LAS BOTANAS

GUACAMOLE *(gf, df)* 16
served with Nixtamal tortilla chips & topped with Pico de Gallo

CHIPS & SALSA *(gf, df)* 8.50
choice of salsa verde or roja

BLACK BEANS SALSA *(gf)* 9
cilantro, garlic, adobo, cotija

QUESO FUNDIDO $15.50/$16.50*
Oaxaca & Muenster cheeses, topped with Nopales caramelized onions & roasted anaheim chilis
flour tortillas
**add chorizo*

CHICHARRON DE JALAPEÑO $6
cripsy Jalapeño chips, garlic, salt ....spicy!

CREMA DE JALAPEÑO TOREADOS $12
kick *ss cheese & roasted Jalapeño dip, onion, soya tortilla chips

LAS ENSALADAS
Salads

NOPALw/ QUESO ASADERO *(gf)* $15
cactus salad, oaxaca cheese, avocado, citrus dressing

GAZPACHO MORELIANO *(gf, df)* $16
mango, pineapple, orange & jicama salad, orange & lime dressing, tajin seasoning

ENSELADA DE PALMITO *(gf)* $16
hearts of palm, mixed greens, wilted romaine avocado, cotija fermented mango & chipotle dressing

ENSELADA DE MANGO Y AGUACATE $18
mixed greens, cherry tomatoes, cucumber, corn red onion, tomatillo, radish, mint, tajin herb dressing

ADD CHICKEN BREAST +$8

ADD SKIRT STEAK +$14

MARISQUERIA
Seafood

CEVICHE JuJu *(gf, df)* $17
shrimp, watermelon, cucumber, caramelized onions, coconut milk

AGUACHILE DE CAMARON CON MANGO FRESCO *(gf, df)* $18
Aguachile, shrimp, avocado, serrano peppers, red onion, cucumbers, lime juice

TOSTADA DE MARISCOS *(gf, df)* $22
scallops, shrimp, red onion, Jalapeño cilantro, fresh lime juice on a crispy corn shell

ANTOJITOS
Snacks

GORDITAS *(gf)* $15
short ribs, black beans, melted oaxaca & meunster, salsa de tomate, nixtamal corn

TAQUITOS *(gf)* $12
chicken tinga, black beans, queso, avocado cream

NACHOS WITH GOOD JuJu *(gf)* $17
nixtamal totilla chips, black beans, pickled Jalapeño home-made cheese sauce, guacamole, sour cream
w/ ground beef +$3/chicken tinga +$3
shrimp +$6/Steak +$8

LOS ESQUITES *(gf)* $10.50
street corn with lemon, chile chipotle, mayo & cotija cheese

TOSTADITAS DE ATUN *(gf, df)* $22
(3) fresh tuna tostadas, avocado & cilantro sauce crispy onion, sesame seeds

SOPA DE TORTILLA *(gf)* $15
grilled chicken, oaxaco cheese, avocado, guajillo chilis, tortilla strips

ALITAS AL PASTOR $14
grilled chicken wings, smoky chilis, pineapple glaze cilantro, pico de gallo

Manic Mondays*
All tacos on our menu 5$5 each.
*excluding specials

Taco Tuesday*
As many as you can eat $29.50 per person
* no sharing!

***Bar Happy Hour**
Wednesday & Thursday 4PM-6PM
Modelo draught $4
House tequila shot $5
House Margarita $10
Chips & salsa $6
Esquites $5

Margarita Sundays*
Fresh squeezed House Margaritas
$10 all damn day!
(limit 3 per guest)

*happy hour promo at the bar only! .*all promotions are per person. dine-in only and not for sharing. Promotions can change without notice

** Nixtamal: limed kernels of corn ground into masa
** Nopales: prickly pear cactus
** Anaheim chilis: mild chilis, intense green in color

Chef Virgilio Ortiz
Dir. of Ops. Adham Elsharkawy

10/7/26