

TACO TRAYS

183.—THE ZEBRA KID



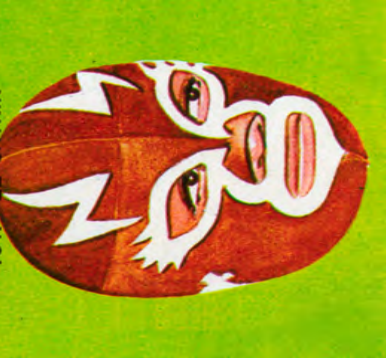
TITANIC



164.—EL CATRIN



97.—EL CONDOR II



MR OCCIDENTE



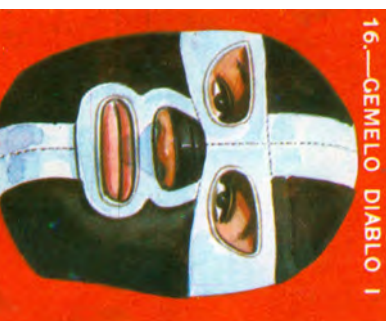
EXTRAÑO



16.—CEMELO DIABLO I



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SNACKS

GUAC

- CHIPS & GUAC**.....\$10
avocado, pico de gallo, cilantro, serrano pepper, lime juice, topped with queso cotija, radish, pickled onion, house made chips
- GUACAMOLE DE PIÑA**.....\$13
avocado, pineapple pico de gallo, cilantro, lime, topped with radish, pickled onions, and pineapple dressing, house made chips
- CHICHARRON Y GUACAMOLE**.....\$14
crispy cracklin, haas avocado, pico de gallo, cilantro, serrano pepper, queso cotija, pickled onions

- CHIPS & SALSA**.....\$4
salsa verde & chile de arbol ginger salsa, house made chips
- CHIPS & CHIPOTLE QUESO**.....\$9
cheese dip made with chipotle pepper, goat cheese, topped with pico de gallo, house made chips
- CHICHARRON**.....\$7
crispy cracklin, chile blend sazón
- ESQUITES CALLEJEROS**.....\$8
roasted corn, poblano, chipotle fondue, cilantro, queso cotija, salsa valentina
- PAPAS ENCHILADAS**.....\$6
tin roof cut fries, spicy chile butter, green onion

SOLITAIRES

- NACHO MAMA'S NACHOS**.....\$18
chicken al pastor, tortilla chips, black bean purée, guacamole, pickled jalapeños, chipotle fondue, mexican crema, radish, queso cotija, cilantro
 - QUESADILLA LA GRINGA**.....\$14
chihuahua cheese, al pastor de pollo, flour tortilla, mexican crema, pico de gallo
 - PHAT A\$\$ FLAUTA**.....\$25
jumbo crispy rolled tortilla filled with 1lb of tinga de pollo, queso cotija, mexican crema, cabbage slaw, cilantro
 - BIDI BIDI BURRITO**.....\$18
1/2 lb angus steak, haas avocado guac, griddled queso panela, pickled onion, black bean purée, chile tepin salsa, flour tortilla
 - TORTA DE POLLO**.....\$14
grilled chicken thigh, molé mayo, pickled onion, queso panela, mixed greens, toasted bun, tin roof fries
 - LA HAMBURGUESA**.....\$18
1/2 lb angus beef, queso panela, guacamole, pickled jalapeno, beef bacon, secret salsa, tin roof cut fries, toasted telera bun
 - MUCHO GOOD GREENS BOWL**.....\$13
citrus splashed greens, smoked cabbage slaw, toasted pepitas, pickled onion, pineapple pico de gallo, queso cotija, roasted chile pineapple vinaigrette
- [ADD | AL PASTOR DE POLLO: +\$4, CARNE ASADA: +\$5, BORDERLAND BRISKET: +\$5, CAMARONES: +\$5]

TACO TRAYS

MIX & MATCH, SELECT FROM TACO TYPES BELOW

6-PACK.....\$30 | 12-PACK.....\$56

TACOS

2
PER ORDER
NO MIX & MATCH

{ALL TACOS ARE SERVED ON CORN TORTILLAS UNLESS OTHERWISE NOTED}

- AL PASTOR DE POLLO**.....\$10
spit roasted chicken thighs marinated in chile guajillo, charred roasted pineapple, cilantro
- CARNE ASADA**.....\$12
grilled chipotle soy marinated certified angus steak, onion, and cilantro
- CARNITAS**.....\$10
confit of pork, salsa verde, jalapeño escabeche, cilantro
- BORDERLAND BRISKET**.....\$11
chile rubbed beef brisket, chile tepin, onion, carrot & serrano escabeche, cilantro, flour tortilla
- FRIED CHICKEN**.....\$10
negra modelo beer battered chicken, smoked cabbage slaw, ghost pepper mayo, cilantro
- CAMARONES**.....\$10
shrimp marinated in salsa de arbol, topped with pickled onion, epazote mayo, cilantro
- OH MY COD**.....\$10
battered & fried pescado tossed in valentina, tarragon mayo, red cabbage slaw, cilantro, flour tortilla
- ¡AY PAPASITO!**.....\$10
crunchy corn tortilla stuffed with peruvian purple potato, mexican crema, queso cotija, salsa negra, red cabbage, cilantro
- PARRILLADA DE VERDURAS**.....\$10
grilled seasonal vegetables, black bean purée, salsa guajillo, cilantro

DESSERT

- EL PURO CHURRO**.....\$10
two deep fried churros, dusted with cinnamon & sugar, filled with chocolate, served w/ brown butter cajeta gelato
- CHURRO SHOT**.....\$9
vanilla vodka, fireball cinnamon whiskey, irish cream liqueur, cinnamon sugar rim [contains alcohol!]
- MEXICAN CANDY SHOT**.....\$9
watermelon liqueur, blanco tequila, valentina, chamoy tajin rim [contains alcohol!]

FOOD ALLERGIES? PLEASE LET US KNOW!

Food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.