



STARTERS 8

Chicken Tortilla Soup **\$9.00**

avocado, sour cream, pico de gallo, queso blanco

Warm Queso **AVAILABLE OPTIONS**

guacamole, sour cream, pico de gallo \$12.00

Add: Ground Beef: \$2.00

Guacamole **\$13.00**

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

Chicken Taquitos **\$13.00**

potato, caramelized onion, oaxaca cheese, chipotle-avocado salsa

Grilled Mexican Street Corn **\$10.00**

mayo, cilantro, lime, cotija cheese

Spicy Mango Ceviche* **\$16.00**

shrimp, avocado, pico de gallo

Sweet Corn Tamale **\$10.00**

roasted poblano, oaxaca cheese, green chile queso, cilantro, cotija cheese

Nachos con Queso Blanco **AVAILABLE OPTIONS**

avocado, crema fresca, black bean, pico de gallo \$13.00

Add: Short Rib Machaca: \$5.00

Add: Chicken: \$4.00

CHEESE CRISPS 5

Cheese **\$12.00**

Short Rib Machaca, Guacamole, Charred Onion **\$16.00**

BBQ Pork & Roasted Corn **\$15.00**

Chicken Tinga **\$14.00**

Roasted Poblano Chile & Tomato **\$13.00**

ENSALADAS 3

Avocado Caesar	\$13.00
parmesan, bread crumb	
Crunchy Taco Salad	\$14.00
ground beef, black beans, avocado, tomato, roasted corn, cheddar cheese, pasilla ranch dressing	
Chopped Chicken	\$16.00
apple, date, quinoa, kale, crispy sweet potato, pomegranate, goat cheese, chili walnut vinaigrette	

THE TUCSON CHIMICHANGA 2

Short Rib Machaca	AVAILABLE OPTIONS
cheese, guacamole, sour cream, pico de gallo, rice & beans	
	\$19.00
	Make It Enchilada Style: \$2.00
	Make It Sam Style (Add a Crunchy Taco): \$5.00
Chicken Tinga	AVAILABLE OPTIONS
cheese, guacamole, sour cream, pico de gallo, rice & beans	
	\$17.00
	Make It Enchilada Style: \$2.00
	Make It Sam Style (Add a Crunchy Taco): \$5.00

TACOS 9

Grilled Mahi*	\$19.00
avocado, cabbage, baja sauce, cotija cheese, pico de gallo	
Carne Asada*	\$20.00
charred scallion relish, avocado, spicy garlic butter, cotija cheese	
Crispy Shell Ground Beef	\$14.00
shredded lettuce, tomato, sour cream, yellow cheese	
Grilled Avocado	\$15.00
spicy yogurt, cabbage, pickled onion, crispy tortilla strips	
Traditional Carnitas	\$16.00
orange, chile, salsa verde, onion, jalapeño, cilantro, crema fresca	
Grilled Shrimp*	\$18.00
pickled cabbage, avocado salsa, cilantro lime crema	
Braised Short Rib "Machaca"	\$17.00
caramelized peppers & onions, cotija cheese, sour cream	
Chicken Pastor	\$17.00
caramelized pineapple, salsa verde, green onion, jalapeño	
Slow Cooked BBQ Pork	\$16.00
roasted corn slaw, pickled onion, crema fresca	

COMBO PLATTER 1

Combo Platter	\$17.00
Ground beef taco, cheese enchilada, bean tostada	

FAJITAS 3

Tiger Shrimp*	\$23.00
spicy garlic butter	
Grilled Chicken	\$21.00
achiote citrus sauce	
Carne Asada*	\$25.00
tomatillo soy marinade	

BURRITOS OR BOWLS OR ENCHILADAS 7

Chicken Tinga	\$17.00
charred onion, cilantro, jack cheese, red chile, warm queso sauce	
Short Rib Machaca	\$18.00
caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro	
Caramelized Sweet Potato	\$16.00
grilled portobello, kale, zucchini, manchego cheese, ancho chile sauce	
Pork Chile Verde	\$17.00
charred onion, roasted pasilla, tomatillo, cilantro, cotija	
Carne Asada*	\$21.00
caramelized onion, charred scallion relish, jack cheese, ancho chile sauce	
Baja Breakfast Burrito	\$12.00
Scrambled eggs, bacon, french fries, green chile, queso. Hot sauce on the side	
Traditional Cheese Enchilada	\$15.00
grilled onion, ancho chile sauce	

DESSERT 3

Brown Sugar Caramel Flan	\$8.00
Tres Leches Cake	\$8.00
strawberry orange jam, chantilly cream	
Mexican Chocolate Tiramisu	\$8.00
maria's cookies, chocolate mousse, dulce de leche, candied walnuts	

MARGARITAS 8

The Margarita	AVAILABLE OPTIONS
jose cuervo especial, house naranja liqueur	Single: \$13.00
	Pitcher (Serves 5): \$60.00
Oceanfront Property	AVAILABLE OPTIONS
tradicional tequila plata, crème de coco, ancho chile verde, fresh lime	Single: \$14.50
	Pitcher (Serves 5): \$67.50
Skinny	AVAILABLE OPTIONS
blanco tequila, fiorente elderflower, rose petal, smashed orange, agave	Single: \$14.00
	Pitcher (Serves 5): \$65.00
Jalapeño & Pineapple	AVAILABLE OPTIONS
ancho reyes chili liqueur, habañero bitters	Single: \$14.00
	Pitcher (Serves 5): \$65.00
The Spicy Skinny	AVAILABLE OPTIONS
cuervo especial silver, serrano chile, agave, lime	Single: \$14.00
	Pitcher (Serves 5): \$65.00
Mango Stand	AVAILABLE OPTIONS
blanco tequila, spiced mango, chamoy	Single: \$14.00
	Pitcher (Serves 5): \$65.00
Dodge's Cadillac	AVAILABLE OPTIONS
casa noble blanco, grand marnier, & house naranja liqueur	Single: \$17.50
	Pitcher (Serves 5): \$82.50
Smashed Strawberry & Mandarin	AVAILABLE OPTIONS
blanco tequila, salted lime, pureed berry	Single: \$14.00
	Pitcher (Serves 5): \$65.00

THE SANGRIA 1

The Sangria	AVAILABLE OPTIONS
blackberry, strawberry, orange, brandy, red wine	\$12.50
	\$36.50

AGUA FRESCAS 2

Blackberry, Wild Mint, Fresh Lime, Fizzy Water
Smashed Strawberry & Mandarin, Sparkling Lime Sour

COCKTAILS 6

Paloma Rosa	AVAILABLE OPTIONS
maestro dobel diamante, sparkling grapefruit, fancy salt	\$13.00
	\$60.00

Café Espresso Martini	\$14.50
tradicional reposado tequila, borghetti italian espresso liqueur, mexican cinnamon, cold brew	
Strawberry Mandarin Ranch Water	\$13.50
silver tequila, smashed berry and mandarin orange, chili con sal, topo chico	
Raging Burro	\$13.50
vodka, spicy tamarind, craft ginger soda, pressed lime	
Coconut Mojito	\$14.50
jaja blanco tequila, white rum, pressed mint, toasted coconut, pineapple rum float	
Mezcal Old Fashioned	\$12.50
banhez mezcal, cinnamon spiced agave, clove bitters	

DRINKING TOGETHER IS BETTER THAN DRINKING ALONE ¹

Aces & Eights	\$44.00
Blanco tequila, house sour, strawberry, blackberry, cava brut. Serves 4 Amigos	

SHOTS ³

Mexican Candy

Spicy Tamarindo

Café con Tequila

LAS CERVEZAS ¹⁰

Corona

Corona Light

Cerveza Sol

Modelo Especial

Pacífico

Tecate

Bohemia

Negra Modelo

Dos XX Lager

Dos XX Amber

LIGHTER SIDE ³

Michelob Ultra	
Coors Light	
Topo Chico Seltzer	

LOCAL & CRAFT 4

Dragoon "IPA"	\$7.00
Barrio Brewing "Tucson Blonde"	\$5.75
Firetruck Brewing Co. "Mexican Amber"	\$6.00
Stella Artois	\$6.25

FLIGHTS 5

Bouquet	\$45.00
komos rosa, codigo 1530 rosa, don julio rosado	
Leyendas	\$29.00
don julio blanco, cuervo reserva de la familia reposado, patron añejo	
Single Estate	\$25.00
tequila ocho blanco, don fulano reposado, casa noble añejo	
Ultra	\$55.00
clase azul plata, don julio 1942, el tesoro extra añejo	
Mezcal	\$21.00
banhez joven, montelobos espadín, ilegal "reposado"	

BLANCO 17

1800	\$10.00
Ana Maria "Rosado"	\$10.00
Milagro	\$10.00
El Tesoro	\$11.00
Siete Leguas	\$11.00
Tres Agaves	\$11.00
Codigo "1530"	\$12.00
Codigo "1530" Rosa	\$12.00
Don Julio	\$12.00

Patron	\$12.00
Tanteo	\$12.00
Tequila Ocho	\$12.00
Casa Noble	\$13.00
Don Fulano	\$13.00
El Tequileño Platinum	\$13.00
Volcan de Mi Tierra	\$13.00
Clase Azul	\$23.00

REPOSADO 16

1800	\$10.00
Milagro	\$11.00
El Tesoro	\$12.00
Siete Leguas	\$12.00
Tres Agaves	\$12.00
Codigo "1530"	\$13.00
Dobel Diamante	\$13.00
Don Julio	\$13.00
Patron	\$13.00
Casa Noble	\$14.00
Don Fulano	\$14.00
Reserva de la Familia	\$20.00
Don Julio Rosado	\$22.00
Komos "Rosa"	\$25.00
Clase Azul	\$30.00
El Tequileño "Rare" 6yr	\$30.00

AÑEJO & ULTRA 16

Gran Centenario	\$12.00
El Tesoro	\$13.00

Milagro	\$13.00
Don Julio	\$15.00
Patron	\$15.00
Casamigos	\$16.00
Don Fulano	\$16.00
Codigo Barrel Strength	\$23.00
Maestro Dobel 50 Extra	\$25.00
Milagro Select Barrel RSV	\$26.00
Komos Cristalino	\$27.00
Don Julio "1942"	\$30.00
Reserva de la Familia Extra	\$30.00
Komos Extra	\$65.00
Don Julio "Real"	\$70.00
Clase Azul	\$75.00

MEZCAL 10

Banhez "Joven"	\$10.00
Del Maguey "Vida"	\$10.00
El Silencio	\$11.00
Gracias a Dios Espadín	\$12.00
Montelobos "Espadín"	\$12.00
Ilegal "Reposado"	\$14.00
Codigo "1530" Artesanal	\$15.00
Vago "Elote"	\$15.00
Casamigos	\$16.00
Carreño Espadín	\$18.00

WINE 6

Cava Sparkling, Jaume Serra "Cristalino," ESP	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Sauvignon Blanc, Villa Maria, Marlborough, NZL	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Chardonnay, Skyside, Sonoma, CA	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Rosé, Baron de Ley, Rioja, ESP	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Pinot Noir, Pavette, CA	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Cabernet, Sagelands, Columbia Valley, WA	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00

MAIN 4

Guacamole	\$8.00
roasted poblano & anaheim chiles, caramelized onion, cotija cheese	
Warm Queso	\$7.00
guacamole, sour cream, pico de gallo	
Roasted Poblano Chile & Tomato Crisp	\$8.00
Nachos con Queso Blanco	\$8.00
avocado, crema fresca, black bean, pico de gallo	

PARTY PACKAGES 6

Nacho Bar	\$120.00
Includes: guacamole, queso, chips, salsa, black beans, sour cream, pico de gallo. Choice of: chicken tinga; slow cooked bbq pork; ground beef; carne asada* +\$15	
Taco Fiesta	\$140.00
Includes: flour & corn tortillas, choice of black or charro beans, rice, chips & salsa, sour cream, pico de gallo, cabbage. Choice of 2: chicken tinga; slow cooked bbq pork; ground beef; carne asada* +\$15; grilled mahi mahi* +\$20	
What the Fajita	AVAILABLE OPTIONS
Includes: elote, flour & corn tortillas, choice of black or charro beans, caramelized onions & peppers, shredded jack cheese, rice, chips & salsa, pico de gallo; cheese enchiladas. Choice of:	
	Chicken: \$250.00
	Carne Asada*: \$300.00
	Grilled Shrimp*: \$300.00

The Whole Enchilada	AVAILABLE OPTIONS
Includes: cheese enchiladas, black or charro beans, rice, chips and salsa	\$120.00
	Upgrade To: Chicken Tinga: \$20.00
	Upgrade To: Short Rib Machaca: \$20.00
	Upgrade To: Pork Chile Verde: \$20.00

Burrito Box	\$135.00
Includes: 10 burritos, chips and salsa. Choice of 2: chicken tinga; caramelized sweet potato; short rib machaca; pork chile verde; baja breakfast burrito; carne asada* +\$15	

DIY Burrito Bowls	\$160.00
Includes: guacamole, jack cheese, choice of black or charro beans, rice, chips & salsa, sour cream, pico de gallo. Choice of 2: chicken tinga; caramelized sweet potato; short rib machaca; pork chile verde; carne asada* +\$15	

A LA CARTE TACO BAR 1

A la Carte Taco Bar	\$50.00
Includes: cabbage, pico de gallo, sour cream, flour and corn tortillas. Choice of: chicken tinga; slow cooked bbq pork; ground beef / carne asada* +\$15; grilled mahi mahi* +\$20	

ENCHILADAS 4

Traditional Cheese	\$30.00
grilled onion, ancho chile sauce	
Chicken Tinga	\$35.00
charred onion, cilantro, jack cheese, red chile, warm queso sauce	
Short Rib Machaca	\$40.00
caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro	
Pork Chile Verde	\$35.00
charred onion, roasted pasilla, tomatillo, cilantro, cotija	

APPETIZERS 4

Guacamole	\$35.00
roasted poblano & anaheim chiles, caramelized onion, cotija cheese, chips and salsa	
Warm Queso	\$35.00
guacamole, sour cream, pico de gallo, chips and salsa	
Grilled Mexican Street Corn	\$30.00
mayo, cilantro, lime, cotija cheese	
Seasonal Ceviche*	\$90.00
chips and salsa	

SIDES & DESSERT 5

Rice	\$20.00
Elote	\$30.00
Black or Charro Beans	\$15.00
Chips & Salsa	\$12.00
Brown Sugar Caramel Flan	\$35.00

DRINKS 2

1 Gallon Lemonade or Iced Tea	\$20.00
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Classic Margarita	AVAILABLE OPTIONS
you supply the tequila; regular serves 6, large serves 12	Regular: \$20.00
	Large: \$40.00