

LAS BOTANAS

y Salsa

GUACAMOLE <i>(gf,df)</i>	16
served with Nixtamal tortilla chips & topped with Pico de Gallo	
CHIPS & SALSA <i>(gf,df)</i>	8.50
choice of salsa verde or roja	
BLACK BEANS SALSA <i>(gf)</i>	9
cilantro, garlic, adobo, cotija	

LAS ENSALADAS

Salads

NOPALw/ QUESO ASADERO <i>(gf)</i>	\$15
cactus salad, oaxaca cheese, avocado, citrus dressing	
GAZPACHO MORELIANO <i>(g f,df)</i>	\$16
mango, pineapple, orange & jicama salad, orange & lime dressing, tajin seasoning	
ENSELADA DE PALMITO <i>(gf)</i>	\$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 <i>(gf,df)</i>	\$17
shrimp, watermelon, cucumber, caramelized onions, coconut milk	
AGUACHILE DE CAMARON CON MANGO FRESCO <i>(gf,df)</i>	\$18
Aguachile, shrimp, avocado, serrano peppers, red onion, cucumbers, lime juice	
TOSTADA DE MARISCOS <i>(gf,df)</i>	\$22
scallops, shrimp, red onion, jalapeno cilantro, fresh lime juice on a crispy corn shell	

** 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

09/02/26

LOS QUESOS

Cheeses

QUESO FUNDIDO	\$15.50
Oaxaca & Muenster cheeses, topped with Nopales caramelized onions & roasted anaheim chilis, flour tortillas	
QUESO FUNDIDO CON CHORIZO	\$16.50
same as above with chorizo	

ANTOJITOS

Snacks

GORDITAS <i>(gf)</i>	\$15
short ribs, black beans, melted oaxaca & meunster, salsa de tomate, nixtamal corn	
TAQUITOS <i>(gf)</i>	\$12
chicken tinga, black beans, queso, avocado cream	
NACHOS WITH GOOD JuJu <i>(gf)</i>	\$17
nixtamal totilla chips, black beans, pickled jalapenos, home-made cheese sauce, guacamole, sour cream <i>w/ ground beef +\$3/chicken tinga +\$3 shrimp +\$6/Steak +\$8</i>	
LOS ESQUITES <i>(gf)</i>	\$10.50
street corn with lemon, chile chipotle, mayo & cotija cheese	
TOSTADITAS DE ATUN <i>(gf,df)</i>	\$22
(3) fresh tuna tostadas, avocado & cilantro sauce crispy onion, sesame seeds	
SOPA DE TORTILLA <i>(gf)</i>	\$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