

BREAKFAST MENU

Served until 11am

- BREAKFAST BURRITOS *Build your own* \$9.75
 BREAKFAST TACOS *Build your own* \$4.50



ALL DAY MENU

STARTERS

- CHIPS & SALSA *choose three of our house made salsa, tortilla chips* \$5.50
Add - guacamole \$3 | queso \$3
- NACHOS *three cheeses, black beans, jalapeno, cilantro, crema, pickled onion* \$8.25
Add - chile lime chicken \$3.50 | carne asada \$4.25

ENTREES

BURRITOS & BOWLS

- CHILE LIME CHICKEN \$11.25
 MARINATED VEGETABLES \$10.50
 GRILLED PRIME STEAK \$13.75
 CARNITAS \$12.50
braised pork shoulder
- BARBACOA \$13.00
 CHIPOTLE SHRIMP \$14.50
 MOLIDA \$13.25
 AL PASTOR \$13.25

STREET TACOS

Your choice of corn or flour tortilla and salsa

\$4
EACH

- CARNITAS *braised pork shoulder*
 POLLO ROSTIZADO *chile marinated chicken*
 CARNE ASADA *prime steak*
 TACOS MOLIDA *ground beef*
 AL PASTOR *pork shoulder, pineapple*
 SHRIMP *chipotle*
 SEASONAL VEGETABLES *peppers, onions, calabaza*

BEVERAGES

- STARBUCKS® COFFEE \$2.75 | \$3.25
 MEXICAN COKE \$3.75
 BOTTLED WATER \$3.50
 FOUNTAIN SODA 16 oz. \$2.75 | 24 oz. \$3.75
 BEER Domestic \$5.50 | Import \$6 | Craft \$7
 WINE (14 HANDS) \$14
 SPECIALTY COCKTAILS \$9.75

BUILD YOUR OWN SALAD

Add - chile lime chicken \$3.50 | carne asada \$4.25 | fried tortilla shell \$1

- GREENS - romaine, iceberg
 VEGGIES - radish, pickled onions, tomato, jalapeno, corn, black beans
 SALSAS - verde, pineapple, pico de gallo, arbol
 guacamole (Add- \$.99)
 DRESSINGS - avocado cotija, chipotle, cilantro lime

SIDES

- GUAJILLO SPICED BLACK BEANS *onions, cilantro, Oaxacan cheese*
 ACHIOTE SPANISH RICE *cilantro, lime*
 STREET CORN *cotija, chipotle*

FOR THE KIDS

- CHEESE QUESADILLA \$6.25
 CHICKEN QUESADILLA \$8.50

DESSERTS

- KEY LIME TART \$5.50
 TRES LECHE
caramel or chocolate
 FLAN MEXICANO
 CHURRO
with spiced chocolate sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

352.414.7876

