

# COMIDA LOAD FE



Get your own  
Cojones T-Shirt  
only \$30 each



Now serving  
authentic 4 1/2"  
tortillas!

## Taco Bar

**TINGA DE POLLO** 2 tacos for \$11  
Chipotle glazed chicken, fresh guacamole, onions, cilantro on a flour tortilla.

**CARNITAS TACO** GF 2 tacos for \$11  
Slow roasted pork shoulder, curdito pickles, salsa verde, monterey jack cheese on a corn tortilla.

**POBLANO RAJAS TACO** GFV 2 tacos for \$11  
Roasted poblano chilis and sweet potato griddled with queso fresco on a corn tortilla, with salsa macha.

**IN COD WE TRUST** 2 tacos for \$12  
Baja beer battered cod, fresh cabbage slaw, pico de gallo, pickled onion with habanero mango sauce.

**BEEF DORADO DE BIRRIA** G 2 tacos for \$12  
Ancho braised beef short rib, and queso fresco on corn tortillas, grilled crisp and served with onions, cilantro, and birria consomé.

**BEEF CARNE ASADA** 2 tacos for \$13  
Grilled, marinated beef tri tip with mushrooms, onions, cilantro, salsa roja on flour tortillas.

**WICKED TUNA TACO** 2 tacos for \$16  
Sesame crusted rare grilled tuna, wasabi aioli, guajillo sauce, fresh cabbage slaw, pickled onion and avocado on a flour tortilla.

Mexican Rice GFV \$4    Refried Beans GFV \$4  
Guacamole GFV \$6    Chili Con Queso GFV \$6

## Appetizers

**CHIPS & SALSA** GFV \$3  
A basket of corn tortilla chips with house-made salsa.

**QUESO & CHIPS** GFV \$15  
Warm cheese dip, pico de gallo, scallions, ancho and corn tortilla chips.

**GUACAMOLE & CHIPS** GFV \$15  
Avocados, red onions, jalapeños, habanero, lime and cilantro.  
Pump up your Guac, add... **Pepitas** +\$2 **Chicken** +\$7 **Chicharrin** +\$6

**GRILLED CORN ELOTES** GFV \$12  
Grilled fresh corn on the cob slathered with a lime and goat cheese aioli, coated with asiago cheese and cilantro, and ancho dust.

**COJONES CRUNCH SALAD** GFV \$12  
Shredded iceberg lettuce, red cabbage, jicama, pickled onion, radish, roasted peanuts, and crispy corn tortilla strips with a citrus-agave vinaigrette.  
add **Chicken** +\$7 add **Tuna** +\$10

**MEXICAN STREET FRIES** GF \$16  
Golden fried potatoes in 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** HGF \$18  
Garlic, lime, hot sauce, crema, green onions and sesame seeds.

**CHICKEN QUESADILLAS** A \$15  
Spiced chicken, peppers, poblanos, onions, pico de gallo, pickled onions, queso fresco grilled in flour tortilla with side crema.

**NACHOS GRANDE** GFV \$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** +\$6

H - Extra Hot & Spicy    GF - Gluten Free\*  
V - Vegetarian    A - Available Gluten Free Option\*

\*Our corn tortillas and flour tortillas are prepared on the same grill or in a fryer that may contain flour. Please avoid these items if you have a severe reaction to gluten.

All menu prices are exclusive of taxes and gratuity.

We do our absolute best to ensure dietary issues are noted accordingly. However, we cannot ensure cross contamination will never occur.

## Entrees

**ENCHILADAS 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 BOWL** HGF \$23  
Tinga chicken, greens, Mexican rice, refried beans, corn salad, pickled cabbage, avocado, green onions and chipotle aioli.

**THE 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 SKILLETS** A  
Prepared with grilled peppers, poblanos, red onions, and seasonings. Served with warm flour tortillas, queso fresco, pico de gallo and crema.  
**Chicken Fajitas** \$27    **Beef Sirloin Steak Carne Asada** \$29

**COJONES BAJA BURGER**  
Seasoned grilled beef patty, fresh guacamole, pico de gallo, and our own baja burger sauce on a toasted brioche bun.  
**Burger** \$16    **Burger & Queso Fries** \$21

## Desserts

**BLUEBERRY TEQUILA CHURROS** \$10  
Crispy fried churros tossed in cinnamon-lime sugar, served with a tangy blueberry tequila compote and whipped cream.

**BANANA ESPRESSO CAKE** GF \$10  
A gluten free upside down banana cake with caramel, espresso and chocolate. Served with vanilla ice cream.

Take home a bottle of  
our delicious house-made  
**COJONES HOT SAUCE**  
Ghost Pepper... only \$12 each

