

» MARGARITAS «

CLASSIC

Tequila, fresh Lime, orange liquor
\$10

MARGARITA EXTRA

House margarita with a Coronita beer
on top
\$15

PASSION KISS

Reposado tequila, orange liquor,
fresh lime, passion fruit foam
\$15

SPICY MARGARITA

Spicy tequila, fresh jalapeño, fresh lime,
orange liquor, agave
\$13

CADILLAC

El Jimador reposado margarita,
Grand Marnier
\$15

FROZEN

Classic, passion fruit,
strawberry, mango or peach
\$8

» COCKTAILS «

SMOKY PINA

Mezcal, Pineapple Juice, Lime,
Orange Liquor
\$12

ESPRESSO MARTINI

Vodka, Mr. Black, espresso
\$11

T52 OLD FASHIONED

Mezcal, tequila reposado, angostura &
orange bitters
\$12

MOJITO

Rum, fresh lime, mint
\$10

SMOKE ELOTE OLD FASHIONED

Bourbon, Nixta elote licor, angostura
& orange bitters
\$12

» BEERS «

DRAFTS: \$6

Stella Artois
Dos Equis
Stillfire Orange Diva
Guinness

Tropicalia IPA \$7

Miller Lite \$5

BOTTLES: \$5

Tecate
Sol
420 Sweetwater
Stella Artois
Corona Extra
Modelo Especial

High Noon vodka soda \$10

» WINES «

SPARKLING \$10/\$40

WHITE \$10/\$40

RED \$10/\$40

» ZERO PROOF «

Horchata \$4.95

Jamaica \$4.95

Tamarindo \$4.95

Jarritos \$3.75

Mexican Coke \$3.99

ENTRADAS

CHIP DUO

Guacamole, pico de gallo and cheese dip with chips
\$10.99

GUACAMOLE

Mexican avocado, white onion, cilantro, jalapeño, lime juice
\$8.50

CHEESE DIP

Melted cheese dip with chips
\$6.50

QUESO FUNDIDO *(dine in only)*

Mexican cheese blend
Select your topping: plain, chorizo or mushrooms
\$11.95

ESQUITES

Sweet corn off the cob, chipotle mayo, queso fresco
\$4.50

ELOTE

Corn on the cob, chipotle mayo, queso fresco
\$4.50

NACHOS

Corn tortilla chips, melted cheese blend, pico de gallo, crema, sliced jalapeños
\$8.25
Chicken **+\$3** Steak **+\$4** Shrimp **+\$4**

SPICY KOREAN CHICKEN WINGS

8pcs (add fries for **+\$3**)
\$9.99

SWEET SOY GLAZED CHICKEN WINGS

8pcs (add fries for **+\$3**)
\$9.99

CRISPY WHOLE BIRD

Fried whole chicken Served with Aji Camarillo sauce and jalapeño green sauce
\$24.95

SHRIMP TOSTADA

Crispy corn tortilla topped with shrimp, tomato, pineapple, avocado, onion, cilantro
\$6.99

PERUVIAN LOMO SALTADO

Stirred fried beef, tomato, onion, cilantro served with rice & French fries
\$14.99

BULGOGI KIMCHI QUESADILLA

Bulgogi meat, kimchi, cheese, flour tortilla served with spicy mayo
\$13.99

BULGOGI BOWL

Rice, Bulgogi marinated beef, Kimchi, lettuce, spicy mayo
\$14.99

BOWLS

KALE CAESAR

Queso fresco, croutons, cilantro dressing
Chicken **+\$3** Steak **+\$4** Shrimp **+\$4**
\$11.50

QUINOA

Black beans, corn, avocado, mix lettuce, sweet chipotle dressing
Chicken **+\$3** Steak **+\$4** Shrimp **+\$4**
\$11.50

RICE BOWLS

Cilantro rice, corn, avocado, pico de Gallo, black beans, Lettuce, crema, queso fresco, cilantro
Chicken **+\$3** Steak **+\$4** Shrimp **+\$4**
\$11.00

INSPIRED MENU

BIRRIA RAMEN BY KISOYA

Birria ramen with a birria taco on side
Beef, corn, onion, cilantro
\$15.00

LOADED KIMCHI NACHOS BY SAMBONG NAENG MYUN

Corn tortillas, black beans, crema, spicy mayo, melted cheese, queso fresco, kimchi, beef, pickled jalapeños
\$12.25



❖ TACOS ❖

ASADA

Grilled skirt steak, white onion, cilantro
home made corn tortillas
\$4.75

AL PASTOR

Marinated pork, pineapple, onions, cilantro
home made corn tortillas
\$3.75

POLLO ADOBADO

Chicken marinated in achiote,
guacamole, pico de gallo
home made corn tortillas
\$3.75

CAULIFLOWER AL PASTOR

Marinated cauliflower,
pineapple, onions, cilantro
home made corn tortillas
\$3.25

CARNITAS

Slow-roasted pork with cilantro, onions
home made corn tortillas
\$3.75

KIMCHI TACO

Kimchi, carnitas, spicy mayo
cilantro, onions
home made corn tortillas
\$4.75

BIRRIA

Slowly cooked beef, chihuahua cheese,
cilantro, white onions, birria broth
home made corn tortillas
\$4.75

BAJA FISH

Battered, red cabbage, cilantro mayo
\$4.75

CRISPY SHRIMP

Crispy quinoa, chipotle - lime
mayo, avocado
\$4.75

❖ BURRITOS ❖

ASADA

Beef, chihuahua cheese, lettuce, guacamole,
pico de gallo, white rice, black beans
\$13.25

AL PASTOR

Marinated pork, pineapple, lettuce,
white rice, black beans, onions, cilantro
\$12.25

POLLO ADOBADO

Chicken marinated in achiote, lettuce, white rice,
black beans, guacamole, pico de gallo
\$12.25

CARNITAS

Slow-roasted pork, lettuce, white rice,
black beans, topped with cilantro, onions
\$12.25

BIRRIA

Slowly cooked beef, cilantro, lettuce, white rice,
black beans, white onions, birria broth
\$13.25

BAJA FISH

Battered, red cabbage,
white rice, black beans, cilantro mayo
\$13.25

CRISPY SHRIMP

Crispy quinoa, lettuce, white rice,
black beans, chipotle - lime mayo, avocado
\$13.25

VEGGIE

White rice, black beans,
onions, lettuce, cilantro
Cauliflower al pastor **\$10.50**
Mushrooms **\$10.50**

❖ FAJITAS ❖

Grilled onion, bell pepper, jalapeños served with crema and guacamole (*dine in only*)
Mushrooms **\$11.50** - Chicken **\$13.50** - Steak **\$15.00** - Shrimp **\$15.00**

❖ QUESADILLAS ❖

Flour tortillas, melted Mexican cheese served with guacamole
Plain **\$9.25** - Asada **\$11.25** - Pastor **\$11.25**
Chicken **\$10.25** - Mushrooms **\$10.25** - Shrimp **\$12.25**

❖ SWEET ❖

YES... WE HAVE ICE CREAMS AT THE BACK!

