



LUNCH/DINNER 21

Taco de Asada	\$4.25
grilled Niman Ranch beef, salsa roja, onions, cilantro	
Taco al Pastor	\$4.00
spit-roasted Niman ranch pork, adobo marinade, avocado salsa	
Taco de Lengua	\$4.15
Niman Ranch beef tongue, tomatillo salsa	
Taco de Pescado	\$4.15
battered & fried pollock, chile arbol aioli, shredded cabbage, cilantro	
Taco de Pollo	\$3.95
crispy taco, shredded chicken, cheese, cucumber-tomato salsa, cilantro	
Taco Vegetariano	\$3.85
pinto beans, queso mixto, avocado salsa, tomatoes, onions, rajas, cilantro	
Torta al Pastor	\$9.00
Mexican sandwich with pork, grilled onions, avocado, pinto beans, on grilled bolillo	
Torta Vegetariana	\$8.50
Mexican sandwich with black beans, grilled rajas, tomatoes, avocado, cheese	
Quesadilla de Pollo	\$7.95
two house made tortillas stuffed with shredded chicken and queso mixto. Topped with a mole amarillo sauce and cilantro	
Tostada de Colache	\$6.75
a crispy tostada topped with pureed black beans, sauteed corn, zucchini, tomatoes, onions and chiles. Garnished with queso fresco, crema and cilantro	
Tamal	\$7.00
shredded pork tamal with mole negro, steamed in cornhusks	
Tamal de Verduras	\$7.00
a tamal filled with grilled zucchini, corn, poblano chiles, chard, and queso mixto. Topped with a salsa verde, crema and cilantro	
Chile Relleno	\$8.75
a battered and fried poblano chile filled with grilled mushrooms, peas, yellow squash, onions and queso mixto. Served over a tomato sauce and topped with crema and cilantro	

Frijoles con Todo	\$7.85
pinto beans in broth with tomatoes, onions, chile, avocado, queso Oaxaca, side of tortillas (can be made vegan upon request)	
Sopa de Tortilla	\$8.75
chile infused chicken broth, shredded chicken, cheese, avocado, fried tortilla strips	
Ensalada de Primavera	AVAILABLE OPTIONS
mixed greens, shredded cabbage, carrots, red onions, avocado, lemon vinaigrette, pumpkin seeds	Full: \$8.55
	Half: \$4.55
Guacamole & Chips	\$9.00
avocado, tomatoes, onions, cilantro, chile, lime	
Chips & Salsa	\$2.75
cucumber-tomato salsa and tomatillo salsa, tortilla chips	
Sope de Chorizo Y Papas	AVAILABLE OPTIONS
crispy masa cake, black beans, Mexican sausage, potatoes, crema, queso cotija, pickled vegetables	\$6.25
	Add an Egg For: \$2.00
Ceviche de Tuna	\$9.85
Lime cured raw tuna in a red chile sauce with tomato, jalapeno, onion, cucumber, avocado, and cilantro. Served with house-made tortilla chips	
Enchiladas	\$9.00
shredded beef with cheese, rolled in tortillas, topped with guajillo-tomatillo sauce, crema	

BREAKFAST 6

Chorizo & Eggs	\$9.50
scrambled eggs, Mexican sausage, black beans, tortillas	
Huevos Divorciados	AVAILABLE OPTIONS
two eggs, tomatillo salsa, salsa roja, black beans, tortillas (can substitute fried tofu for egg)	\$9.50
	Tofu: \$8.75
Chilaquiles	\$9.50
sautéed tortillas in guajillo chile sauce, scrambled eggs, onions, cheese, crema, cilantro	
Torta de Jamon	\$7.75
Mexican breakfast sandwich with thinly sliced ham, a fried egg, cheese, grilled poblano chiles	
Revueltos Norteños	\$9.50
scrambled eggs with nopales, scallions, tomatoes, onions, served with black beans and tortillas	
Churros	\$6.00
Mexican doughnuts with sugar and cinnamon (served all day)	

SATURDAY & SUNDAY ONLY 1

Menudo	\$9.75
chile infused beef broth with tripe and hominy	

SIDES 6

Frijoles Negros	\$3.15
vegetarian puréed black beans	
Frijoles Pintos	\$3.15
pinto beans mashed with chorizo	
Arroz	\$3.15
vegetarian rice	
Plantanos	\$5.25
fried plantains topped with crema	
Papas con Crema	\$5.25
potato & cheese fritters, poblano cream sauce	
Elote	\$5.25
grilled corn on the cob, topped with garlic butter and chile salt	

DESSERTS 4

Cookies	\$1.75
Chocolate Cake	\$6.25
flourless cake made with Mexican chocolate	
Flan	\$6.25
classic Mexican custard	
Churros	\$6.00
3 Mexican doughnuts rolled in canela, sugar	

DRINKS 19

Artis Coffee	AVAILABLE OPTIONS
	Regular / Decaf: \$3.35
	Refills: \$1.40
Cappuccino	\$4.25
Latte	\$4.50
Mocha	\$5.00
Espresso	\$2.85
Iced Coffee	\$3.75

Hot Tea	\$2.60
Iced Tea	\$2.75
Café de Olla	\$4.25
Blue Bottle coffee sweetened with piloncillo (whole cane sugar), canela (cinnamon)	
Mexican Hot Chocolate	\$5.00
Horchata	\$3.75
chilled, sweetened rice drink with almond, canela	
Agua Fresca	\$3.75
fresh fruit juice, sugar, water	
Limonata	\$3.75
fresh limeade	
Orange Juice	AVAILABLE OPTIONS
	Small: \$2.85
	Large: \$3.85
Jarritos	\$2.85
soda	
Mineral Water	\$2.85
Mexican Coca-Cola	\$3.60
Coke/Diet Coke	\$2.10
Aqua Pana	\$3.00
bottled water	

BEER 12

Negra Modelo
Bohemia
Corona/Corona Light
Pacifico
Trumer
Lagunitas I.P.A.
Modelo Especial
Carta Blanca
Dos Equis

Tecate

Victoria

Michelada	\$6.25
your choice of beer with fresh lime juice, Worcestershire, chile, on ice with a salted rim	

WINE 8

Sangria	\$8.75
red wine, fresh citrus juices, and moscato, served on the rocks	

Mimosa	\$9.75
Hoya de Cadenas with orange juice	

Regio	\$8.75
2012 Malbec, Eagle Rock Vineyards	

Limited Lot	\$8.25
2012 Pinot Noir	

Rare Red	\$7.75
Blended Red California	

Limited Lot	\$8.75
2012 Chardonnay Russian River Valley	

Old Vine Estates	\$8.25
Pinot Grigio California	

Champagne	\$8.75
Hoya de Cadenas Cava*Brut	