

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 14

seasoned potatoes | cilantro lime slaw
crema | cotija | guajillo tomato sauce

SALADS

- AZTECA SALAD** GF 18

pollo asado | baby shrimp | fresh lettuce +
spring mix | pico de gallo | cotija | avocado
choice of poblano ranch or
piloncillo vinaigrette
- ROASTED CORN SALAD** GF 16

fresh romaine lettuce | pinto beans
roasted corn + poblano | cotija | avocado |
pepitas | corn bread croutons
cilantro + onion
piloncillo vinaigrette or poblano ranch
add: pollo asado + 5
angus sirloin +9 | shrimp +8

FAJITAS

- STEAK** GF 27

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 MENU SERVED FROM 11AM-2PM
SATURDAY & SUNDAY

BRUNCH

- GUADALUPE BENEDICT** GF 20

2 poched eggs | gluten free cornbread | local chorizo
chipotle hollandaise | avocado
- PORK BELLY SANDWICH** 20

1/2lb of crispy chicharrón | fried sweet potato | Purvian pepper aioli
cilantro lime slaw | brioche bun
substitute gluten free bun +3
- BLUE CORN PANCAKES** GF 20

3 gluten free pancakes | mixed berries | honey butter | piloncillo syrup
candied pecans | powdered sugar
add an egg +2
- 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 | green chili pork
broiled crispy cheese topped with sunny side up egg
- CHILAQUILES** GF 18

crisp tortilla chips | 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
- 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** 21.5

three handmade corn tortillas | oaxacan cheese | chicken
topped with toasted peanut, sesame, plantain and ancho chile mole
add rice + beans +3
- LOBSTER CHORIZO ENCHILADAS** GF 38

Chula Seafood lobster | local chorizo | bell pepper brandy sauce | crema |
pilloncillo dressed cabbage
- 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

● *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.*