

STARTERS

- CORN BREAD BAKE** GF 12
topped with compound chile butter
mild red chile jam | micro cilantro
- CHIPS + SALSA** GF 4.25
- SHRIMP CEVICHE** GF 18
shrimp | serrano | cucumber | pico de gallo
avocado | corn tostadas
- STREET CORN QUESO** GF 12
fire roasted corn | jalapeno | queso blend
- QUESO FUNDIDO** GF 20
queso blend | local chorizo | pico de gallo
fresh pressed corn tortillas
- TACOS DE PAPA (3)** GF 13.5
seasoned potatoes | cilantro lime slaw
crema | cotija | guajillo tomato sauce

SALADS

- AUTUMN** GF 16.5
roasted butternut squash | spring mix +
arugula | candied bacon | honeycrisp
apples | queso fresco | dried apricots |
pepitas | fig chamoy vinaigrette
- BURRATA ARUGULA** GF 16
fresh burrata | arugula | red onion
heirloom cherry tomatoes
balsamic glaze

FAJITAS

- STEAK** GF 26
guajillo marinated angus sirloin
bell peppers | onions
- CHICKEN** GF 22
guajillo marinated chicken breast
bell peppers | onions
- VEGGIE** GF 17
mushroom | bell pepper | onions

ENCHILADAS

- DUO** GF 17.5
choice of
tomatillo green or guajillo red sauce
chicken | beef | pork | cheese
add onions +1
add an egg +2



BRUNCH

- CHORIZO BURRITO** 19
scrambled eggs | chorizo | breakfast potatoes | queso
wrapped in flour tortilla | served enchilada style with rice + beans
substitute gluten free tortilla +3
- GREEN CHILE PAPAS AU GRATIN** GF 17
thinly sliced layered Idaho potatoes | creamy green chili pork sauce
broiled crispy cheese topped with sunny side up egg
- CHILAQUILES** GF 18
crisp tortilla chips simmered in chile sauce, sunny side eggs, crema,
cherry tomatoes, poblano strips, cilantro, onion + radish
choice of green pork or red chicken
- BREAKFAST SKILLET** GF 18
chorizo | onions | bell peppers | breakfast potatoes | cheese
2 sunny side up eggs
- STEAK + EGGS** GF 25
carne asada | grilled nopales, onions + cherry tomatoes |
breakfast potatoes | cheese | 2 sunny side up eggs
chef requests no modifications
- SPICED PINEAPPLE FRENCH TOAST** GF 20
gluten free heritage white bread | grilled pineapple | strawberries
piloncillo cinnamon spiced whipped cream | pomegranate seeds
sugar cookie crumble
- SWEET POTATO** GF 18
baked sweet potato | chorizo crumble | roasted corn | cheese | crema
compound chili butter | candied bacon crumble
add an egg +2
- # ENTREES
- substitute house made fresh corn tortillas +4

POZOLE GF 17
red chile pork stew | hominy | cabbage slaw | avocado | lime

CHILE RELLENO GF 23
breaded roasted poblano | Mexican queso blend | fire roasted corn |
guajillo tomato sauce | rice + beans
add an egg +2

MOLÉ ENCHILADAS 20.5
three handmade corn tortillas | oxacacan cheese | chicken
topped with toasted peanut, sesame, plantain and ancho chile mole
add rice + beans +3

LOBSTER ENCHILADAS GF 35
Chula seafood lobster | chorizo crumble | bell pepper brandy sauce
crema | arugula + cucumber salad

TACOS DE PESCADO GF 29
grilled white fish | pico de gallo | cilantro lime slaw
cotija | avocado crema | fresh pressed corn tortillas | rice + whole beans

TAMPIQUEÑA GF 35
carne asada | garlic baby shrimp | mushrooms | queso | avocado
rice + beans

CARNITAS PLATE GF 24
slow roasted citrus + herb pork | caramelized jalapeno + onion | tomato
rice + beans

CHILE VERDE PLATE GF 18
slow roasted pork | tomatillo + serrano sauce | rice + beans
add an egg +2

BIRRIA TACOS PLATE GF 18
ancho chile angus beef | corn tortillas | queso | cilantro | onion | consomé
rice + beans

SHRIMP ENCHILADAS GF 24
wild-caught baby shrimp | corn tortillas | red bell pepper brandy sauce
rice + beans
- # BRUNCH MENU SERVED FROM 11AM-2PM SATURDAY & SUNDAY
- *Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*