

# MENU DEL ALMUERZO

..... LUNCH MENU .....

## CASA CLASICOS

..... HOUSE CLASSICS .....

<b>CHIPS &amp; SALSAS G / V</b> .....	8
Flight of Cojone's house salsas (3) with ancho corn chips.	
<b>GUACAMOLE &amp; CHIPS G / V</b> .....	11
Avocado, cilantro, onion, tomato & jalapeño with queso fresco & ancho corn chips.	
<b>MOOSE TAQUITOS G</b> .....	14
Red chile braised moose, 5 bro's queso fresco, cilantro & onion, pork fat roasted peanuts, guacamole, crema & radish.	
<b>LA BOMBA WINGS G</b> .....	14
Valentina & molasses sauce, crema, toasted sesame & charred jalapeño.	
<b>NACHO GRANDE G / V</b> .....	17
Tortilla chips, pico de gallo, cheese, sour cream & jalapeños. + Chicken \$5 + Guacamole \$5 + Refried beans \$2	

## SOPAS & ENSALADAS

..... SOUPS & SALADS .....

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

## ADICIONALES

..... SIDE DISHES .....

<b>GUACAMOLE G / V</b> .....	10
<b>POBLANO RICE G / V</b> .....	4
<b>FRIJOLE NEGROS G / V</b> .....	4
<b>ARROZ &amp; FRIJOLE G / V</b> .....	7
<b>SALSA FLIGHT (3) G / V</b> .....	7
<b>KIDS MEAL</b> .....	10
Quesadilla or Taco, Churros & beverage.	



All menu prices are exclusive of taxes & gratuity.

# BARRA DE TACOS

••••• TACO BAR •••••

SERVED ON 6" CORN OR FLOUR TORTILLAS

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

# ESPECIALIDADES

••••• HOUSE SPECIALS •••••

<b>FLAUTAS SINALOA</b> G .....	14
Crispy corn tortilla, spicy beef picadillo, salsa roja, crema, queso fresco, almond & tequila soaked raisins. Served with rice & beans.	
<b>ENCHILADAS VERDE</b> G .....	15
Chicken tinga & chorizo filling, topped with melted cheese, salsa verde, shaved onions, crema & cilantro. Served with rice & beans.	
<b>THE COJONES BURGER</b> .....	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.	
<b>BURRITO DE POLLO</b> .....	19
1/2 Portion .....	12
Spicy shredded chicken, poblano rice, beans, melted jack cheese & avocado topped with salsa verde, pickled onions & crema.	
<b>BURRITO DE CARNE ASADA</b> .....	19
1/2 Portion .....	12
Grilled steak, poblano rice, beans, melted jack cheese & avocado topped with salsa roja, pickled onions & crema.	

# POSTRES

••••• DESSERT •••••

<b>CHURROS</b> V .....	7
Dulce de leche, cinnamon sugar, Mexican hot chocolate & cayenne.	
<b>TRES LECHES CAKE</b> 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  
Dietary substitutions available, ask your server.