



# APPETIZERS



**SUPER NACHO** tortilla chips, queso blanco, pork chili verde, cilantro lime crème, salsa & pickled jalapeños / **8.5**

**POPPERS** cream cheese stuffed jalapeños, bacon wrapped, chipotle raspberry sauce (poppers are grilled over an open flame—bacon will be charred) / **9**

**CHIPOTLE RASPBERRY AND BLACK BEAN DIP** topped with zesty cheese / **8**

**PORK TINGA SLIDER** slow roasted pork, tinga sauce & spicy slaw on a mini slider bun / **3**

**PORTOBELLO QUESADILLA** grilled portobello mushrooms with roasted poblano & onion, tomato-basil tortilla, pepper jack cheese, bleu cheese aioli / **8**

**CHIPS AND SALSA** choice of | fire roasted tomato salsa (mild) | pineapple salsa (sweet & fresh) | tomatillo salsa (hot) / **3.5**

**TRIFECTA** Guac, “Q” & fire roasted salsa w chips / **7.5**

**GUACAMOLE W CHIPS** / **6.5**

**QUESO FUNDIDO** melted fontina, roasted poblano & onion, house made chorizo, tortilla chips / **8**

**“Q” QUESO BLANCO W CHIPS** / **6**

**QUESO VERDE** “Q” & pork chili verde w chips / **6**

**PORK CHILI VERDE** & cheddar w chips / **6**

## Salads

add steak, chicken or pork to any salad for **3**



**GRILLED ENSALADA** fire-grilled romaine heart, tortilla strips, candied guajillo pumpkin seeds, tomatoes, queso fresco, jalapeño ranch / **7.5**

**AVOCADO SALAD** fresh romaine heart, diced avocado, pico, queso fresco, tortilla strips, tomatillo salsa, side sour cream / **8.5**

**HOUSE ENSALADA** fresh romaine, queso fresco, tomato, onions, choice dressing / **3.5**

dressings: ranch, bleu cheese, sesame vinaigrette, honey mustard, fat-free Dorothy Lynch, jalapeño ranch

## TACOS

add-ons: (per taco): guacamole **.5** • avocado **.5** •

*\*\*Tinga – a homemade sauce of tomatoes, chilis & spices: sweet & hot. Smoked habañero sauce (XXX) on table*

**EL MEXICANO** choice of steak, pork or chicken. onion, cilantro, chipotle aioli, corn tortilla / **3.5**

**TINGA** choice of steak, pork or chicken. tinga\*\* sauce, pico, cabbage, queso fresco, corn tortilla / **3.5**

**SLAYER** choice of steak, pork or chicken. roasted poblano & onion, jalapeño pesto aioli, queso fresco, pickled jalapeños, corn tortilla / **3.5**

**BUFFALO CHICKEN** grilled chicken, buffalo sauce, cheddar, bacon, avocado, cabbage, jalapeño ranch, flour tortilla / **3.5**

**CARNITAS** braised chopped pork in adobo, pineapple salsa, queso fresco, corn tortilla / **3.5**

**FISH** grilled tilapia, pico, cabbage, cilantro lime crème, flour tortilla / **3.5**

**BLACK AND BLUE** grilled blackened steak, cabbage, bleu cheese aioli, bacon, flour tortilla / **3.5**

**STACKED TACO** your choice of steak, chicken, chorizo or pork, layered in corn tortillas, roasted poblanos, cheese, pico, cilantro lime crème and covered in pork chile verde. Served with beans & Lucha Taters / **12.95**

## BURRITOS

### ROASTED PORK BURRITOS

slow roasted pork, tinga sauce, rolled into two flour tortillas, pork chili verde, cheddar. Served with beans and Lucha Taters / **11.95**

### CHEESE STEAK BURRITO

sirloin steak, roasted poblano & onion, queso blanco, red & green salsa, tomato tortilla. Served with beans and Lucha Taters / **13.95**

**BEAST!** house made chorizo, chipotle aioli, pork chili verde, two fried eggs, cheddar. Served with beans and Lucha Taters / **13.95**

**CALI BURRITO** choice of steak, chicken, chorizo or pork, wrapped in a flour tortilla with fried potatoes, avocado, cheese, tomato, lettuce & chipotle aioli. Served with beans and Lucha Taters / **11.95**



**PORK TINGA SLIDER** slow roasted pork, tinga sauce & spicy slaw on a mini slider bun / **3**

*It may not be a taco, but it goes well with one.*



## Sides

(no chips)

guacamole **2** • queso **2**  
Lucha Taters **2.5** • beans **2.5**

# Specialty Drinks

**POLOMA** grapefruit soda, fresh lime, Cabrito 100% agave tequila / **6**

**MICHELADA** hot sauce, Worcestershire sauce, fresh lime juice, Tecate, salted rim / **3.5**

**RED SANGRIA** house recipe / **6** ... by the pitcher / **25**

**MEXI-TINI** lime juice, orange juice, Grand Marnier, Cabrito 100% agave tequila / **5.5**


**BLOODY MARIA** house bloody mix, Cabrito 100% agave tequila / **5**

**STRAWBERRY SUMMER BEER** strawberry, lemonade, vodka, old Mil / **4.5**

**MEXICAN SUMMER BEER** Dos Equis, Cabrito 100% agave tequila, splash of margarita mix / **4.5**



## TEQUILA


**BLANCO**  generally unaged; can be aged up to 59 days

El Jimador / **5.75**  
Exotico / **5.75**  
El Charo / **5.75**  
Camarena / **5.75**

Don Eduardo / **7.5**  
Corralejo / **7.5**  
Cabo Wabo / **7.5**  
Milagro / **7.5**

Esplolon / **7.5**  
Patrón / **8.5**  
Don Julio / **8.5**

Casamigos / **8.5**  
Altos / **8.5**  
Corzo / **9.5**


**REPOSADO** aged a minimum of 2 months up to 1 year 

Dos Lunas / **7.5**  
Cazadores / **7.5**

Espolon / **7.5**  
Corralejo / **8.5**

Altos / **8.5**  
Casamigos / **9.5**

Corzo / **9.5**  
Gran Centenario / **9.5**

**ANEJO** aged 1 year up to 3 years in barrels no larger than 600L 

Herradura / **9.5**  
Casamigos / **10.5**

Don Julio / **10.5**  
Corralejo / **10.5**

Corzo / **10.5**

Don Julio 1942 / **18**

## MARGARITAS

*made with Cabrito 100%*  
unless otherwise requested. Substitute any tequila from the above list for \$1.5 more than the shot price.



House Margarita / **7.25** ... by the pitcher / **29**  
Mango Margarita / **7.75** ... by the pitcher / **32**

Banana Margarita / **7.75** ... by the pitcher / **32**  
Strawberry Margarita / **7.75** ... by the pitcher / **32**

## BEERS

other domestic & import beers available, ask your server.

### BOTTLES/CANS

Bohemia / **4.75**  
Carta Blanca / **4.5**  
Corona Extra / **4.5**  
Corona Light / **4.5**  
Dos Equis Lager / **4.5**  
Modelo Especial / **4.5**  
Modelo Negra / **4.5**  
Pacifico / **4.5**  
Sol Cerveza / **4.5**  
Tecate cans / **3**

### DRAFT

Dos Equis Amber / **4.5**  
Pacifico / **4.5**

## SOFT DRINKS

Pepsi products & fresh brewed iced tea / **2.25**

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Larger disposable cups are used on high volume and special event days. The change helps our service efficiency and the conservation of hot water. Prices are adjusted accordingly.