chips & salsa - \$3

fire roasted vegetable salsa, organic corn chips - gf, v

chips & queso - \$6

green chile queso, organic corn chips - gf

cheeseburgers

third pound prime angus ground fresh in-house from brisket & round. fire grilled. brioche bun. no veggies.
+ add a fried egg \$1 | add smoked fries \$4

- OG - cheddar-jack chz, lime crema - \$6
- OGB - cheddar-jack chz, bacon, lime crema - \$7
- 575 - green chile, bacon, cheddar-jack, lime crema - \$8
- 505 - red chile, bacon, cheddar-jack, lime crema - \$8
- 808 - grilled pineapple, bacon, green onion, pickled carrots, doboyaki, sambal aioli - \$10
- rodeo - smoked bacon, tangy bbq sauce, cheddar-jack chz, grilled onions - \$10
- kimchi bacon burger - spicy kimchi, smoked bacon, sambal aioli - \$12
- queso burger - green chile and crispy tortilla smothered in queso - \$10

three sisters roasted salad - \$10

flame roasted kale. green chile, corn w squash, papaya, pinto beans, pepitas, cotija chz - gf, v

- + add grilled chicken for \$4
- + add smoked carnitas for \$3
- + add chicken adobo for \$3
- + add a fried egg for \$1

enchiladas

made to order - 4 corn tortillas - rice & beans
red or green chile sauce w cotija, cilantro, lime crema - gf

- cheese - \$10
- grilled chicken & cheese - \$12
- smoked carnitas - \$12
- calabacitas - \$12

Tacos, Rice Bowl or Burrito!

tacos - 3 per order, served on corn tortillas - all tacos gf

rice bowl - served over jasmine rice, pinto beans optional - all rice bowls gf

burrito - wrapped in a flour tortilla with jasmine rice and beans - not gf

- chicken adobo - green onion, cilantro, doboyaki, garlic annatto, hard egg - \$11
- smoked carnitas - slow smoked pork shoulder, lime fig jam, chicharrons, cilantro - \$12 - 2018 TOP Taco Winner
- veggie - kale, carrot, pina, green chile rice stir-fry w avocado, lime fig jam, crema, cilantro and cotija chz - \$12
- spicy pinoy - green chile, pineapple and green onion sautéed atop our chicken adobo - \$13
- loko pinoy - green chile, pineapple and green onions sautéed atop our smoked carnitas - \$13
- green chile chicken - grilled chicken, cheddar-jack cheese, green chile sauce, cilantro, cotija - \$12
- loco moco - jasmine rice, grilled third pound angus, fried egg, doboyaki, annatto oil, green onions - \$12

Build Your Own Bowl or Burrito

#BYOB Rice Bowls & Burritos starting at \$10

- **pick:** burrito or rice bowl
- **pick:** jasmine rice and or pinto beans
- **protein:**
 - smoked carnitas
 - chicken adobo
 - grilled chicken*
 - angus grilled beef*
 - half avocado
- **veg:**
 - three sisters - kale, corn, squash, green chile sautee**
 - pinoy - pineapple, green chile, green onions, pickled carrot sautee**
 - smoked - cherry wood smoked tomatoes, onions, carrots, rough chopped**
- **sauce it:** mild salsa, soy sauce, lime crema, green chile*, red chile*, sambal aioli, lime fig jam, queso*, doboyaki, garlic-annatto oil, tangy bbq, lime-vinaigrette
- **top it:** cheddar-jack cheese, cilantro, green onions, cotija, crushed chicharrons, avocado**, fried egg**, toasted sesame seeds, hard-egg, kimchi**, bacon** ** extra charge \$1