



LUNCH 11:30AM-4PM	DINNER SUN-THU: 4-10PM
BRUNCH SAT-SUN: 11AM-4PM	FRI-SAT: 4-11PM

LAS ENTRADAS

SALSA Y GUACAMOLE

Classic Guacamole 18
cilantro, lime, onion, jalapeño
& cotija cheese

Tito Santana Guacamole 18
mango, red bell pepper, jicama,
habanero & serrano chiles

**El Ultimo Dragon
Guacamole** 18
chayote squash, kiwi, grilled corn, radish

Chips & Salsa 6.50
tomato, tomatillo, red onion,
jalapeño & lime

NACHOS Y FUNDIDOS

Nacho Mama 19
melted queso mixto, black beans,
salsa ranchera, sour cream,
pickled red onion & jalapeño

Macho Nacho 20 / 22
nacho mama with chorizo or birria

Queso Fundido de Hongos 15
wild mushrooms, jalapeño and poblano
pepper, queso chihuahua and oaxaca,
flour tortillas

Queso Fundido con Carne 15
melted chihuahua, jack & cheddar
cheese, chorizo, flour tortillas

The Nacho That Ate New York 50
a **monster** Nacho Mama (for parties of 8 or more)

ADD CHORIZO FOR \$6
ADD BIRRIA FOR \$10

AGUACHILES, TOSTADAS & COCTELES

Tuna Tostadas*
tuna with avocado,
serrano & chipotle mayo
on corn tortillas
17

**Pineapple and
Shrimp Coctel**
chilled seafood broth,
jicama and avocado
20

Aguachile Verde*
kampachi, crab, shrimp,
tomatillo, melon,
jalapeno
23

**Tostada de
Mariscos***
shrimp, kampachi, crab,
octopus, salsa fresca,
avocado, piquin,
lime juice
22

*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.

A X T O J I T O S

Langostinos a la Parrilla 23
grilled head-on prawns, salsa Macha, scallions

Chicken Quesadillas 17
achiote marinated chicken, chihuahua cheese, tomatillo salsa
& pickled jalapeño in a corn tortilla

Zucchini Quesadilla 15
zucchini, corn, queso mixto and squash blossom

Black Bean Tlayuda 13
crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado,
jalapeño, lettuce & salsa roja
ADD CHORIZO FOR \$4

SOPAS Y ENSALADAS

Tortilla Soup 11
chicken, avocado, crunchy tortillas,
crema fresca & queso fresco

Beet Salad 18
roasted beets, shallot vinaigrette,
chile ancho yogurt, watercress

Kale Caesar Salad 17
oak leaf lettuce, vegan caesar dressing,
grape tomatoes, crispy shiitake
mushrooms & cashew "parmesan"

Little Gem Salad 17
zucchini, radish,
pumpkin seed vinaigrette, requesón



EL PLATO PRINCIPAL



TACOS

- Crispy Mahi Mahi Tacos** 17
red cabbage, avocado & chipotle pepper remoulade in a flour tortilla
- Steak Tacos** 18.50
grilled steak, cherry tomato pico de gallo & salsa taquera
- Carnitas Tacos** 16.50
tender pork belly & shoulder with salsa verde
- Birria Tacos** 20
chile braised beef, queso mixto, consommé, cilantro & onion

- Chicken Tacos** 16
chihuahua cheese, avocado, El Vez salsa & crema
- Brussels Sprout Tacos** 14
roasted brussels sprouts with cashew crema, almonds, & cotija cheese
- Shrimp Tacos** 17.50
cascabel chile, crispy potato, creamy queso mixto, rosemary, roasted cherry tomatoes

ESPECIALIDADES



EL MOLE

Pan Seared Pork chop, mole Chichilo, mixed vegetables, granny smith apple relish
28

POLLO ASADO

grilled semi-boneless half chicken, three-chile marinade with roasted farro, seasonal vegetable salad & queso fresco
25

PESCADO A LA PLANCHA

salsa verde, black beans & rice, ancho & charred lemon chutney
28



ENCHILADAS

- Chicken Enchiladas** 17
salsa roja, habanero, queso cotija & crema
- Black Bean Enchiladas** 15.50
salsa pipian, chihuahua cheese, crema, mushrooms & pickled red onion
- Beef Short Rib Enchiladas** 18
chile pasilla sauce, crema, queso fresco & fresh jalapeno
- Shrimp Enchiladas** 18
seafood sauce, cremayo, red cabbage, thai basil

COMBINATION OF TWO \$44

TACOS al CARBON for 2

COMBINATION OF THREE \$63

Traditional build your own tacos with rajas, onions, queso fresco, guacamole, crema, salsa roja and warm flour tortillas.

Achiote Grilled Chicken
37

Grilled Skirt Steak
45

Grilled Shrimp
39



Grilled Corn on the Cob
lime, chipotle & queso fresco
7

Adicionales

Plantains con Queso
7

Verduras
seasonal vegetables in garlic chili mojo
9



Black Beans & Rice
7