LOS TACOS

3 TACOS MINIMUM ORDER per person

BLACKENED MAHI MAHI — $7
grilled mahi mahi, melted cheese jicama slaw, cranberry relish, flour tortilla

BIRRIA *(gf)* — $7
slow braised short ribs, cilantro, red onion, oaxaca cheese, crunchy nixtamal corn tortilla, birria broth to dip

LOS AMERICANOS *(gf)* — $6.50
seasoned ground beef, crispy corn tortilla, shredded lettuce, cotija cheese, pico de gallo

CARNE ASADA ADOBADO *(gf, df)* — $7
grilled skirt steak, cilantro, red onion nixtamal corn tortilla

POLLO AL PASTOR *(df)* — $7
grilled chicken seasoned with guajillo & pasilla peppers, pico de gallo, flour tortilla

SMOKED TROUT — $8
crispy corn tortilla w/birria jus, cheese, chipotle mayo, slaw, cilantro

CAMARON — $7
spicy shrimp, melted oaxaca cheese, fermented mango & chipotle salsa, fresh jicama slaw flour tortilla

SONORA STEAK — $7
grilled skirt steak, grilled anaheim peppers caramelized onions, cilantro, melted oaxaca & muenster cheese, flour tortilla

BAJA FISH *(gf)* — $7
beer battered cod, chipotle mayo, cabbage slaw, corn tortila

CARNITAS *(gf)* — $6.50
Michoacan style slow cooked pulled pork, pico de gallo, pickled onion, fermented jalapeno sauce corn tortilla

VEGETARIANO *(gf)* — $7
veggie patty, black beans, romaine lettuce, beet & artichoke salsa, watermelon radish, corn tortilla

PLATO PRINCIPAL

PESCADO VERACRUZANA *(gf)* — $38
roasted red snapper, sautéed tomatoes with capers, olives red onion and assorted peppers house rice & black beans

CARNE ASADA ADOBADO — $36
Grilled 8 OZ Skirt Steak, grilled scallions, Sonora beans, salsa roja, flour tortillas

CARNITAS *(gf, df)* — $28
'EAT ANYTIME' slow cooked pork, pickled onions & jalapenos, cilantro, salsa verde & roja corn tortillas

ENCHILADAS *(gf)* — $26/22
your choice of chicken or queso w/ melted oaxaca & muenster cheese, topped with cotija cheese, radish & picked red onion, red rice

our home-made hot sauces are for sale...please ask your server

CHILI LIME SALMON 'ESQUITES' — $32
Fresh Salmon, cumin, garlic, chili, cilantro jalapenos, cotija cheese, esquites

CAMARONES A LA DIABLA *(gf)* — $34
charred tomato, three pepper salsa, white rice

CHILI RELLENO *(gf)* — $24
Anaheim pepper stuffed w/sauteed vegetables muenster & oaxaco cheese, wrapped in a corn tortilla, topped with tlaquepaque salsa, sour cream, red rice

CARNE EN SU JUGO *(gf)* — $30
sautéed skirt steak, bacon, frijoles de la olla & tomatillo sauce in a broth, corn tortillas

FAJITAS *(df)*
Chicken $28
Shrimp or Steak $31

choice of skirt steak, chicken or shrimp sauteed peppers & onions, flour tortilla rice & beans

ACOMPAÑAMIENTOS

Sides

RED OR WHITE RICE *(gf, df)* — $3
topped with cilantro, lime

BLACK BEANS *(gf)* — $4
garlic, cilantro, cotija

FRIJOLES REFRITOS *(gf)* — $4
Sonora beans w/ pork fat

GRILLED AVOCADO — $9
pico de gallo, salt & pepper

TORTILLAS DE MAIZE OR HARINA — $2
4 nixtamal corn or flour tortillas

PICO DE GALLO *(gf, gf)* — $4
diced tomato, red onion, cilantro, fresh lime juice jalapeno

good juju

10-23-25