

LA COMIDA

MENU

CASA CLASICOS

HOUSE CLASSICS

- CHIPS & SALSAS G / V** 8
Flight of Cojone's house salsas (3) with ancho corn chips.
- GUACAMOLE & CHIPS G / V** 11
Avocado, cilantro, onion, tomato & jalapeño with queso fresco & ancho corn chips.
- BLOODY MARIA CEVICHE COCTEL A** 14
Lime marinated seafood, cucumber, green olive, avocado, capers, red onion, Mexican cocktail sauce, cilantro, tajin rim & ancho corn chips.
- OYSTERS G** 11
Freshly shucked PEI oysters (3), served with salsa macha & jalapeño lime shaved ice. Contains peanuts.
- PORK BELLY CHICHARRONES G** 14
Crispy pork belly, guacamole, Valentina hot sauce, cilantro & shaved red onion.
- MOOSE TAQUITOS G** 14
Red chile braised moose, 5 bro's queso fresco, cilantro & onion, pork fat roasted peanuts, guacamole, crema & radish.
- COOL RANCH STREET CORN G / V** 8
Freshly shucked steamed corn, topped with ranch, Doritos, salsa verde, cheese & tajin.
- LA BOMBA WINGS G** 14
Valentina & molasses sauce, crema, toasted sesame & charred jalapeño.
- QUESO FUNDIDO CON CHORIZO G** 12
Molten cheese and beer fondue with Mexican chorizo & roasted poblano chile.
- NACHO GRANDE G / V** 17
Ancho corn chips, melted jack cheese, spring onion, fire roasted poblano chile, pickled red onion, pico de gallo & crema.
+ Chicken \$5 + Guacamole \$5 + Spicy beef picadillo \$5

SOPAS & ENSALADAS

SOUPS & SALADS

- DETOX CHICKEN & TORTILLA SOUP G / V** 9
5 bro's queso fresco, pickled onion, jalapeño, avocado, epazote, fried pasilla chile & crema.
- POZOLE - CLASSIC MEXICAN STEW G** 9
The classic stewed pork & hominy soup of Mexico with radish, cilantro & onion, avocado, cabbage, lime, chile & oregano.
- SMOKEY MEZCAL KALE SALAD G / V** 12
Fresh jicama, shaved radish, apples, baby kale, spiced pepitas, smoky lime mezcal dressing & Queso fresco.
+ Chicken \$5 + Shrimp \$5
- THE TACO SALAD G** 12
Locally grown greens, spicy beef picadillo, jack cheese, pico de gallo, black beans, pickled onion, radish, crispy tortilla & jalapeño yogurt green goddess dressing.



G = Gluten Free V = Vegetarian

A = Available Glutin Free option, ask your server.
Dietary substitutions available, ask your server.

All menu prices are exclusive of taxes & gratuity.

BARRA DE TACOS

TACO BAR

SERVED ON 6" CORN OR FLOUR TORTILLAS

AL PASTOR ASADO G	6
Grilled adobo pork, melted jack cheese, charred pineapple habanero salsa, salsa verde, cilantro & onion.	
IN COD WE TRUST A	7
Baja Corona batter, pico de gallo, crema, pickled onion, cabbage & habanero mango tango. Served on a flour tortilla.	
PORK BELLY CARNITAS G	7
Slow roasted pork confit, cilantro & onion, tomatillo salsa & queso fresco.	
TINGA DE POLLO A	6
Chipotle & tomato stewed chicken, salsa verde, crema, cabbage, avocado, cilantro & onion. Served on a flour tortilla.	
SHRIMP QUESADILLA A	7
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 & onion, arbol chile salsa & birria consomme.	
CARNE ASADA G	7
Grilled steak, melted jack cheese, charred green onion, jalapeño, salsa roja & salsa verde.	
DUCK CARNITAS G	8
Confit duck, guacamole, salsa macha, queso fresco, spiced pepitas, onion & cilantro. Contains peanuts.	
RAJAS CON CREMA G / V	6
Roasted squash, melted jack cheese, fire roasted poblano peppers, seared corn, mushrooms & crema.	

ESPECIALIDADES

HOUSE SPECIALS

FLAUTAS SINALOA G	18
Crispy corn tortilla, spicy beef picadillo, salsa roja, crema, queso fresco, almond & tequila soaked raisins. Served with rice & beans.	
ENCHILADAS VERDE G	21
Chicken tinga & chorizo filling, topped with melted cheese, salsa verde, shaved onions, crema & cilantro. Served with rice & beans.	
POLLO SUPREMO CON MOLE G	22
Pan roasted chicken supreme, mole caloradito, toasted sesame, poblano rice, frijoles negros, roasted squash & asparagus.	
THE COJONES BURGER	18
Grilled house chorizo patty, Cojones coyote steak sauce, melted jack cheese, fire roasted chilies, pickled red onion, crispy tortillas & guacamole served with papas Tijuana.	
BURRITO DE POLLO	19
Spicy shredded chicken, poblano rice, beans, melted jack cheese & avocado topped with salsa verde, pickled onions & crema.	
BURRITO DE CARNE ASADA	19
Grilled steak, poblano rice, beans, melted jack cheese & avocado topped with salsa roja, pickled onions & crema.	
CHICKEN FAJITAS A	19
Combination of bell peppers, onion, garlic & Serrano peppers served in a steaming fajita iron plate. Queso fresco, pico de gallo & crema. Served with flour tortillas. + guacamole \$5	
LAMB SHANK BARBACOA A	24
Slow roasted lamb in banana leaf, poblano rice, charred jalapeño, mint-yogurt, cilantro & onion. Served with warm corn tortillas. Perfect to share.	
"SMOKE ALLEY" PLATTER A	24
Mixed grill of carne asada, pork cecina, chorizo, green onions, nopales and jalapeños served with warm tortillas, salsa verde, arbol chile salsa & fresh lime. Served with rice & beans.	

ADICIONALES

SIDE DISHES

GUACAMOLE G / V	10
POBLANO RICE G / V	4
FRIJOLE NEGROS G / V	4
ARROZ & FRIJOLE G / V	7
SALSA FLIGHT (3) G / V	7
KIDS MEAL	10
Quesadilla or Taco, Churros and a beverage.	

POSTRES

DESSERT

CHURROS V	7
Dulce de leche, cinnamon sugar, Mexican hot chocolate & cayenne.	
TRES LECHE CAKE V	8
Classic Mexican sponge cake soaked in condensed milk & cream with dulce de leche. Served with chilled mango, lime & tajin.	



G = Gluten Free V = Vegetarian

A = Available Gluten Free option, ask your server.
Dietary substitutions available, ask your server.

All menu prices are exclusive of taxes & gratuity.