

## CASA CLASICOS

### HOUSE CLASSICS

#### CHILE CON QUESO & CHIPS **G** \$13

Smooth and spicy cheese dip with ancho corn chips. Flavored with fire roasted tomatoes, lime and Chipotle. Garnished with ancho chili powder and green onions.

#### GUACAMOLE & CHIPS **G / V** \$14

Avocado, cilantro, onion, tomato & jalapeño with queso fresco, served with ancho corn chips.

#### MOOSE TAQUITOS (4) **A** \$12

Red chile braised moose, 5 bro's queso fresco, cilantro & onion, pork fat roasted peanuts, guacamole, crema & radish.

#### POLLO POQUITOS \$14

Grilled chicken with cheese and chilli wrapped in a flour tortilla, heated, then served with our house Chili con Queso dipping sauce.

#### LA BOMBA WINGS \$14

Spicy wings served smothered in Valentina and molasses sauce, crema, toasted sesame and charred jalapeño.

#### NACHO GRANDE **G / V** \$19

Ancho corn chips, melted jack cheese, spring onion, fire roasted pablano chile, pickled red onion, pico de gallo & crema.

+ Chicken \$5 + Guacamole \$5

+ Spicy Beef Picadillo \$5 + Duck Confit \$6

## ADICIONALES

### SIDE DISHES

#### POBLANO RICE **G / V** \$4

#### FRIJOLES NEGROS **G / V** \$4

#### GUACAMOLE **G / V** \$6

#### SALSA FLIGHT (3) **G / V** \$8

#### ARROZ & FRIJOLES **G / V** \$7

#### CHILI CON QUESO \$5

Cojones Ghost Pepper Hot Sauce  
\$2.50 unlimited refills

#### KIDS MEAL \$10

Quesadilla or Taco, Churros and a beverage.

## SOPAS & ENSALADAS

### SOUPS & SALADS

#### CHICKEN & TORTILLA SOUP **G** \$10

5 bro's queso fresco, pickled onion, jalapeño, avocado, epazote, fried pasilla chile & crema.

#### POZOLE VERDE DE POLLO **G** \$18

Green hominy and chicken soup. A Mexican favorite. Made from slow roasted Tomatillos and Chile's. Garnished with crema, fresh jalapeños, avocado and radish.

#### THE TACO SALAD **G** \$14

Locally grown greens, spicy beef picadillo, jack cheese, pico de gallo, black beans, pickled onion, radish, crispy tortilla and jalapeño yogurt green goddess dressing.

#### SPICY CHICKEN BURRITO BOWL **G** \$18

Grilled chicken, rice, beans, pineapple salsa, pickled cabbage, fresh avocado, crema, green onion.

### A Foodie Favourite!

#### COOL RANCH STREET CORN **G / V** \$8

Freshly shucked steamed corn, topped with ranch, Doritos, salsa verde, cheese & tajin. Yummy!

## BARRA DE TACOS

### TACO BAR

#### SHRIMP QUESADILLA **A** \$8

Melted jack cheese, buttery chile-lime shrimp scampi & salsa verde. Served on a flour tortilla.

#### TACO DORADO DE BIRRIA **G** \$7

Juicy beef short rib birria, melted jack cheese, cilantro and onion, arbol chile salsa and birria consomme.

#### DUCK CARNITAS **G** \$9

Confit duck, guacamole, salsa macha, queso fresco, spiced pepitas, onion and cilantro. *Contains peanuts.*



#### BBG VEGAN TACO **G / V** \$6

Refried black beans with guacamole, poblano, and pickled cactus.

#### IN COD WE TRUST \$7

Baja Corona batter, pico de gallo, crema, pickled onion, cabbage and habanero mango tango. Served on a flour tortilla.

#### TINGA DE POLLO **A** \$7

Chipotle & tomato stewed chicken, salsa verde, crema, lettuce, avocado, pico de gallo. Served on a flour tortilla.

**G = Gluten Free** **V = Vegetarian** **A = Available Gluten Free option** Dietary substitutions available, ask your server.

*We do our very best to ensure dietary issues are marked accordingly however we cannot ensure cross contamination will never occur.*

## ESPECIALIDADES

### HOUSE SPECIALS

#### FLAUTAS SINALOA 2 Flautas \$17 3 Flautas \$21

Crispy corn tortilla, spicy beef picadillo, salsa roja, crema, queso fresco, almond and tequila soaked raisins. Served with rice & beans.

#### ENCHILADAS VERDE **G** 2 Enchiladas \$18 3 Enchiladas \$23

Chicken tinga & chorizo filling, topped with melted cheese, salsa verde, shaved onions, crema and cilantro. Served with rice & beans.

#### BURRITOS Veggie \$18 Chicken \$20 Short Rib \$24

Spicy main ingredient with poblano rice, beans, melted jack cheese and avocado, topped with salsa verde, picked onions and crema.

#### SIZZLING CHICKEN FAJITAS \$19

Bell peppers, onion, garlic and Serrano peppers served on a steaming fajita iron plate. Queso fresco, pico de gallo & crema.

Served with flour tortillas. + guacamole \$5

Take home some of our house-made  
**COJONES HOT SAUCE**  
only \$12 each, buy all 3 for \$30.



## POSTRES

### DESSERT

#### CHURROS **V** \$7

Mexico's most famous dessert, delicious cinnamon sugar pastry twists, with our house made dulce de leche caramel dipping sauce.

#### COOKIES & CREAM CAKE \$8

This cookie-lover's dream starts with two chewy chocolate brownie layers with cream cheese and broken soft center Oreo chocolate cookies.

All menu prices are exclusive of taxes & gratuity.