

ANTOJITOS

Guacamole made daily, house made salsa fresca 6.95

Plantain Garnachas crispy plantains, duck confit, cascabel sauce, apple relish, mango habanero sauce 8.95

House Made Quesadilla flour tortilla with mushrooms, poblano chiles, epazote, Laura Chenel goat cheese and chile de Arbol salsa 8.95

Chile Relleno poblano chile stuffed with butternut squash, caramelized onions and queso Oaxaca 8.95

Queso Fundido three cheeses, chorizo, crushed potatoes and pumpkin seeds blended with smoky chili sauce, cilantro crema and warm tortilla chips 8.95

Tostaditas two crispy white corn tortillas, grilled salmon, salsa picante, avocado, cilantro crema and nopales salad 9.95

ENCHILADAS

Y TACOS EACH / PAIR

Tacos dorados de pollo crispy tacos with chicken, potato, watercress and queso Oaxaca 5.50 / 10.95

Tacos de pescado grilled Alaskan cod, crushed avocado, three seed cabbage slaw and house made corn tortillas with our tabasco crema 5.99 / 11.95

Tacos de carne asada grilled flatiron steak, avocado, grilled onions, queso cotija and chipotle salsa 6.49 / 12.95

Add black beans and green rice 2.95
**Pickled jalapeños gladly served upon request*

DULCES all 6.95

Churros with canela sugar, warm chocolate and cajeta sauce

Crema de Pina y Limon Verde lime panna cotta on a macadamia nut crust, caramelized pineapple

Tres Leche Cake with mangos

Budino warm chocolate cake with mocha-caramel sauce and vanilla bean ice cream

ENSALADAS

Mexicana chopped romaine lettuce and cabbage with radish, jicama, green onions, queso fresco, fresh oregano, crispy tortilla ribbons, almonds and cumin citrus vinaigrette 9.95 with chicken add 4.00

Marinitas' little gem lettuce with avocado, pumpkin seeds queso fresco, cilantro and creamy lime vinaigrette 8.95

Betabel Fresh Run Farm beets with oranges, watercress, feta, roasted red onions, spiced almonds and tahini-chipotle vinaigrette 9.00

Y MAS

Ceviche three different styles:

Classic shellfish, tomato and lime

Peruvian cumin spiced salmon, aji amarillo, citrus, chili water and cilantro

Tuna Crudo adobo and cucumbers
all three 16.95 any one 8.95

Enchiladas vegetarianas grilled vegetables with pipian verde mole 12.95
**Vegan Option Available*

Enchiladas de pollo chicken with ancho chile tomato sauce and jack cheese 13.95

Tacos dorados de verduras crispy vegetable tacos with corn, potato, mushrooms, watercress, queso Oaxaca and cascabel sauce 4.95 / 9.95

MARGARITAS

Glass or Pitcher

Why they're so good:

We use only high-quality Cointreau or Grand Marnier, with 100% Agave Tequila, and squeeze limes daily... no preservatives!

CASA 100% Agave Silver Tequila, Cointreau, house made sweet & sour 8.95/39.55

DELUXE Chimayo Reposado, Cointreau, house made sweet & sour 9.95/45.75

SUPREMO Hornitos Anejo, Cointreau, house made sweet & sour 10.95/50.75

ESPECIAL Don Julio Reposado, Grand Marnier, house made sweet & sour 11.95/55.75

FIERO Peligroso Blanco, Cointreau, fresh jalapeño, house made sweet & sour 9.50

16 oz Draft

BEERS

XX Amber, Tecate, Lagunitas IPA 5
Firestone IPA, 805 Blonde Ale 5
Headlands Double IPA 6.95
Mini draft beer 1.75

BEERIDAS

LATIN SPECIALTIES & MORE

CUCUMBER LEMONADE Pearl Cucumber Vodka, St. Germain Elderflower liquor and fresh lemonade 10

GRAND MANHATTAN Bulliet Bourbon, Grand Marnier, Carpano Antica Vermouth and a dash of bitters 10

MARIN MOJITO Silver Rum, mint, sugar + lime 8.75

SEASONAL MARGARITA Head Bartender David's creation with 30-30 Reserva Anejo 9.25

DARK & STORMY Goslings Dark Rum and ginger beer 8.25

MARINITAS PALOMA 100% Agave Tequila, Grand Marnier, fresh grapefruit juice and lemon-lime soda 9.95

ESPRESSO MARTINI Vodka, Borghetti espresso liquor and cream 9.75

CAIPIRINHA Cachaca, muddled sugar and lime 7.95

SANGRIA Red 6.95/34

CITRUS-MINT COOLER non-alcoholic 3.95

HOUSE MADE LEMONADE 3.95

Bottles

Stella Artois, Negra Modelo 5.50
Corona, Corona Light, Modelo Especial, Pacifico, Widmer Hefe 5
Bud Light 3.50

101 TEQUILAS

Blancos (Aged up to 2 months)

Milagro Single Barrel 13
Jose Cuervo Platino 11.50
Ocho 11.50
Asombroso 11
Patron Roca 10
Chamucos 10.50
123 9.50
Dos Lunas 9.50
Fortaleza 9
Corralejo 8.50
Corzo 8.50
Don Julio 8.50
El Mayer 8.50
Gran Centenario 8.50
Herradura 8.50
Jose Cuervo Trad 8.50

Partida 8.50
Patron 8.50
Mi Casa 8
Casa Noble 8
Cazadores 8
El Tesoro 8
Hornitos 8
Mañana 8
Milagro 8
Oro Azul 8
Tres Generaciones 8
7 Leguas 7.50
Campeon 8.50
Chinaco 7.50
Corazón 7.50
Magave 7.50

Reposados (Aged 2-11 months)

Clase Azul 17.50
Milagro Hornitos 9.50
Single Barrel 15
Patron Roca 13
Ocho 12
Chamucos 11
123 10.50
Corralejo 3x distilled 10.50
El Mayor 10.50
Partida 10.50
Dos Lunas 10.50
Cazadores 10
Fortaleza 10
Mañana 10
Casa Noble 9.50
Mi Casa 9
Corzo 9.50
Don Julio 9.50
Gran Centenario 9.50

Herradura 9.50
Jose Cuervo Tradicional 9.50
7 Leguas 9
Milagro 9
El Tesoro 9
Maestro Dobel 9
Oro Azul 9
Patron 9
Campeon 9.50
Chimayo 8.50
Chinaco 8.50
Corazón 8.50
Corralejo 8.50
Magave 8.50
Tres Generaciones 8.50

Anejos (Aged 1 year or more)

Asombroso Anejo 30
Casa Nobles Single Barrel 5yr 23
Don Julio 1942 21
Ocho Extra 21
Milagro Single Barrel 19
El Tesoro Paradiso 17.50
Campeon 10.50
Don Julio 70 16
Cuervo Reserve De la Familia 15.50
Gran Centenario 14.50
El Mayor Extra 14
Herradura 13.50
Ocho 13.25
Centinela 3 yr 12.50
Corazón 12.50
Cazadores extra 12.50
Chamucos 12
Fortaleza 12

123 11.50
Cazadores 11.50
Mañana 11.50
Partida 11.50
Patron 11.50
Oro Azul 11
Corzo 10.50
Dos Lunas 11.50
Don Julio 10.50
7 Leguas 10
Chinaco 10
El Tesoro 10
Mi Casa 10
Corralejo 9.50
Hornitos 9.50
Magave 9.50
Milagro 9.50
Tres Generaciones 9.50