

LUNCH

\$29.95



GUESTS HAVE A CHOICE OF 1 TORTA OR 3 PIECE TACO OPTION

TO START

Traditional Guacamole & Salsa Verde
corn tortilla chips

FAMILY STYLE SIDES

Rice & Beans
Plantains

TORTA OPTIONS

All served on fresh Talera roll baked in house with lettuce, tomato, onion, avocado, Negra Modelo mustard aioli and chipotle puree

PESCADO

local white fish

CHICKEN TINGA

traditional Mexican spiced, braised & shredded chicken

CARNITAS

roasted pork shoulder & pork belly

AL PASTOR

spit-roasted marinated pork

TACO OPTIONS

TACOS CARNITAS

roasted pork shoulder & pork belly, salsa verde, salsa de chile árbol, 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

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.