



ANTOJITOS 8

Guacamole	\$13.00
Salsa Sampler	\$9.00
chipotle, salsa verde, chile morita & habanero	
Tamale del Dia	\$6.00
Flautas de Pollo	\$10.00
shredded chicken, crispy corn tortillas, avocate salsa	
Arugula Salad	\$10.00
White beet, apple, cherry tomatoes, queso blanco, tossed with an avocado lime dressing	
Chilaquiles de Pollo	\$10.00
corn tortilla strips, shredded chicken, cheddar cheese, Mexican crema and ranchero sauce. (please allow 15 minutes to bake)	
Tacos de Camaron	\$13.00
rock shrimp sauteed with shallots, garlic, coconut milk and a chipotle aioli with red cabagge, corn tortillas	
Queso fundido	\$13.00
Melted Oaxacan cheese, baked with chorizo, black beans, jalapenos & onions served with corn tortillas	

TACOS 3

Tacos de Pescado	\$17.00
lightly fried haddock, roasted garlic, tomato & chipotle sauce	
Tacos vegetables	\$16.00
Fried avocado & jalapeno, black beans, cheddar cheese, pico de gallo, flour tortillas	
Tacos de Puerco	\$17.00
Pulled ancho BBQ pork butt, pineapple salsa, corn tortillas	

FAJITAS 4

Fajitas de Carne	\$25.00
marinated Angus skirt steak, salsa avocate, pico de gallo, cotija cheese	
Fajitas Verduras	\$18.00
grilled yellow zucchini, portobello mushroom, eggplant & roasted cauliflower - pico de gallo, avocate salsa & corn tortillas	

Fajitas de Pollo	\$19.00
chipotle brushed chicken, grilled scallion, salsa avocate, pico de gallo, cotija cheese	
Parrillada	\$47.00
Mix grilled platter foe two with angus skirt steak, shrimp, chciken, queso blanco, guacamole & pico de gallo served with fresh corn tortillas	

PLATOS FUERTES 6

Short Rib Enchiladas	\$22.00
smoked gouda cheese - served with roasted ranchero sauce	
Enchiladas de Pollo	\$18.00
served with your choice of New Mexican chili, pumpkin or mole sauce	
Pork & Chorizo Chile Relleno	\$21.00
Poblano stuffed pepper with an ancho chile marinated pulled pork and chorizo served over a cream and chipotle sauce	
Pescado del Dia	
Chef's fresh catch of the day	
Camarones	\$25.00
sauteed shrimp with arbol chile sacue, shallots, cherry tomatoes, served with poblano & chorizo grits	
Barbacoa Stew	\$29.00
slow cooked lamb in guajillo chile sauce with carrots, celery, & garbanzo beans	

SIDES 4

Arroz con Queso	\$7.00
baked rice, tomato, poblanos, sharp cheddar cheese	
Platanos	\$6.00
served with mole sauce	
Arroz Vapor	\$5.00
steamed achiote rice	
Refritos	\$5.00
pureed pinto beans	

PRIMERO 2

Ensalada de Frutas	\$10.00
seasonal fruit topped with toasted coconut	
Homemade Chips & Salsa	\$4.00
chips, pico de gallo & salsa verde or rojo (free with purchase of guacamole)	

DESAYUNO 4

Huevos Oaxaca	\$9.00
two fried eggs, Oaxacan black beans & spicy tomato salsa on a picada, with jalapeno potatoes	
Huevos de Gringo	AVAILABLE OPTIONS
two eggs any style served with bacon or sausage, served with jalapeno potatoes & toast	\$9.00
	Add Steak: \$5.00
Chilaquiles con Huevos	\$11.00
tortilla strips, poblano chilies, sour cream & cheddar cheese baked in tomatillo sauce, served with two eggs poached or scrambled and jalapeno potatoes	
Pan Mexicana Relleno	\$11.00
two thick slices of freshly baked bread battered with egg, filled with queso fresco plantains and topped with sautéed apples and almonds	

TORTAS 2

Pollo Asada	\$11.00
grilled chicken breast, chipotle mayo, guacamole, lettuce & roasted tomatoes	
Carne Asada	\$13.00
grilled Angus skirt steak, pickled red onions, roasted cherry tomatoes, poblano raja & queso fresco	

PLATOS 3

Tacos de Pescado	\$13.00
lightly fried haddock, roasted garlic, tomato & chipotle sauce, two fresh masa corn tortillas (served with arroz con queso & refritos)	
Tacos de Puerco	\$12.00
pulled ancho barbecue pork butt, pineapple salsa, two fresh masa corn tortillas (served with mixed green salad)	
Tacos de Vegetales	\$11.00
fried avocado & jalapeno, blacks beans, cheese, pico de gallo, two flour tortillas (served with mixed green salad)	

SAUZA 5

Blanco	\$9.00
Gold	\$9.00
Hornitos	\$10.00
Conmemorativo	\$11.00
Tres Generaciones	\$14.00

HERRADURA 2

Silver	\$10.00
Reposado	\$11.00

DON JULIO 2

Blanco	\$13.00
Anejo	\$14.00

PATRON 3

Silver	\$13.00
Reposado	\$14.00
Anejo	\$15.00

FRIDA KAHLO 1

Anejo	\$22.00
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JOSE CUERVO 4

Gold	\$9.00
1800 Silver	\$10.00
1800 Reposado	\$11.00
1800 Anejo	\$12.00

CHINACO 2

Silver	\$11.00
Gold	\$12.00

CORAZON 3

Silver	\$9.00
Reposado	\$10.00
Anejo	\$11.00

EL TESORO 2

Platinum	\$12.00
Anejo	\$15.00

EL MAYOR 1

Anejo	\$11.00
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SPARKLING 1

Ca' Furlan Prosecco NV (Italy)	AVAILABLE OPTIONS
	\$8.00
	\$31.00

ROSE 1

Villa des Anges '12 (France)	AVAILABLE OPTIONS
	\$10.00
	\$38.00

WHITE 3

Dante Chardonnay '11 (California)	AVAILABLE OPTIONS
	\$8.00
	\$31.00

Maculan Pinot Toi '09 (Italy)	AVAILABLE OPTIONS
	\$8.00
	\$31.00

Veramonte Sauvignon blanc '13 (Chile)	AVAILABLE OPTIONS
	\$8.00
	\$31.00

RED 4

Renacer Malbec '11 (Argentina)	AVAILABLE OPTIONS
	\$12.00
	\$40.00

Chono Carmenere '11 (Chile)	AVAILABLE OPTIONS
	\$8.00
	\$31.00

Liberty Cabernet Sauvignon '09 (California)	AVAILABLE OPTIONS
	\$11.00
	\$43.00

Ritual Pinot Noir '14 chile	AVAILABLE OPTIONS
	\$13.00
	\$42.00

BEER 4

Corona	\$7.00
Dos Equis Amber	\$7.00
Pacifico	\$7.00

Negra Modelo	\$7.00
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COCKTAILS 7

Cucumber Margarita	\$11.00
Cucumber infused tequila, triple sec & limejuice with a kick of home made salsa picante	
Alma Viva	\$12.00
Jalapeno and ginger infused tequila, shaken with agave nectar & lime juice- garnished with candied ginger	
LA Chona	\$13.00
Mezcal blanco, thai basil, prikly pear, lime juice & rosemary syrup	
El Chapo	\$13.00
Smokey pasilla, chile ancho & vanilla bean tequila amaro averna, chocolate bitters and agave	
Frozen Margarita of the Day	
El Padrino	\$13.00
Mezcal blanco, muddled oranges with chocolate & Angostura bitters	
Classic Michelada	\$11.00
Spicy & Refreshing- shaken with sangrita and mezcal with your choice of mexican beer	

TEQUILA & MEZCAL 29

Sauza Silver	\$10.00
Sauza Gold	\$11.00
Sauza Hornitos	\$12.00
Sauza Conmemorativo	\$13.00
Tres Generaciones Plata	\$14.00
Tres Generaciones Reposado	\$15.00
Tres Generaciones Anejo	\$16.00
Herradura Silver	\$10.00
Herradura Reposado	\$11.00
Don Julio Blanco	\$13.00
Don Julio Anejo	\$14.00
Patron Silver	\$13.00
Patron Reposado	\$14.00
Patron Anejo	\$15.00

El Mayor Anejo	\$11.00
Jose Cuervo Gold	\$9.00
1800 Silver	\$10.00
1800 Reposado	\$11.00
1800 Anejo	\$12.00
Riazul Plata	\$12.00
Riazul Reposado	\$13.00
Riazul Anejo	\$14.00
Chinaco Blanco	\$11.00
Chinaco Anejo	\$12.00
Corazon Silver	\$10.00
Corazon Reposado	\$11.00
Corazon Anejo	\$12.00
El Tesoro Platinum	\$12.00
El Tesoro Anejo	\$15.00

MEZCAL 4

Del Maguey Vida	\$10.00
Del Maguey Chichicapa	\$14.00
Yuu Baal Espadin	\$11.00
Bozal Espadin	\$12.00

SANGRIA 1

Sangria	AVAILABLE OPTIONS
	Glass: \$8.00
	1/2 Carafe: \$16.00
	Carafe: \$32.00

MAIN 9

Salsa Sampler and Chips	AVAILABLE OPTIONS
	\$8.00
	Add Guacamole:
	\$13.00

Buffalo Chicken Wings	AVAILABLE OPTIONS
	(6) Wings: \$7.00
	(12) Wings: \$13.00
Mucho Nachos	AVAILABLE OPTIONS
With pico de gallo, pinto beans, melted cheddar cheese, jalapenos and avocate salsa	\$10.00
	Add Chicken: \$12.00
Short Rib Grilled Cheese	\$11.00
Braised short rib, caramelized onion and muenster cheese served with french fries or green salad	
Vegetarian Tacos	\$10.00
Black beans, avocado, pickled jalapeños battered and fried on two flour tortillas topped with cheese and pico de gallo	
Tacos de Puerco	\$11.00
Pulled pork with an ancho barbecue sauce and seasonal salsa, served on two fresh corn tortillas	
Tacos de Barbacoa	\$11.00
Slow-cooked lamb, guajillo chili salsa served on two fresh corn tortillas	
Tacos de Pescado	\$12.00
Lightly fried haddock, on two fresh corn tortillas with roasted garlic, tomato & chipotle sauce	
Chorizo and Goat Cheese Quesadilla	\$11.00
Two flour tortillas with chorizo sausage caramelized onions and Vermont goat cheese	

MARGARITA 9

Margarita	AVAILABLE OPTIONS
	Classic: \$8.00
	Pom: \$10.00
	Spicy: \$10.00
Ginger Gin Gimlet	\$8.00
Gin, Barrows Ginger Liqueur, lime juice	
Honey Bee	\$9.00
Lairds Applejack, Honey, Lemon	
Dark and Stormy	\$9.00
Gosling's Rum and Ginger beer	
Hot MF Toddy	\$9.00
Jim Beam, Hot Water, Lemon, Honey & Spices	
Sour Miranda	\$10.00
Jim Beam, Lime Juice, Oj, Apple Cider	
Tavern Lemonade	\$10.00
Vodka, Rum, Triple Sec, and Fresh Lemonade	

Winter Rye	\$10.00
Jim Beam Rye, Campari, Sweet Vermouth, Orange Slice	
Spicy Diablo	\$12.00
Infused Habanero Tequila, Cassis, Ginger Beer, Lime Juice	

MONDAY ¹

Closed

TUESDAY ¹

Closed

WEDNESDAY ¹

5:30pm-10:00pm

THURSDAY ¹

5:30pm-10:00pm

FRIDAY ¹

5:30pm-11:00pm

SATURDAY ²

10:00am-4:30pm

5:30pm-11:00pm

SUNDAY ²

10:00am-4:30pm

5:30pm-10:00pm