

Breakfast

ASK US ABOUT OUR 2 TACO SPECIAL

- 1. BUILD YOUR OWN** 2 INGREDIENTS \$0.55 ADDITIONAL INGREDIENT **\$2.79**
CHOICE OF: EGGS, BACON, POTATO, CHORIZO, SAUSAGE, REFRIED BEANS, CHEESE
- 2. BRISKET, EGGS, POTATOES** **\$4.20**
- 3. MR. JOSH #NEW#** **\$4.20**
DOUBLE BACON, REFRIED BEANS, AVOCADO, CHEDDAR CHEESE
- 4. MIGAS** **\$3.65**
EGGS, CORN TORTILLA STRIPS, PICO DE GALLO
- 5. THE BLADI** **\$4.20**
CHORIZO, BACON, POTATOES, AVOCADO, SRIRACHA MAYO
- 6. SWEET POTATO HASH (V)** **\$3.45**
SWEET POTATOES, CALIFLOWER, ONIONS, PEPPERS
- 6.2 NEW MOON #NEW#** **\$4.25**
SWEET POTATOES, CHORIZO, EGG CRISPY ONIONS, CHIPOTLE AIOLI
- 7. CHICKEN & WAFFLES** **\$3.99**
FRIED CHICKEN, MIXED CHEESE, SRIRACHA MAPLE SYRUP
- 7.2 VICKI'S WAFFLE #NEW#** **\$4.10**
FRIED EGG, WAFFLE, BACON, CHEESE MAPLE SYRUP
- 8. MARBELLOUS EGG** **\$3.99**
2 DEEP FRIED EGG YOLKS, POTATOES, GREEN ONIONS, QUESO, FRIED JALEPENOS
- 8.2 NOPALITOS TACO (V) #NEW#** **\$3.99**
MEXICAN CACTUS. POTATOES, ONIONS, EGG, QUESO FRESCO, TOMATILLO SAUCE
- 9. RIBEYE & EGGS** **\$4.25**

ADD ONS: AVOCADO \$0.55 / BACON \$0.55 / CHEESE \$0.45 / QUESO \$0.55 / PICO \$0.30 / SOUR CREAM \$0.25

INTERNATIONAL

- 10. TROPICAL PIG** \$4.20
SHREDDED PORK, PINEAPPLE SLAW, CILANTRO
- 11. THE TEXAN** \$4.75
BRISKET, FRIED ONIONS, JALAPENOS, AVOCADO CREMA
- 12. PLANTAIN TACO (V) #NEW#** \$4.10
SEASONED SWEET PLANTAINS, BLACK BEANS, SLAW, CHIMICHURRI
- 13. FIESTY FISH** \$4.20
GRILLED TILAPIA, PINEAPPLE PICO SLAW, SRIRACHA MAYO
- 14. PARTY FISH** \$4.49
FRIED COCONUT RUM TILAPIA, PINEAPPLE PICO SLAW, SRIRACHA MAYO
- 15. RIBEYE FAJITA TACO** \$4.99
GRILLED STEAK, ONIONS, PEPPERS, CILANTRO
- 16. VEGAN FAJITA TACO (V)** \$4.20
GRILLED PORTOBELLO MUSHROOMS, ONIONS, PEPPERS, CILANTRO
- 17. CHICKEN FAJITA TACO** \$4.20
GRILLED CHICKEN STRIPS, ONIONS, PEPPERS, CILANTRO
- 18. FALAFEL TACO (V) #NEW#** \$4.99
GARLIC HUMMUS, CUCUMBER PICO, TZATZIKI SAUCE
- 18.2 GYRO TACO #NEW#** \$5.50
LAMB GYRO MEAT, CUCUMBER PICO, TZATZIKI SAUCE
- 19. BULGOGI BEEF** \$4.99
SLICED BEEF, RICE, RED CABBAGE, GREEN ONIONS, SESAME SEEDS
- 20. PICADILLO** \$4.49
GROUND BEEF, POTATOES, SHREDDED CARROTS, AVOCADO
- 21. FRIED AVOCADO (V) #NEW#** \$4.75
FRIED AVOCADO, PINEAPPLE PICO, CABBAGE, SRIRACHA, PICKLED ONIONS
- 22. GREEN CURRY SHRIMP** \$5.25
SHRIMP, RICE, COCONUT CURRY, BASIL
- 23. THE OMEGA** \$5.79
RIBEYE, SHRIMP, OMEGA SAUCE
- 24. PORK BELLY TACO** \$5.25
SWEET & SPICY PORK BELLY, RICE, SHREDDED CARROTS, CABBAGE

- 25. GLADIOLA (V)** \$5.25
BLACK BEANS, POTATOES, AVOCADO, PICO, SRIRACHA
- 26. CRUNCHY BEEF TACO** \$2.89
GROUND BEEF, LETTUCE, TOMATOES
- 27. LITTLE TACO MAN** +\$8.39
QUESADILLA, CHEESE, VEGGIE MIX, LETTUCE, PICO,
SIDE OF CHIPOTLE CREMA
CHICKEN \$11.39 GROUND BEEF \$10.39 RIBEYE \$12.89
SHRIMP \$12.39
- 28. CALIFORNIA BURRITO** +\$12.99
CHOICE OF MEAT, CHEESE, PICO, SOUR CREAM,
SEASONED FRIES, SRIRACHA MAYO
CHICKEN \$13.39 GROUND BEEF \$12.49 RIBEYE \$14.89
SHRIMP \$14.39
- 29. JAZZ TACO #NEW#** \$5.50
CARNE ASADA, NOPALES, GUACAMOLE, GRILLED
ONIONS, CHILE TOREADO, CILANTRO

2 TACO SPECIAL PLATE COMBO
CHOOSE ANY 2 TACOS (#1-26, 29), RICE, BEANS, SODA
\$13.99



(V)= VEGAN

(V)= VEGETARIAN

‘WE ONLY COOK WITH EXTRA VIRGIN OLIVE OIL’

APPITIZERS

CHIPS & QUESO	\$6.50
CHIPS & SPICY QUESO	\$6.99
CHIPS & LOADED QUESO	\$7.50
CHIPS & SALSA	\$3.50
CHIPS & GUACAMOLE	\$7.99
AVOCADO FRUIT SALAD	\$4.99

DESSERTS

FLAN	\$6.00
CHURROS	\$2.75
MEDOVIK CAKE	\$6.00
TRES LECHES	\$4.50

SIDES

AVOCADO 2 OZ.	\$3.00
BLACK BEANS	\$2.50
REFRIED BEANS	\$1.50
WHITE RICE	\$1.75
HOUSE RICE	\$2.00
GUACAMOLE 8 OZ.	\$7.00

DRINKS

AGUA FRESCAS	\$3.00
CANTALOE, PINEAPPLE SPINACH, STRAWBERRY LEMONADE	
SODA/TEA/COFFEE/OJ	\$2.75
MEXICAN COKE	\$3.25
JARRITOS/TOPO CHICO	\$2.99

ALCHOLIC BEVERAGES

MARGARITAS	\$7.00
FROZEN OR ON THE ROCKS	
BEER	\$4.00
BUD LIGHT, BUDWISER, MICHELOB, LOVE STREET, ESTRELLA JALISCO	

**TRY OUR
HOUSE-MADE AGUA FRESCA!**

