



# APPETIZERS



**SUPER NACHO** tortilla chips, queso blanco, pork chili verde, cilantro lime crème, salsa & pickled jalapeños / **10**

**POPPERS** cream cheese stuffed jalapeños, bacon wrapped, chipotle raspberry sauce (poppers are grilled over an open flame—bacon will be charred) / **11**

**CHIPOTLE RASPBERRY AND BLACK BEAN DIP** topped with zesty cheese / **10**

**PORK TINGA SLIDER** slow roasted pork, tinga sauce & spicy slaw on a mini slider bun / **4**

**PORTOBELLO QUESADILLA** grilled portobello mushrooms with roasted poblano & onion, tomato-basil tortilla, pepper jack cheese, bleu cheese aioli / **9.5**

**CHIPS AND SALSA** choice of | fire roasted tomato salsa (mild) | pineapple salsa (sweet & fresh) | tomatillo salsa (hot) / **5**

**TRIFECTA** Guac, “Q” & fire roasted salsa w chips / **10**

**GUACAMOLE W CHIPS** / **8**

**QUESO FUNDIDO** melted fontina, roasted poblano & onion, house made chorizo, tortilla chips / **10**

**“Q” QUESO BLANCO W CHIPS** / **7.5**

**QUESO VERDE** “Q” & pork chili verde w chips / **8**

**PORK CHILI VERDE** & cheddar w chips / **8**

## Salads

add steak, chicken or pork to any salad for **3.5**

**GRILLED ENSALADA** fire-grilled romaine heart, tortilla strips, candied pumpkin seeds, tomatoes, queso fresco, jalapeño ranch / **9**

**AVOCADO SALAD** fresh romaine heart, diced avocado, pico, queso fresco, tortilla strips, tomatillo salsa / **10**

**HOUSE ENSALADA** fresh romaine, queso fresco, tomato, onions, choice of dressing / **5**

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

## TACOS

all modifications will be charged accordingly

\*\*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 / **4.25**

**TINGA** choice of steak, pork or chicken. tinga\*\* sauce, pico, cabbage, queso fresco, corn tortilla / **4.25**

**SLAYER** choice of steak, pork or chicken. roasted poblano & onion, jalapeño pesto aioli, queso fresco, pickled jalapeños, corn tortilla / **4.25**

**BUFFALO CHICKEN** grilled chicken, buffalo sauce, cheddar, bacon, avocado, cabbage, jalapeño ranch, flour tortilla / **4.25**

**GARNITAS** braised chopped pork in adobo, pineapple salsa, queso fresco, corn tortilla / **4.25**

**FISH** grilled tilapia, pico, cabbage, cilantro lime crème, flour tortilla / **4.25**

**BLACK AND BLUE** grilled blackened steak, cabbage, bleu cheese aioli, bacon, flour tortilla / **4.25**

## Kid Menu

**KID TACO** choice of meat, flour tortilla, melted cheddar / **4**

**KID DILLA** tomato wrap, melted cheddar / **7.5**  
choice of meat / **3.5**

## BIG PLATES

**ROASTED PORK BURRITOS** slow roasted pork, tinga sauce, rolled into two flour tortillas, pork chili verde, cheddar. Served with beans and Lucha Taters / **13.95**

**CHEESE STEAK BURRITO** sirloin steak, roasted poblano & onion, queso blanco, red & green salsa, tomato tortilla. Served with beans and Lucha Taters / **15.5**

**BEAST!** house made chorizo, chipotle aioli, pork chili verde, two fried eggs, cheddar. Served with beans and Lucha Taters / **15.5**

**CALI WRAP** 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 / **13.95**

**STACKED ENCHILADA** formerly known as the 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 / **14.95**



## Sides

(no chips)

guacamole **2.5** • queso **2.5**  
Lucha Taters **3** • beans **3**

# Specialty Drinks

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

**MICHELADA** hot sauce, Worcestershire sauce, fresh lime juice, Tecate, salted rim / **4**

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

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


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

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

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



## TEQUILA

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

El Jimador / **5.75**  
El Charo / **6**  
Exotico / **6**  
Camarena / **6.5**

Espanita / **7.5**  
Don Eduardo / **7.5**  
Corralejo / **7.5**  
Milagro / **7.5**

Demetrio / **7.5**  
Espolòn / **7.5**  
Altos / **8.5**  
Cabo Wabo / **9.5**


Don Julio / **11**  
Casamigos / **11**  
Patròn / **11**

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

Cazadores / **7.5**  
Espolòn / **7.5**  
Espanita / **7.5**

Corralejo / **8.5**  
Altos / **8.5**  
Demetrio / **8.5**

Gran Centenario / **9.5**  
Casamigos / **11.5**

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

Espanita / **7.5**  
Demetrio / **9.5**

Corralejo / **10.5**  
Herradura / **11.5**

Don Julio / **12.5**  
Casamigos / **12.5**

Subject to availability.

## MARGARITAS

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



House Margarita / **7.5** ... by the pitcher / **30**  
Mango Margarita / **8** ... by the pitcher / **32**

Banana Margarita / **8** ... by the pitcher / **32**  
Strawberry Margarita / **8** ... by the pitcher / **32**

## BEERS

other domestic & import beers available, ask your server.

### BOTTLES/CANS

Bohemia / **4.75**  
Carta Blanca / **4.75**  
Corona Extra / **4.75**  
Corona Light / **4.75**  
Dos Equis Lager / **4.75**  
Modelo Especial / **4.75**  
Modelo Negra / **4.75**  
Pacifico / **4.75**  
Sol Cerveza / **4.75**  
Tecate cans / **3.5**

### DRAFT

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

## SOFT DRINKS

Pepsi products, fresh brewed iced tea, lemonade / **2.5**

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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.