



## SALADS

add to any salad: grilled steak +7,  
grilled chicken +5, chili shrimp +7  
grilled fish +6

### FIG SALAD

arugula, figs, strawberries, roasted  
acorn squash, panela, pistachio, fig  
vinaigrette – 13 (v) **contains nuts**

### HOUSE SALAD

mixed greens, shaved cucumber,  
carrot, cherry tomato medly, honey-  
lime-serrano vinaigrette – 8.5 (v)

### CHOPPED SALAD

seasonal mixed greens, avocado,  
sliced radish, queso fresco, grilled  
corn, carrot, pico de gallo, black  
beans, crispy tortilla strips, Mexican  
oregano vinaigrette – 14 (v)

## SOUP

### POZOLE VERDE

house-made chicken pozole, red  
onion, radish, hominy, cabbage,  
avocado, cilantro – 14.5

### TORTILLA SOUP

pasilla chile chicken broth, tinga  
marinated chicken breast, crispy  
tortilla strips, diced onions, avocado,  
cotija cheese, cilantro, lime – 8/14.5

**SALSA TRIO** pico de gallo,  
tomato jalapeño salsa, tomatillo  
salsa, served with chips – 7.5 \*

**GUACAMOLE** fresh avocado,  
cilantro, lime, onion, tomato, serrano  
chile, served with chips – 7.75/14.5 \*

### JALAPEÑO QUESO

house-made queso, jalapeño,  
served with chips – 7.5 (v)

add house-made chorizo +3

**TRES AMIGOS** house-made  
jalapeño queso, tomato-jalapeño  
salsa, refried pinto bean dip, served  
with chips – 9.5 (v)(s)

### CORN ESQUITES

grilled corn off the cob, crema,  
cotija, Japanese mayo, chile powder,  
lime – 12 (v)

## APPETIZERS

### AGUA CHILE MIXTO

Poached shrimp, mahi mahi,  
cucumber, avocado, red onion,  
tomatoes, cilantro, citrus chili garlic  
sauce, served with tostadas – 15 (s)

**TAQUITOS** one each beef,  
chicken, and potato & chorizo,  
jalapeño queso, tomatillo salsa,  
red onion, cotija, serranos, lettuce,  
crema, cilantro – 9

**NACHOS** house-made  
tortilla chips, black beans,  
melted Monterey, jalapeño queso,  
pickled onion, pickled jalapeño,  
chipotle crema, cotija, guacamole,  
cilantro – 13.5 (s)(v)

add grilled steak +7,  
grilled chicken + 5, barbacoa +4,  
chicken tinga +4, al pastor +4  
add kale mushroom +2

## TACO PLATOS

three tacos on corn tortillas served with rice and beans

**CHICKEN TINGA** chipotle-braised chicken breast, avocado, diced  
onion, cotija, crema, cilantro – 16.5

**BARBACOA** beef braised in chile and spices, avocado salsa, pickled red  
onion, cilantro – 17

**AL PASTOR** marinated grilled pork, avocado salsa, pineapple, diced  
onion, cilantro – 17

**CHILI SHRIMP** shrimp sautéed in chile oil, cabbage, Japanese mayo,  
cilantro, pico de gallo – 18 (s)

**BAJA FISH** grilled or beer battered mahi mahi, cabbage, pico de gallo,  
Japanese mayo, cilantro – 18 **beer battered (g)**

### KALE AND MUSHROOM

spicy kale and sautéed mushrooms, crema, cotija, cilantro – 15 (s)(v)

**MIXED TACOS** one chicken tinga, one al pastor, one barbacoa – 17.5  
(no substitutions)

## LUNCH PLATOS

**ENCHILADA SUIZA OR ROJA** choice of cheese (v) or chicken  
enchiladas made with local white corn tortillas in a verde tomatillo-cream  
sauce or red New Mexico chile sauce, topped with house-made queso, onion,  
cilantro, cotija, cilantro oil, served with rice & beans – 14

**BURRITO** choice of chicken tinga, barbacoa, al pastor, grilled chicken (+3)  
chili shrimp (+5), grilled steak (+5), or kale & mushroom, rice, beans, cheese,  
pico de gallo, crema, served with a side house salad – 15 (v)(g)  
add suiza, roja or both sauces +2

**QUESADILLA** flour tortillas, melted Monterey, topped with guajillo crema,  
pico de gallo, cilantro, served with rice and beans – 14 (v)(g)  
add chicken tings, beef, or al pastor +4, add grilled chicken +5,  
add grilled steak, or chili shrimp +7, add spicy kale and mushroom +2

## DESSERTS

**CHURROS** fried dough, cinnamon sugar, caramel sauce – 8 (v)(g)

**FLAN** red wine figs, whipped cream – 9 (v)

**MEXICAN CHOCOLATE CHEESECAKE** chocolate whipped cream – 10 (v)(g)

(v) vegetarian (s) spicy \* vegan (g) contains gluten

\*Consuming raw or undercooked food can increase the risk of exposure to foodborne illness.

# MARGARITAS



## THE PURISTS

tart, simple, and classically prepared

**PURIST** Javelina blanco, lime, agave – 13

## MEZCAL PURIST

Illegal mezcal, lime, agave – 16

**CADILLAC** Espolon reposado, Grand Marnier, lime, agave – 18

## FRESA MARGARITA

Strawberry-infused Javelina Blanco, lime, agave, salted rim – 14

**SPICY PURIST** jalapeño-infused Javelina blanco – 14

make any margarita a cadillac - add a float of Grand Marnier +1



## HOUSE MARGARITAS

all made with Javelina blanco tequila and our house-made Poquitos sour mix and fresh juices

**POQUITOS MARGARITA** salt rim – 13

**MANGO MARGARITA** chipotle cinnamon salt rim – 14

**CUCUMBER MARGARITA** coriander salt rim – 14

**GUAVA GINGER MARGARITA** lavender salt rim – 14

**COCONUT MARGARITA** jalapeño salt rim – 14

**PRICKLY PEAR MARGARITA** hibiscus peppercorn salt rim – 14

**PINEAPPLE MARGARITA** garam marsala salt rim – 14

spice up your margarita with jalapeño-infused Javelina blanco +1  
sweeten up your margarita with strawberry-infused Javelina blanco +1

**FROZEN POQUITOS MARGARITA** – 13

**FROZEN GUAVA MARGARITA** – 13

# HOUSE COCKTAILS

**LA FIONA** habanero-infused tequila, passion fruit purée, chipotle cinnamon salt rim – 15

**EL HECTOR** habanero-infused mezcal, passion fruit purée, chipotle cinnamon salt rim – 17

**PALOMA** Cazadores blanco, grapefruit, lime, agave – 15

**CAIPIRINHA** Novo Fogo cachaça, lime, simple syrup – 13

**RED SANGRIA** cabernet sauvignon, lemon, orange, Combiér, brandy, Ancho Reyes chili ancho, cinnamon – 15

# CERVEZAS

## DRAFT – 8

Pacifico

Black Raven pilsner

Manny's pale ale

Black Raven Men's Room IPA

Bodhizafa IPA

Larrabee kölsch

Rooftop La Azotea Mexican lager

Watts Red Mason Rye

## BOTTLES + CANS

Corona, Modelo Especial, XX

Amber, XX Lager, Victoria, Avid

Blackberry Cider – 6

## MAKE IT A MICHELADA

house-spiced tomato juice & fresh lime with your choice of cerveza +2

## MAKE IT AN ICEBERG

add a Frozen Margarita float +3

## N/A CERVEZAS

Corona non-alcoholic – 6

# N/A

## HIBISCUS AGUA FRESCA – 5

add a well spirit – 9

## HORCHATA contains dairy – 6

add a well spirit – 9

**JARRITOS** tamarind, mandarin, grapefruit, pineapple, or lime – 5

**TOPO CHICO** – 5

**MEXICAN COKE** – 5

**CAFFE VITA COFFEE** – 4

not available after 3pm

**FOUNTAIN SODA** – 3.5

**GINGER BEER** – 5

# SPECIALS

## MEZCAL MONDAY

50% off mezcal from spirits list \$15+ every Monday

## TEQUILA TUESDAY

50% off tequila from spirits list \$15+ every Tuesday

## HAPPY HOUR

mon-fri 3pm-6pm & last hour before close every night

# WINE

**HOUSE WHITE** Francis Ford Coppola Pinot Grigio – 10/34

**SAUVIGNON BLANC** San Simeon – 11/38

**CHARDONNAY** Mark Ryan's The Vincent – 11/38

**BUBBLES** Campo Viejo – 10/34

**HOUSE RED** Mark Ryan's The Vincent Red Blend – 10/34

**CABERNET** Elevation – 12/42

4/25/24