

TACO &

MARGARITA FIESTA \$59.95

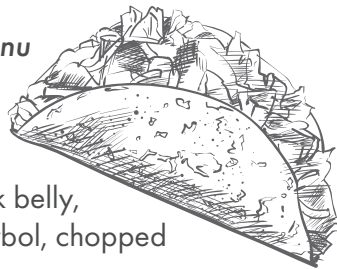


TO START

Traditional Guacamole & Salsa Verde

TACO OPTIONS

Create your own custom menu
Choose 3 tacos options



TACOS CARNITAS

roasted pork shoulder & pork belly,
salsa verde, salsa de chile arbol, chopped
onion, cilantro

TACOS POLLO ASADO

chile marinated roasted chicken, salsa roja,
guacamole, chopped onion, cilantro

TACOS RAJAS**

roasted poblanos & potatoes, caramelized onion,
sautéed kale, crema, almonds, lime

TACOS PESCADO

lightly battered local fish, cabbage, avocado,
crema, homemade grapefruit habanero hot sauce

TACOS AL PASTOR

spit-roasted marinated pork, fresh pineapple, salsa
verde, salsa de chile árbol, chopped onion, cilantro

VERDE & SPICY MARGARITAS

SELECT BEER

WINE

SOFT DRINKS

ADD ALL SEASONAL

MARGARITA FLAVORS \$5PP

TROPICAL

STRAWBERRY BASIL

POMEGRANATE

BLUEBERRY

CUCUMBER JALAPEÑO

PINEAPPLE COCONUT

GUAVA

WATERMELON

RASPBERRY

MANGO

MEZCAL

RED & WHITE SANGRIA

ADD-ONS priced per person

CHICKEN FLAUTAS 6	MEXICAN STREET CORN 5
CHEESE QUESADILLAS 5	CHICKEN QUESADILLAS 6
SEASONAL CEVICHE 8	BIRRIA QUESADILLAS 7
CHIPOTLE POTATOES 6	YUCAS FRITAS 5
RICE & BEANS 4	ENSALADA 4

PREMIUM TACOS +2 per person, per selection

TACOS BARBACOA

slow cooked chile rubbed charred brisket, marinated in
Negra Modelo Mexican lager & Mexican coke, pickled
serrano, chopped onion, & cilantro

TACOS CAMARONES

crispy battered shrimp, cabbage, avocado, cilantro,
chipotle garlic aioli

TACOS BIRRIA

braised short rib & brisket, Oaxaca cheese, onion,
cilantro, birria broth

**ITEM CONTAINS NUTS. * CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.