

## APERTIVOS

### Queso & Chips GF V \$15

Warm cheese dip, pico de gallo, scallions, ancho and corn tortilla chips.

### Chili Con Carne & Chips GF \$15

Rich braised tomato, ancho and beef chili topped with queso fresco and red onion served with corn tortilla chips.

### Mexican Street Fries GF \$16

Golden fried potatoes with pico de gallo, chili con queso, and ancho braised beef short rib.

### Moose Taquitos GF \$17

Moose barbacoa, queso fresco in crispy corn tortilla rolls with cilantro, onion, guacamole, crema, radish and roasted peanuts.

### Pollo Poquitos \$15

Grilled chicken, peppers, poblanos, onions, queso in crispy flour tortilla rolls with chili con queso and chipotle aioli.

### La Bomba Wings GF \$16

Garlic, lime, hot sauce, crema, green onions and sesame seeds.

### Chicken Quesadilla A \$15

Spiced chicken, peppers, poblanos, onions, pico de gallo, pickled onions, queso fresco grilled in flour tortilla with side crema.

### Nacho Grandes GF V \$24

Spiced corn chips with melted cheddar, pickled red onions, pico de gallo, green onions, and crema.  
add Guacamole +\$6 add Spicy Beef +\$6 add Fajita Chicken +\$8

## SOUP & SALADA

### Poblano Caesar Salad A \$14

Romaine lettuce with crumbled bacon and feta cheese tossed in a creamy roasted poblano caesar dressing, topped with crispy onions and tortilla strips. Add Chicken Tinga \$7 Add Shrimp \$7

### Chicken Tortilla Soup GF \$15

Pasilla, tomato, queso, pickled onion, jalapeno, avocado, crema, corn chips.

## DESSERTS

### Blueberry Tequila Churros \$10

Crispy fried churros tossed in cinnamon-lime sugar, served with a tangy blueberry tequila compote and whipped cream.

### Pineapple Lime Margarita Trifle GF \$12

Pineapple, tequila and lime compote, creamy white chocolate mousse, citrus and almond shortbread cookie crumble.

## SIDES

Mexican Rice GF V \$4

Chips & Salsa GF V \$4

Guacamole & Chips GF V \$15

Side Guacamole GF V \$6

Refried Beans GF V \$4

Chili Con Queso GF V \$6

Side of Ghost Pepper Sauce GF \$4

Ghost Pepper Sauce \$12 Bottle

Cojones T-Shirt only \$30 each

## LEGEND

H = Extra Hot & Spicy

GF = Gluten Free

V = Vegetarian

A = Available Gluten Free Option

## TACO BAR

### Tinga de pollo H A 2 tacos for \$11

Chipotle glazed chicken, fresh guacamole, onions, cilantro and crema on a flour tortilla.

### Pork Carnitas GF 2 tacos for \$11

Slow roasted pork shoulder, curdito pickles, salsa verde, monterey jack cheese on a corn tortilla.

### Poblano Rajas GF 2 tacos for \$11

Roasted poblano chilis and sweet potato, griddled with feta and queso fresco cheese on corn tortillas.

### Cojones Crunch Fried Chicken 2 tacos for \$12

Crispy fried chicken on flour tortillas, with pineapple habanero sauce, roasted pineapple salsa, crunchy cabbage slaw and crema.

### In Cod We Trust 2 tacos for \$14

Baja beer battered cod, fresh cabbage slaw, pico de gallo, pickled onion with mango habanero sauce.

### Beef Dorado de Birria GF 2 tacos for \$12

Ancho braised beef short rib, and queso fresco on corn tortillas, griddled crisp and served with onions, cilantro, and birria consomé.

### Tequila Lime Grilled Shrimp A 2 tacos for \$16

Tiger shrimp marinated in tequila and seasoned with our in house spice blend then char grilled and placed on top of flour tortillas with creamy cabbage and onion slaw, pineapple and guajillo sauce.

## TACO TUESDAY \$4 TACOS ALL DAY

## ENTRADAS

### Enchilada Verde GF 2 for \$22 3 for \$27

Chicken tinga and chorizo filled corn tortillas, with melted queso fresco, tomatillo salsa verde, shaved onions and crema. Served with rice and beans.

### Spicy Chicken Burrito Bowl H GF \$23

Tinga chicken, greens, Mexican rice, refried beans, corn salad, pickled cabbage, avocado, green onions and chipotle aioli.

### Burrito

Chipotle chicken or beef short rib, rice, beans, queso fresco, guacamole in a flour tortilla, served with rice, beans, pickled onions and chipotle aioli.  
Chicken \$23 Beef Short Rib \$27

### Sizzling Fajitas A

Prepared with grilled peppers, poblanos, red onions, and fajita spice, served with warm flour tortillas, queso fresco, pico de gallo and crema.

Chicken \$27

Beef Sirloin Steak Carne Asada \$29

### Yucatan Roasted Duck Skillet A \$35

Shredded, slow roasted duck glazed with a spiced partridgeberry sauce on top of roasted vegetables, served with a side of warm grilled flour tortillas, crumbled feta cheese, pickled onion, and crema.

### COJONES BAJA BURGER

Seasoned grilled beef patty, fresh guacamole, pico de gallo, and house made baja sauce on a toasted brioche bun.

Burger \$16 Burger & Queso Fries \$21

# COJONES MENU

