

The Blind Burro

639 J St East Village 92101-7017 · +16197957880 · Updated: Jan 14, 2026

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BOTANAS 8

Basket of Chips & Salsa*

house made corn tortilla chips, house salsa

AVAILABLE OPTIONS

\$3.00

Basket Refill: \$1.00

Salsa Flight*

smoked tomato, roasted habanero tomatillo, triple chili cheese sauce, pinto bean dip

\$7.00

Guacamole Tradicional*

avocado, tomato, onion, lime, garlic, cilantro

\$10.00

Guacamole Especial*

avocado, roasted sweet potato, corn, rajas, house made plantain chips

\$11.00

Queso Especial*

triple chile cheese sauce, crispy smoked paprika potatoes, house made chorizo, pico de gallo, cilantro

\$10.00

Tinga Tostadas (3)*

shredded chicken, chipotle sauce, pickled onion, queso fresco, avocado

\$13.00

Bacon Wrapped Jalapeños*

house made chorizo, queso oaxaca, applewood bacon, chipotle-tomatillo-piloncillo sauce

\$10.00

Baja Ceviche

mexican white shrimp, bay scallops, tomato, onion, avocado, cilantro, lime

\$14.00

BOWLS, SOPAS Y ENSALADAS 4

Pozole

chopped chicken, roasted tomatillo, hominy, chicken broth, radish, avocado

AVAILABLE OPTIONS

Bowl: \$10.00

Cup: \$7.00

Quinoa Salad

mixed greens, quinoa, goat cheese, spiced candied almonds, jamaica petals, pepita-orange vinaigrette

AVAILABLE OPTIONS

\$11.00

Add Roasted Chicken: \$4.00

Add Shrimp: \$5.00

Add Skirt Steak: \$7.00

Add Salmon: \$7.00

Power Bowl

sauteed spinach, kale, quinoa, calabacitas, peppers, onions, corn, tomatillo sauce, goat cheese

AVAILABLE OPTIONS

- \$13.00
- Add Roasted Chicken: \$4.00
- Add Shrimp: \$5.00
- Add Skirt Steak: \$7.00
- Add Salmon: \$7.00

Burro Bowl*

poblano rice, pinto beans, iceberg lettuce, queso fresco, pickled radish, avocado, salsa verde

AVAILABLE OPTIONS

- \$11.00
- Add Grilled Chicken: \$4.00
- Add Carnitas: \$4.00
- Add Shrimp: \$5.00
- Add Skirt Steak: \$7.00
- Add Salmon: \$7.00

BAJA STYLE TACOS 12

Tacos de Pollo

\$14.00

grilled chicken, guacamole tradicional, pico de gallo

Lengua**

\$15.00

grilled beef tongue, salsa macha, pickled vegetables, spiced candied peanuts

Carne Asada

\$15.00

angus short rib, white onion, cilantro, charred spring onion, taco shop guac

Lobster

\$18.00

maine lobster, pico de gallo, garlic butter, green cabbage, avocado

Al Pastor

\$15.00

pork collar, bacon, red chile adobo, roasted pineapple-habañero salsa, tomatillo-avocado sauce, micro cilantro

Carnitas

\$15.00

guacamole, onion, cilantro, lime

Macha Angus Short Rib**

\$16.00

guacamole tradicional, pico de gallo, salsa macha

Achiote Shrimp

\$15.00

queso oaxaca, roasted pineapple-habañero salsa, micro cilantro

Mahi Mahi

\$14.00

grilled mahi mahi, lime crema, green cabbage, carrot escabeche

Surf & Turf**

\$18.00

angus short rib, lobster, cabbage, ancho-ajo crema, avocado, salsa macha, smoked pico de gallo

Coffee Rubbed Salmon

\$15.00

tomatillo-avocado kale slaw, lime crema, avocado

Veggie***\$14.00**

crispy spiced cauliflower, lemon-serrano crema, chipotle-orange bbq sauce, kale-cabbage slaw, avocado, radishes

SIDES TO SHARE 6**Pinto Beans****\$8.00**

herbs, garlic, onion, serrano

Street Corn off the Cob**\$8.00**

crema, tapatio, lime, queso cotija

Pickled Vegetable Salad**\$8.00**

corn, red bells, carrots, red onions, nopales, serrano

Poblano Rice***\$8.00**

onion, garlic, poblano

Tuscan Kale-Cabbage Slaw**\$8.00**

kale, red cabbage, carrot, citrus-herbed-jalapeño vinaigrette

Hot Sauces**\$1.25**

iguana, sweetheart, fresno

BURRO MARGARITAS 8**House Margarita****AVAILABLE OPTIONS**

tosco blanco tequila, triple sec, fresh lime, agave nectar, salted rim

\$10.00

Add Muddled Jalapeño: \$0.50

Add Muddled Serrano: \$0.50

Add Candied Jalapeño Syrup: \$1.00

Add Mango, Strawberry or Pink Guava:

\$2.00

Cadillac**\$16.00**

el jimador reposado, triple sec, fresh lime, agave nectar, magdala float, salted rim

Baja Pasión**\$13.00**

herradura silver, passion fruit purée, orange juice, fresh lime, agave nectar, drambuie, thyme, salted rim

Pomegranate**\$13.00**

corralejo silver, pama, fresh lime, pomegranate agave nectar, salted rim

Caramelized Pineapple**\$13.00**

el jimador blanco, triple sec, caramelized pineapple, fresh lime, salted rim

Spicy Sandia**\$13.00**

jose cuervo tradicional, triple sec, watermelon, fresh lime, agave nectar, muddled jalapeños, tajín salted rim

Classic Skinny	\$12.00
lunazul blanco, agave nectar, fresh lime, soda water, salted rim	
Mango Tajín Skinny	\$13.00
herradura silver, mango purée, fresh lime, soda water, tajín salted rim	

SPECIALTY COCKTAILS 6

Cabo Caliente	\$12.00
el silencio mezcal, fresh lime, agave nectar, muddled cucumber, serrano, cilantro, salted rim	
Paloma Tradicional	\$12.00
jose cuervo tradicional, squirt, splash of grapefruit juice, salted rim	
Border Mule	\$12.00
1800 silver, fresh lime, raspberry liqueur, ginger beer	
Strawberry Smash	\$12.00
tito's vodka, strawberry, basil, fresh lemon, agave nectar	
Mai Tai	\$12.00
white rum, fresh lime, orgeat, orange liqueur, pineapple juice, the real mccoys rum float	
Casa-Tatis	\$23.00
Cheers to keeping #23 in the Casa! celebrate with casamigos blanco tequila, grand marnier, passion fruit puree, orange juice, lime juice, sea salt n chili rim served in a special 16oz glass!	

CERVEZA PREPARADA 3

Chavela	\$9.00
clamato, lime, tajín salted rim	
Chelada	\$9.00
fresh squeezed lime juice, chipotle salted rim	
Michelada	\$9.00
house spicy sangrita, lime, salted rim	

SANGRIA 2

Harvest Sangria	\$10.00
red wine, orange liqueur, blackberry brandy, pomegranate juice, lime juice, lemon, fresh apples and oranges	
Duranzo Sangria	\$10.00
crisp white wine, aperol, fresh peaches, oranges and lemon	

PARTIDA PEOPLE 1

Tequila Partida Bottle Service	\$85.00
375ml bottle. Good for parties of 4-8	

WHITE 5

Robert Mondavi, Chardonnay

AVAILABLE OPTIONS

\$10.00

\$28.00

Oyster Bay, Sauvignon Blanc

AVAILABLE OPTIONS

\$11.00

\$28.00

Robert Mondavi, Cabernet Sauvignon

AVAILABLE OPTIONS

\$10.00

\$28.00

Parducci, Pinot Noir

AVAILABLE OPTIONS

\$10.00

\$28.00

Kim Crawford, Rosé

AVAILABLE OPTIONS

\$9.00

\$28.00

CELEBRACIÓN 4

Chandon Sparkling

\$12.00

Chandon Sparkling Rosé

\$12.00

Chandon Brut

\$36.00

Veuve Clicquot

\$90.00

ZERO PROOF 3

Mexican Coke Bottle

\$5.00

Strawberry or Guava Lemonade

\$5.00

Topo-Chico

\$7.00

FOUNTAIN SODA 5

Coke

Diet Coke

Sprite

Dr. Pepper

Squirt

COMIDA 6

Steak & Eggs Tacos	\$19.00
macha skirt steak, black beans, fried egg, queso fresco, guacamole, pico de gallo	
Chorizo Tacos	\$16.00
house made chorizo, egg, queso oaxaca, crema, salsa verde, avocado	
Avocado Toast	\$17.00
smashed hass avocado, chorizo, onion, cilantro, over easy egg, tomatillo-habanero salsa, queso fresco, oregano, radish, texas toast, side of fruit & crispy potatoes	
Chilaquiles	AVAILABLE OPTIONS
tortilla chips, red chile sauce, over easy egg, crema, avocado, queso fresco, cilantro	
	\$12.00
	Add: Grilled Chicken:
	\$5.00
	Add: Carne Asada: \$6.00
Breakfast Burrito	\$17.00
3 eggs, carne asada, bacon, onion, rajas, french fries, queso manchego, crema, ranchero sauce, avocado, queso cotija, flour tortilla	
Churro Waffles	\$14.00
cinnamon-sugar waffle, creme anglaise sauce, jamaica petals	

SIDES 4

Black Beans	AVAILABLE OPTIONS
herbs, garlic, onion, serrano	
	Small (Serves 1): \$5.00
	Large (Serves 2-4): \$10.00
Pinto Beans	AVAILABLE OPTIONS
herbs, garlic, onion, serrano	
	Small (Serves 1): \$5.00
	Large (Serves 2-4): \$10.00
Street Corn off the Cob	AVAILABLE OPTIONS
crema, tapatio, lime, queso cotija	
	Small (Serves 1): \$7.00
	Large (Serves 2-4): \$12.00
Poblano Rice	AVAILABLE OPTIONS
onion, garlic, poblano	
	Small (Serves 1): \$5.00
	Large (Serves 2-4): \$10.00

DESSERT 1

Churros	\$10.00
cinnamon-sugar, creme anglaise sauce	

BEBIDAS 5

Buena Cerveza	\$5.00
Sangria	\$8.00

Espolon Tequila Blanco Shots	\$10.00
Bottles of Champagne	\$12.00
Build Your Own Mimosas	\$15.00
1 bottle of champagne & a flight of fresh juices	

MACHETES ³

Shrimp & Bacon	\$24.00
pico de gallo, chipotle candied bacon, lime crema, queso oaxaca, queso manchego	
Carne Asada Cali	\$22.00
onion, cilantro, charred scallion, taco shop guac, french fries, queso oaxaca, queso manchego	
Pollo Asado	\$21.00
grilled corn, roasted poblano, smoked tomato pico, chipotle crema, queso oaxaca, queso manchego	

ESPECIALES ³

Pollo & Poblano Enchiladas	\$21.00
three corn tortillas, chicken tinga, roasted poblano crema, black beans, queso fresco, queso oaxaca, escabeche, candied jalapeño	
Grilled Angus Skirt Steak	AVAILABLE OPTIONS
grilled macha skirt steak, street corn on the cob, jalapeño mash, charred scallions	\$31.00
	Add-On: Cilantro-Lime Shrimp Skewer:
	\$6.00
Burro-lto Barbacoa	\$17.00
slow braised beef, rice, pinto beans, salsa verde, onion, cilantro, crema, avocado, topped with shaved radish, pico de gallo and salsa de barbacoa	

STREET TACOS ²

Carnitas	\$16.00
citrus-chile de arbol, onions, cilantro	
Carne Asada	\$17.00
avocado-crema salsa, citrus-chile de arbol, onions, cilantro	

TORTAS ⁶

Macha Angus Short Rib	\$20.00
avocado, pickled onion, pico de gallo purée, mayo	
Chicken Tinga	\$19.00
chipotle braised chicken, pinto bean spread, shredded lettuce, avocado	
Al Pastor	\$19.00
marinated pork, bacon, red chili adobo, roasted pineapple-habanero salsa, tomatillo-avocado salsa, shredded lettuce	

Bandolero Burger	\$19.00
ground steak patty, rajjas, house made chorizo, queso oaxaca, cilantro pesto mayo	
Carnitas	\$19.00
guacamole, onion, cilantro, shredded lettuce, mayo	
Gringo Burger	\$18.00
ground steak patty, queso oaxaca, lettuce, onion, tomato, mayo, mustard	

AMIGO HOUR SPECIALS 11

Buena Cerveza	\$5.00
House Margaritas	\$8.00
House Red or White Wine	\$8.00
Wells	\$5.00
Fresh Catch Taco	\$7.00
Baja Taco	\$7.00
TJ Dog with Fries	\$7.00
Queso Crisp	\$10.00
Queso Especial	\$11.00
Crispy Calamari	\$12.00
(3) Street Style Tacos: Asada or Carnitas	\$13.00

BAJA TUESDAY 10

Buena Cerveza	\$5.00
House Red or White Wine	\$8.00
House Margaritas	\$8.00
Espolon Tequila Blanco Shots	\$10.00
Veggie, or Molido Tacos (2)	\$10.00
Chicken, Al Pastor, Carnitas (2)	\$11.00
Fresh Catch or Ensenada Battered Shrimp (2)	\$12.00
Salmon, Macha, Carne Asada (2)	\$13.00
Corn Side	AVAILABLE OPTIONS
	\$7.00
	\$12.00

Other Sides

AVAILABLE OPTIONS

\$5.00

\$10.00

SPECIALTY DRINKS 2

Mango Paloma

\$15.00

cutwater tequila blanco, fresh lime, mango pureé, east imperial grapefruit soda, simple syrup

Strawberry Smash

\$13.00

tito's handmade vodka, strawberry, basil, fresh lemon, agave nectar

BEBIDA ESPECIAL 1

Casa-Machado

\$18.00

cheers to #13! celebrate with our casamigos blanco tequila, grand marnier, tamarindo, chipotle agave, lime juice, tajín rim, served in a special 16oz glass

RED 3

Cabernet Sauvignon, Robert Mondavi

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$28.00

Pinot Noir, Parducci

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$28.00

Rosé, Kim Crawford

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$28.00

TACOS 10

Veggie

\$10.00

crispy spiced cauliflower, lemon-serrano crema, chipotle-orange bbq sauce, kale-cabbage slaw, avocado, radishes

Carne Molida

\$10.00

ground carne, red peppers and onions, chipotle crema, candied jalapeños, melted oaxaca, crispy papas

Tacos de Pollo

\$11.00

grilled chicken, guacamole, pico de gallo

Al Pastor

\$11.00

pork collar, bacon, red chile adobo, roasted pineapple-habanero salsa, tomatillo-avocado sauce, micro cilantro

Carnitas

\$11.00

guacamole, onion, cilantro

Fresh Catch	\$12.00
beer battered or grilled (Gluten free), lime crema, green cabbage, carrot escabeche	
Baja Shrimp	\$12.00
beer battered shrimp, shredded cabbage, avocado, pico de gallo, lime crema, micro cilantro	
Asada	\$13.00
angus short rib, guacamole, charred green onion	
Coffee Rubbed Salmon	\$13.00
tomatillo-avocado kale slaw, lime crema, avocado	
Macha Angus Short Rib	\$13.00
guacamole tradicional, pico de gallo, salsa macha	

TREE NUTS ARE IN 12

All "Macha" Items

Angus Skirt Steak Tacos

Baja Ramen

Black Beans Side in Mole

Calamari

Lengua Tacos

Macha Short Rib Taco

Macha Skirt Steak Side

Quinoa Salad

Seafood Enchiladas

Steak & Egg Tacos

Surf & Turf Tacos

EGGS ARE IN 20

Angus Skirt Steak Entrée

Asada Wings

Avocado Toast

Bandalero Burger

Baja Ramen

Breakfast Burrito

Caesar Salad

Calamari

Carnitas Torta

Chilaquiles

Chorizo Taco

Churros

Coffee Rubbed Salmon Tacos

Fish Tacos

Gringo Burger

Ranchero Burger

Short Rib Torta

Shrimp Machete

Steak & Eggs Tacos

TJ Dog

PEANUTS ARE IN 10

Angus Skirt Steak Taco

Baja Ramen

Black Beans Mole Side

Calamari

Lengua Tacos

Macha Short Rib Taco

Macha Skirt Side

Seafood Enchiladas

Steak & Egg Tacos

Surf & Turf Tacos

SOY IS IN 9

Ahi Taco

Asada Wings

Bandalero Burger

Coffee Rubbed Salmon Tacos

Fish Tacos

Gringo Burger

Salmon Poke

Short Rib Torta

Shrimp Machete

SHELLFISH IS IN 8

Baja Ceviche

Baja Ramen

Lime-Cilantro Shrimp Taco

Lobster Tacos

Seafood Enchiladas

Shrimp Machete

Shrimp Side

Surf & Turf Tacos

WHEAT, BARLEY, RYE OR OATS (GRAINS WITH GLUTEN) ARE IN 38

Ahi Taco

Al Pastor Torta

Asada Wings

Avocado Toast

Bacon Wrapped Jalapenos

Baja Ceviche

Baja Ramen

Bandalero Burger

Barbacoa Burrito

Black Beans in Mole Side

Breakfast Burrito

Burro Bowl

Caesar Taco

Calamari

Cali Carne Machete

Cauliflower Taco

Chicken Tinga Torta

Chilaquiles

Chips & Salsa

Churros

Fish Tacos

Fried Only! Grilled Ok

Flautas

Gringo Burger

Guacamole Especial

Lime-Cilantro Shrimp Taco

Nachos

Panzanella Salad

Pickled Veggie Side

Poblano Rice Side

Queso Especial

Ranchero Burger

Salmon Poke

Seafood Enchiladas

Short Rib Torta

Sonoran Cheese Crisp

Steak & Eggs Tacos

TJ Dog

Traditional Guacamole

Angus Skirt Steak Entrée

Asada Wings

Avocado Toast

Bacon Wrapped Jalapeños

Bandalero Burger

Barbacoa Burrito

Burro Bowl

Breakfast Burrito

Caesar Salad

Calamari

Cali Carne Machete

Cauliflower Taco

Chicken Tinga Enchiladas

Chilaquiles

Chorizo Taco

Churros

Flautas

Gringo Burger

Lime-Cilantro Shrimp Taco

Lobster Tacos

Nachos

Panzanella Salad

Pollo Asada Machete

Power Bowl

Queso Especial

Quinoa Salad

Ranchero Burger

Seafood Enchiladas

Shrimp Machete

Sonoran Cheese Crisp

Steak & Eggs Tacos

Street Corn Side

Surf & Turf Tacos

Triple Chile Cheese Sauce Side

SEAFOOD IS IN 34

Achiote Shrimp Tacos

Ahi Taco

Asada Wings

Bacon Wrapped Jalapenos

Baja Ceviche

Baja Ramen

Caesar Salad

Calamari

Carne Asada Cali Machete

Cauliflower Tacos

Chilaquiles

Chips & Salsa

Churros

Coffee Rubbed Salmon Tacos

Fish Tacos

Flautas

French Fries

Fresh Catch Side

Guacamole Tradicional

Lime-Cilantro Shrimp Taco

Nachos

Poblano Rice

Queso Especial

Quinoa Salad

Ranchero Burger

Salmon Poke

Salmon Side

Salsa Flight

Seafood Enchiladas

Shrimp Machete

Shrimp Side

Tinga Tostadas

TJ Dog

Veggie Taco
