

## APERITIVOS

### APPETIZERS

#### CHILI CON QUESO & CHIPS GV \$14

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

#### GUACAMOLE & CHIPS GV \$15

Avocados, red onions, tomatoes, jalapeños, harbonaro, lime and cilantro.

#### MEXICAN STREET FRIES G \$16

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

#### MOOSE TAQUITOS G \$16

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

#### POLLO POQUITOS A \$15

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

#### LA BOMBA WINGS G \$17

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

#### MUSHROOM & ONION QUESADILLAS AV \$15

Mixed mushrooms, onions, garlic, melted queso fresco, grilled in flour tortilla with crema.

#### CHICKEN QUESADILLAS A \$15

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

#### NACHOS GRANDE GV \$22

Spiced corn chips with melted cheddar, pickled red onions, pico de gallo, green onions, and crema.

+ Guacamole GV \$6

+ Fajita Chicken G \$7 + Tinga Chicken G \$7

## BARRA DE TACOS

### TACO BAR

#### TINGA DE POLLO A 1-\$8 2-\$15

Chipotle stewed chicken with crisp greens, salsa verde, crema, avocado and pico de gallo on flour tortillas.

#### CHICKEN AL PASTOR G 1-\$8 2-\$15

Achiote marinated chicken thigh, onion, cilantro, pineapple habanero salsa, on corn tortillas

#### BUTTERNUT SQUASH GV 1-\$8 2-\$15

Butternut squash with peppers, mushrooms, onion, garlic, toasted pepitas and pico de gallo on corn tortillas.

#### IN COD WE TRUST 1-\$9 2-\$17

Baja beer battered cod, pico de gallo, crema, pickled onion, pickled cabbage, and habanero mango tango on flour tortillas.

#### BEEF DORADO DE BIRRIA G 1-\$10 2-\$19

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

#### BEEF CARNE ASADA A 1-\$9 2-\$17

Grilled beef sirloin with mushrooms, onions, cilantro, salsa roja and chimichurri on flour tortillas.

+ Mexican Rice GV \$4 + Black Beans GV \$4

+ Guacamole GV \$6 + Chili Con Queso GV \$6



## ENTRADAS

### ENTREES

#### ENCHILADAS VERDE G 2 - \$21 3 - \$26

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 G \$21

Tinga chicken, greens, Mexican rice, black beans, pineapple habanero salsa, corn salad, pickled cabbage, avocado, green onions and chipotle aioli.

#### CHICKEN TINGA BURRITO \$21

Chipotle chicken, rice, beans, queso fresco and guacamole, in a flour tortilla. Served with rice, beans, salsa verde, pickled onions and chipotle aioli.

#### BEEF SHORT RIB BURRITO \$26

Beef short rib, rice, beans, queso fresco and guacamole, in a flour tortilla. Served with rice, beans, salsa roja, pickled onions and crema.

#### 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 A \$25

#### Beef Sirloin Steak Carne Asada A \$27

## POSTRES

### DESSERT

#### CHURROS V \$8

Cinnamon sugar coated with chocolate dip or caramel dip.

#### DULCE DE LA CASA V

Ask your server about today's featured house desserts.

🔥 = Hot - Served Spicy. Milder options may be available. Ask your server.

G = Gluten Free V = Vegetarian A = Available Gluten Free Option

Dietary substitutions available, ask your server.

All menu prices are exclusive of taxes & gratuity.



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

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