

EL ALMUERZO

POR EMPEZAR

GUACAMOLE <i>(gf, df)</i> served with Nixtamal tortilla chips & topped with Pico de Gallo	\$16	CHIPS & SALSA <i>(gf, df)</i> choice of salsa verde or roja	\$8.50
SOPA DE TORTILLA <i>(gf, df)</i> grilled chicken, oaxaco cheese, avocado, guajillo chilis, tortilla strips	\$14	NACHOS WITH GOOD JuJu <i>(gf)</i> 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>	\$17
BLACK BEANS SALSA <i>(gf)</i> cilantro, garlic, adobo	\$9	TAQUITOS <i>(gf)</i> chicken tinga, black beans, queso avocado cream	\$11

LOS TACOS 2 TACOS MINIMUM ORDER

BLACKENED MAHI MAHI mahi mahi, melted cheese, jicama slaw cranberry sauce	\$7	CAMARON spicy shrimp, melted oaxaca cheese, mango & chipotle salsa, fresh jucama slaw, flour tortilla	\$7
BIRRIA <i>(gf)</i> slow braised short ribs, cilantro, red onion, oaxaca cheese, crunchy nixtamal corn tortilla, birria broth to dip	\$7	SONORA STEAK grilled skirt steak, grilled anaheim peppers caramelized onions, cilantro, melted oaxaca & muenster cheese, flour tortilla	\$7
LOS AMERICANOS <i>(gf)</i> seasoned ground beef, crispy corn tortilla, shredded lettuce, cotija cheese, pico de gallo	\$6.50	BAJA FISH <i>(gf)</i> beer battered cod, chipotle mayo, cabbage slaw, corn tortila	\$7
CARNE ASADA ADOBADO <i>(gf, df)</i> grilled skirt steak, cilantro, red onion nixtamal corn tortilla	\$7	CARNITAS <i>(gf)</i> Michoacan style slow cooked pulled pork, pico de gallo, pickled onion, fermented jalapeno sauce, corn tortilla	\$6
POLLO AL PASTOR <i>(df)</i> grilled chicken seasoned with guajillo & pasilla peppers, pico de gallo, flour tortilla	\$7	VEGETARIANO <i>(gf)</i> veggie patty, black beans, romaine lettuce, beet & artichoke salsa, watermelon radish, corn tortilla	\$7

PLATOS PRINCIPALES

QUESADILLA black beans, melted cheese peppers & onions served with house salad & salsa roja add Grilled chicken +\$3 add seasoned ground beef +4	\$17	TACO SALAD <i>(df)</i> Seasoned ground beef, cilantro, black bean & corn salad, chopped romaine, cilantro lime dressing, served in a crispy tostada shell	\$20
CHILI RELLENO <i>(gf)</i> Anaheim pepper stuffed w/sauteed vegetables, muenster & oaxaco cheese, wrapped in a corn tortilla, topped with tlaquepaque salsa, sour cream, red rice	\$24	LA FONDA <i>(df)</i> Seasoned & grilled shrimp cilantro, black bean & corn salad, chopped romaine, cilantro lime dressing, served in a crispy tostada shell	\$22
ENCHILADA <i>(gf)</i> your choice of pollo al pastor or queso w/ melted oaxaca & muenster cheese, topped with cotija cheese, radish & picked red onion, red rice	\$26/22	CANTINA COBB <i>(df)</i> Grilled chicken, bacon, cilantro, black bean & corn salad, chopped romaine, served in a crispy tostada shell	\$21
CARNE ASADA ADOBADO Grilled 8 OZ Skirt Steak, grilled scallions, Sonora beans, salsa roja, flour tortillas	\$36	FAJITAS <i>(df)</i> choice of skirt steak, chicken or shrimp, sauteed peppers & onions, flour tortilla rice & beans <i>w/ Chicken \$28 w/Shrimp or Steak \$31</i>	
CHILI LIME SALMON 'ESQUITES' Fresh Salmon, cumin, garlic, chili, cilantro jalapenos, cotija cheese, esquites	\$28	BUILD YOUR OWN BOWL Your choice yellow or white rice black beans, sauteed peppers & onions pico de gallo & guacamole <i>Vegetarian \$16 Chicken \$20 Shrimp or Steak \$24 Salmon \$25 Carnitas \$19 Ground Beef \$19</i>	