



# adobo



**chips & queso - \$5.50**  
scratch queso, organic corn chips - gf  
chips & salsa - \$3

**seasonal market house salad - \$8.50**  
seasonal vegetables, fruits - mango, pina, tomato, avocado, pickled  
carrots, toasted pepitas, green onion - fresh & delicious - v, gf

**wontons - \$2 each**  
chile cheese - hatch green chile, cheddar-jack chz - v  
pork - garlic, green onion, ginger, carrot

**eggrolls - \$2 each**  
filipino pork lumpia w doboyaki  
pinto bean & cheese - v

**carnitas deviled eggs - \$2.50 each**  
green chile sauce, carnitas, lime crema, cotija, cilantro - gf

**red chile avocado tostada - \$7.50**  
4.5' crisp corn tortilla w cheddar-jack, red chile sauce, tomatoes, avocado,  
lime crema, cotija, green onion - gf, v

## cheeseburgers

6oz prime angus. no hormone, no antibiotics, certified humane, Colorado  
raised. ground in-house, fire grilled. brioche bun.  
+ add a fried egg \$1 | add bacon for \$1 | add fries for \$3

- **0G** - cheddar-jack chz, lime crema - \$9
- **0GB** - cheddar-jack chz, bacon, lime crema - \$10.50
- **575** - green chile, cheddar-jack, lime crema - \$11
- **505** - red chile, cheddar-jack, lime crema - \$11
- **808** - grilled pineapple, bacon, green onion, pickled carrots,  
dobyoyaki, sambal aioli - \$12
- **rodeo** - smoked bacon, bbq sauce, cheddar-jack chz, onions - \$12
- **kimchi bacon burger** - spicy kimchi, smoked bacon, sambal aioli - \$12
- **queso burger** - green chile, crispy tortilla, queso - \$12

## **chile cheese fries - \$8.50**

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

## tacos, rice bowl & burrito options

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

**rice bowl** - served over jasmine rice - all rice bowls gf

**burrito** - flour tortilla with jasmine rice & pinto beans

- chicken adobo - green onion, cilantro, doboyaki, garlic annatto, hard egg - \$12
- spicy pinoy - green chile, pineapple and green onion sautéed atop our chicken adobo - \$14
- green chile grilled chicken - grilled red bird chicken thigh, green chile sauce, cilantro, cotija - \$13.50
- smoked carnitas - slow smoked pork shoulder, lime fig jam, chicharrons, cilantro - \$13 - 2018 TOP Taco Winner
- loko pinoy - green chile, pineapple and green onions sautéed atop our smoked carnitas - \$14
- veggie - kale, carrot, pina, green chile rice stir-fry w avocado, lime fig jam, crema, cilantro and cotija chz - \$13
- beef & bacon - prime angus ground beef, smoked bacon, green chile, queso - \$14
- red chile beef - prime angus ground beef, red chile sauce, diced onions, cotija, lime crema - \$14
- baja beef - prime angus ground beef, avocado, green chile, lime crema - \$15
- loco moco - jasmine rice, grilled third pound angus, fried egg, doboyaki, annatto oil, green onions - \$13

## cherry smoked chicken wings

6 for \$7.50 | 12 for \$14.50 | 18 for \$20.75 | 24 for \$26.50 | 30 for \$31.50 | 36 for \$36

minimum 6 wings per sauce | ranch dip \$ .75

- teriyaki - house made doboyaki sauce, sambal aioli,  
green onion, sesame seeds
- bbq - tangy house bbq sauce, green onions
- green chile - scratch vegan hatch chile sauce, cotija
- red chile - scratch vegan hatch chile sauce, cotija
- sweet and spicy - thai chile sauce, green onion, sesame
- hot - cholula hot sauce & butter
- naked - house dry rub seasoning