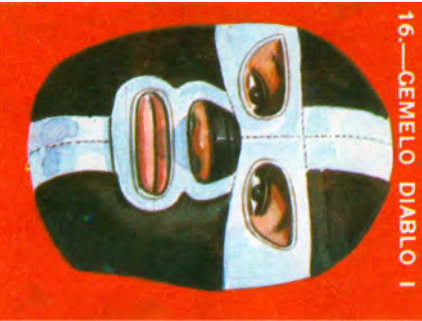


183.—THE ZEBRA KID
 164.—EL CATRIN
 97.—EL CONDOR II
 MR OCCIDENTE
 EXTRAÑO
 16.—CEMELO DIABLO I



SNACKS

GUAC

CHIPS & GUAC.....	\$12
avocado, pico de gallo, cilantro, serrano pepper, lime juice, topped with queso cotija, radish, pickled onion, house made chips	
GUACAMOLE DE PIÑA.....	\$14
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	
ELOTE.....	\$8
corn on the cob, chipotle fondue, valentina, queso cotija, cilantro	
PAPAS ENCHILADAS.....	\$7
tin roof cut fries, spicy chile butter, green onion	
TINGA TOSTADA.....	\$7
tinga de pollo, avocado crema, red cabbage, crispy tostada, queso cotija	

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.....	\$27
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	

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, cilantro	
BISTEC.....	\$14
angus ribeye, grilled onion, salsa cremosa, lime wedge	
PORK BELLY.....	\$12
pork belly, smoked habanero honey marinade, salsa cruda, pineapple pico de gallo, 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 PAPA!.....	\$11
garlic potato purée, rosemary salsa cruda, red cabbage, crema, queso cotija, cilantro, crunchy flour tortilla	
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/ roasted peach 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!
*This item may be served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.