



LUNCH

Pal Arranque

To start

Chips & salsa	\$4.50
<i>Pico Salsa</i>	
Trio of salsa	\$6.00
<i>Habanero, verde, macha</i>	
Guacamole	\$9.50
<i>Onion, cilantro, serrano, lime juice, olive oil</i>	
Guacamole	\$11.00
<i>Mixed herbs, pomegranate seeds</i>	
Nachos	\$11.00
Add meat	\$3.00
<i>Tortilla chips, beans, chihuahua cheese, pickle jalapenos, onion, tomato, cilantro, crema and salsa roja</i>	
Fundido	\$8.00
<i>Melted cheese add chorizo and poblanos, portabella or roasted vegetables</i>	
Sopa de tortilla	\$7.00

Tacos y Tostadas

3 Tacos per order

Pastor negro	\$9.00
<i>Black marinade pork, onion, cilantro salsa verde</i>	
Volcanes de carne asada	\$11.00
<i>Steak, pico de gallo melted cheese roasted morita salsa</i>	
Pollo con costra y chile guero	\$9.00
<i>Chicken, banana peppers, chihuahua cheese, green cabbage, avocado and salsa roja</i>	
Carnitas	\$9.00
<i>Red onion, cilantro and salsa verde cruda</i>	
Camarones	\$12.00
<i>Pico de gallo, chipotle mayo, avocado red cabbage</i>	
Pescado	\$12.00
<i>Fried fish baja style and avocado</i>	
Pulpo a la diablo	\$12.00
<i>Spicy homemade salsa with orange salsita and cauliflower</i>	
*Vegetarian	\$8.00
<i>Mixed roasted vegetales, tamarindo-chipotle salsa</i>	
Cochinita	\$10.00
<i>Achiote braised pork, pickle red onions and habanero</i>	
Tinga tostadas	\$11.00
<i>Fried tortilla, lettuce, chicken, queso fresco, crema</i>	

*Vegetarian and vegan options

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

Burritos & bowls

Pastor, chicken, carnitas	\$11.00
Barbacoa de res, shrimp, fish	\$13.00
Chile relleno	\$11.00
<i>Black beans, rice, crema, guacamole, pico, cheese and choice of filling (bowls rice or lettuce)</i>	

Enchiladas

3 per order

Served with rice and beans

Pollo salsa verde	\$14.00
<i>Salsa Verde, crema, chicken, chihuahua cheese</i>	
Camaron Suizas	\$16.00
<i>Red and green cheese sauce, crema</i>	
*Vegetables salsa roja	\$13.00
<i>Red salsa, roasted vegetables, coconut cream</i>	
*Enchiladas Potosinas	\$13.00
<i>Queso fresco, red corn tortillas, lettuce, crema</i>	
Enchiladas Mineras	\$17.00
<i>Chicken, red salsa, potatoes, carrots, lettuce, queso fresco, crema.</i>	
<i>Barbacoa de res with huaxmole.</i>	
<i>Braised beef, red guaje seeds salsa.</i>	

Los Machetes

Per 2 people

(Large quesadillas)	\$20.00
<i>Extra-large quesadilla, chihuahua cheese</i>	
<i>Side of salsas</i>	
*Choice of filling carnitas, pastor, chicken, asada, vegetables	

Tortas \$11.00

<i>Black beans, lettuce, jalapenos, onion, tomato, avocado, chipotle mayo</i>	
Choice of protein:	
<i>Carnitas, breaded chicken, steak, vegetables</i>	

Sides

*Elote	\$6.00
<i>Grilled corn on the cob, chipotle mayo, queso fresco</i>	
Esquites	\$7.00
<i>Corn, queso fresco, mayo, tajin</i>	
*Arroz y frijoles	\$3.50
Refried beans	\$3.50
*Platanos	\$5.00
<i>Plantains and cheese</i>	