



MENU

• COJONES •

STARTERS

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| <i>Moose Taquitos GF</i> | 17.00 |
| Moose and Pork Barbacoa Taquitos with queso fresco, guacamole, cilantro, crema, onion and raddish. | |
| <i>Cheeto Steeet Corn</i> | 12.00 |
| Grilled corn brushed with chipotle mayo and rolled in spicy lime chili crumb topping. | |
| <i>Chicken Quesadilla</i> | 15.00 |
| Spiced Chicken Quesadillas with Poblanos, Peppers, queso fresco, pickled onions and crema. | |
| <i>Street Fries GF</i> | 16.00 |
| Golden Fried Potatoes with Chili con queso, pico de gallo, ancho and braised beef shortrib. | |
| <i>Pollo Poquitos</i> | 16.00 |
| Marinated chicken with a mix of peppers and red onion, served with queso sauce. | |
| <i>Chicharron GF</i> | 14.00 |
| Pork simmered in spiced water with garlic and chipotle, then fried crispy. Coated in Muerta seasoning and served with guacamole | |
| <i>Elote with Bacon GF</i> | 12.00 |
| Corn topped with queso sauce, ancho powder, bacon, and green onions. | |
| <i>Aguachile GF</i> | 16.00 |
| Shrimp marinated in lime juice, garlic, and chili flakes. Served with mango, avocado, cucumber, jalapeño, red onion, and cilantro. Comes with chips. | |

MAINS

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| <i>Enchiladas Roja GF</i> | 2 for 22.00.....3 for 27.00 |
| Chicken Tinga enchiladas with queso fresco, salsa roja, shaved onions and crema. Served with rice and beans. | |
| <i>Burrito</i> | 20.00 |
| Choice of Protein with rice, queso fresco, guacamole and pico de gallo served in a flour tortilla. Served with rice, beans, pickled onions and chipotle aioli. | |
| Protein: Chicken +\$3.00, Beef Shortrib +\$7.00 | |
| <i>Sizzling Fajitas GF V</i> | |
| Choice of protein, grilled peppers, poblanos, red onions and fajita spice. Served with flour tortillas, queso fresco, pico de gallo and crema. | |
| Protein: Chicken \$27, Beef \$29, Vegetarian \$24 | |
| <i>Birria Burger & Fries</i> | 22.00 |
| Beef and pork patty with queso fresco and braised ribs on a soft bun. Served with consommé for dipping. | |

SIDES

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| <i>Mexican Rice GF V</i> | 4.00 | <i>Queso GF</i> | 6.00 |
| <i>Refried Beans GF</i> | 4.00 | <i>Habanero Sauce</i> | 2.00 |
| <i>Guacamole GF V</i> | 6.00 | <i>Crema or Salsa</i> | 2.00 |

GF Indicates Gluten free option is available
V Indicates Vegetarian
Ask your server about vegan options

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| <i>Coyote Wings GF</i> | 16.00 |
| • La Bomba - Garlic, lime, hot sauce, crema, green onion and sesame seeds | |
| • Dry Spice | |
| <i>Nacho Grande GF</i> | Half 14.00 Full 24.00 |
| Corn Chips with cheddar cheese, pickled onion, pico de gallo, green onions and crema. | |
| Add Guacamole +6 Add Chicken +6 Add Beef +6 | |
| <i>Chili Lime Shrimp Nachos GF</i> | 28.00 |
| Crispy chips with cheese, jalapeños, pico de gallo, mango sauce, green onions, and shrimp marinated in fajita spices, paprika, garlic, and lime. | |
| <i>Chips & Dips GF</i> | |
| Corn chips served with choice of dip. | |
| Salsa +4, Guacamole +14, Queso +15, Tasting Trio +15 | |

• TACOS • SOLD IN PAIRS OF TWO

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| <i>June Taco of the Month, Pollo Fresco</i> | 12.00 |
| Marinated chicken thigh with lime, cilantro, spices coleslaw and taco sauce. | |
| <i>Honey Chipolte</i> | 12.00 |
| Honey Chipolte grilled chicken, cabbage slaw, raddish and taco sauce. | |
| <i>Chipolte Rib GF</i> | 12.00 |
| Slow-cooked pork rib. Glazed with maple-chipotle sauce with guacamole and pickled onion. | |
| <i>Fried Chicken</i> | 12.00 |
| Fried Chicken, pickled jalapeno slaw, roasted corn, la bomba and garlic ranch. | |
| <i>Dorado de Birria GF</i> | 12.00 |
| Ancho braised beef shortrib, queso fresco, onion, cilantro and Birria consome. | |
| <i>In Cod We Trust</i> | 12.00 |
| Baja beer battered cod, cabbage slaw, pico de gallo, pickled onion and mango habanero sauce. | |
| <i>Pork Verde</i> | 12.00 |
| Slow braised pork with queso fresco, beans, salsa verde and cilantro. | |
| <i>Mushroom Birria V</i> | 12.00 |
| Crispy corn tortilla with queso cheese and oyster mushrooms in a spicy mexican pepper marinade, served with taco sauce. | |
| <i>BBQ Chipolte Steak</i> | 12.00 |
| Grilled steak, queso fresco, corn salad, house made mexican BBQ sauce, chipolte mayo and cilantro. | |

BOWL & SALAD

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| <i>Avocado Salad GF</i> | 14.00 |
| Fresh greens with corn, cherry tomatoes, red pepper, and orange wedges. Topped with avocado, seeds, and a Dijon agave lemon dressing. Add Chicken + 6 Add Shrimp + 8 | |
| <i>Chicken Bowl GF</i> | 16.00 |
| Mexican rice, spicy chicken, beans, corn salsa, guacamole, chipotle mayo, pickled onions, green onions. | |