



STARTERS

- GUACAMOLE & CHIPS - house made \$8
QUESO FUNDIDO - melted cheese, rajas, chorizo & tortillas \$10
HOUSE MADE BEANS & RICE \$5
(vegan black bean or house pinto bean)
GRILLED CORN - cotija cheese, chile, aioli \$6

TACOS

- CHICKEN TINGA - avocado, chipotle, pickled onions, fresh cheese \$4
IDAHO SPUD & CHORIZO - crispy potato, tomato mojo &
jalapeno pesto \$5
BRAISED SHORT RIB - kimchi, fried peanuts &
sesame-soy chile \$5
ENSENADA FISH - blackened salmon, shaved cabbage,
spiced cream \$5
MUSHROOM - seasonal mushrooms, crispy bacon,
fundido & salsa roja \$4.5
PINEAPPLE AL PASTOR - sauce mojo, rajas, avocado, blue cheese \$5
CRISPY PORK BELLY BAHN MI - shaved cucumber,
pickled vegetables, burnt garlic aioli \$6

NOT TACOS

- FISH SANDWICH - blackened salmon, wild arugula, shaved cucumber,
roasted tomatoes and haas avocado
paprika & jalapeño aioli \$13.5
CHICKEN TINGA SALAD - baby greens, beans, rice, pickled onion
fresh cheese, corn, cilantro vinaigrette \$12
HOUSE-MADE FLAN - caramel cream custard \$7

GEAR

- T-SHIRT \$20, LONG T-SHIRT \$23, SWEATSHIRT \$50, HAT \$30

DRAFT BEER

ELYSIAN BREWING, Nigh Owl, Pumpkin Ale, CA. - 6.7% ABV \$3
DESCHUTES, Chasin' Freshies, IPA OR. - 7.4% ABV, 65 IBU \$7
BREAKSIDE, Thirst Trap, IPA, OR. - 6.4% ABV, 69 IBU \$6
REVISION, Elevation Calculation, IPA, NV. - 8% ABV, 45 IBU \$8
BARLEY BROWN'S, Disorder Stout, OR. - 7.8% ABV \$7
MELVIN, Heyzeus Mexican Lager, WY. - 5.2% ABV \$6
DOGFISH HEAD, Petrus, Saison de Pale, DE. - 5.8% ABV \$8
DOGFISH HEAD, Namaste, White Belgium Ale, DE. - 4.8% ABV \$7
NINKASI, Fresh Hopped Strata, Pale Ale, OR. - 5% ABV, 65 IBU \$7
ROADHOUSE, Mountain Jam Hazy, WY. - 6.5% ABV, 65 IBU \$7
D'S, Wicked Cider, Baked Apple, WA. - 6.9% ABV \$6

MEXI BEER

CORONA, Caguama Familia (32 oz.) \$10
Modelo Especial, Negra Especial, Dos Equis, Victoria \$5

SPIRITS

CUTWATER SPIRITS, Tequila Margarita \$5
CUTWATER SPIRITS, Fugu Vodka Bloody Mary (spicy or not) \$5

WINE

ZONIN, Prosecco, Gambellara, IT. \$9/\$34
TEUTONIC, Riesling, Willamette Valley, OR. \$9/\$34
CHASING VENUS, Sauvignon Blanc, Marlborough, N.Z. \$10/\$37
TELAYA, Olta, Viognier Blend, ID. \$9/\$34
SPLIT RAIL, Chardonnay, ID. \$9/\$34
BILA-HAUT, Rose, FR. \$9/\$34
NICHOLAS POTEL, Pinot Noir, Burgundy, FR. \$11/\$45
BROADSIDE, Cabernet Sauvignon, Paso Robles, CA. \$10/\$37
VINA GONZALEZ BASTIAS, Pais en Tinaja, CL. \$12/\$47

DRINKS

TEVANA BOTTLED TEA, Meyer Lemon or Pineapple/BerryBlue \$2.5
TRACTOR SODA, Farm to Fountain beverage from Coeur d'Alene \$2.5
COKE, Mexican Bottle \$2.5
BOTTLED WATER, Sparkling or Still \$2.5