

MERIENDAS

THREE AMIGOS / \$12

queso, salsa, oaxacamole & chips

WARM CHIPS & FRESH SALSA / \$5

WARM CHIPS & MIMI'S QUESO / \$6

WARM CHIPS & OAXACAMOLE / \$8

AVOCADO FRIES / \$12

fried avocado wedges with cilantro ranch

NACHOS A LA ALMA / \$12

corn chips, chorizo & beef, sour cream, cheese, fresh jalapeños, lettuce, oaxacamole & queso

TEXAS PETE CHICKEN FLAUTAS / \$16

crispy flour tortillas rolled with texas pete smoked chicken and cheese, topped with pico de gallo and spicy sour cream



DINNER MENU

SHAREABLES

PATATAS BRAVAS / \$8

paprika-dusted potatoes with salsa rosa, cilantro ranch

ROASTED ZUCHINNI / \$8

with salsa escabeche, pepitas, cotija

TOMATO SALAD / \$10

with marinated red onion, peach habanero crema, heirloom tomatoes

FRIED BRUSSELS SPROUTS / \$11

with salsa verde, queso fresco, tortilla crispies

QUESADILLA VAMPIRO / \$15

flour tortilla, queso oaxaca, cotija, refried beans, radish ensalada, avocado, pico de gallo, chipotle crema
add chorizo +2

SALMON CRUDO* / \$13

jalapeño, strawberries, lime vinaigrette, lettuce wraps

GRILLED MEXICAN SHRIMP / \$15

with mojo rojo, pico de gallo, charred lime, queso fresco

PORK BELLY AL PASTOR / \$16

with pineapple salsa, caramelized onions

EL MORO CHIMICHANGA / \$16

barbacoa, cheese, jasmine rice, sauteed veggies, chorizo, refried beans, deep fried topped with mimi's queso, avocado crema

PAMBAZOS / \$12

chorizo & potato, cabbage, honduran crema, pico de gallo

CHORIQUESO / \$12

chorizo, mimi's queso, warm flour tortillas, green onions served in a skillet

ROASTED HALF CHICKEN / \$26

joyce farms poulet rouge served with patatas bravas, refried black beans, mole verde (serves 2-4 people)

WHOLE FRIED FISH / MARKET PRICE

served with cilantro rice, avocado ensalada, black beans
(serves 2-4 people, Friday & Saturday only)

TACO & TOSTADA

CHICKEN TINGA TOSTADA / \$8

shredded chicken, crema, oaxacamole, queso fresco

YUCATECAN SHRIMP TACO / \$6

grilled shrimp, pineapple pico, avocado, queso fresco

LAS CARNITAS TACO / \$6

crispy pork, pico de gallo, avocado crema, queso fresco

EASY DOES IT TACO / \$5

shredded smoked chicken, mixed cheese, shredded lettuce, sour cream, oaxacamole

CEVICHE TUNA TOSTADA* / \$12

avocado, cucumber, crema, shaved cabbage & chile lime seasoning

BAY SCALLOP TACO* / \$7

refried beans, radish ensalada, salsa verde

LAS COSECHAS / \$5

chipotle cauliflower, cabbage, cotija, pepitas

TACO AL CARBÓN / \$6

chile-rubbed steak, cheese, roasted poblano peppers served with pico de gallo & tomatillo salsa

PATTERSON STREET TACO PLATTER / \$24

choose 2 (smoked chicken, carne asada, shrimp, carnitas, cauliflower)
flour or corn tortillas, jasmine rice, black beans, onions, cilantro, salsa verde, salsa rosa, pico de gallo
(3 of each type, serves 2-4 people)

*These items contain ingredients which may be served raw or undercooked. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD or SHELLFISH may increase your risk of foodborne illness.