



SNACKS

NACHOS 14

Black beans, tomato, onion, jalapeño, cheese, cilantro, crema, guacamole
chicken 4 | grilled steak 4 | al pastor (spit-fired pork) 4
pork carnitas 4

BEEF TAQUITOS 13

Fried tortilla, avocado salsa, crema, roasted red pepper sauce

CHIPS + SALSA TRIO 5 (GF)

Crispy fried tortilla chips with roasted tomato, green and red salsas

QUESO FUNDIDO 12 (GF)

Melted cheese, choice of red chorizo sausage or roasted mushrooms, soft tortilla

MEXICAN STREET CORN (ELOTES) 8 (GF)

Traditional | spicy | red lime chili

BEEF CHICHARRON 16

Crispy beef brisket, guacamole, grilled jalapeño, green onion, fresh salsa

FRIED CALAMARI 14

Tempura floured, flash fried, beet chipotle crema, cilantro aioli, fresh lime

HONEY ADOBO WINGS 14

Whole chicken wings, house honey adobo sauce, crema, pickled jalapeño + carrot

CEVICHE 21 (GFA)

Shrimp, scallop, haddock, lime, habanero, tomato, onion, cucumber, avocado, cilantro

SOPA DE LIMA 7 (GFA)

Yucatan style lime soup, shredded chicken, avocado, red onion, crispy tortilla

GUACAMOLE 14 (GFA)

Traditional with your choice of Jalapeño, tomato, onion, cilantro or chapulines (grasshoppers) or pineapple + spicy habanero salsa

CARNE ASADA QUESADILLA 15

Grilled steak, cheese, onion, cilantro, roasted tomato salsa, crema

AL PASTOR QUESADILLA 15

Marinated spit-fired pork, cheese, pickled onion, cilantro, roasted tomato salsa crema

SERVED WITH BEANS + RICE OR CHANGE TO A TACO SALAD OR SOUP FOR \$2

TOSTADAS

TUNA TOSTADA 15

Sushi grade tuna, cucumber, red onion, guacamole, chile de árbol infusion, fried leeks, sesame seeds

SHRIMP TOSTADA 14

Cold poached shrimp, red onion, zucchini, red cabbage, guacamole, orange slices, orange-mezcal dressing, habanero mayo

CHICKEN TOSTADA 14

Creamy poblano chicken, grilled corn, smashed black beans, chipotle beet crema

TORTAS (GRILLED SANDWICHES)

GRILLED SOURDOUGH BREAD, WITH REFRIED BEANS, HOUSE-PICKLED JALAPEÑOS. SERVED WITH RICE + BEANS OR CHANGE TO A TACO SALAD OR SOUP FOR \$2

PORK CARNITAS 15

Pork confit, pickled red onion

AL PASTOR 16

Spit-roasted marinated pork, cheese crisp, grilled pineapple

CHIPOTLE CHICKEN TINGA 15

Shredded adobo-chipotle chicken, crumbled fresh cheese, sour cream, onion

ROASTED MUSHROOMS 16

Wild mushrooms, guacamole, fresh cheese, onion, epazote

SALADS

LUNCH

ADD ANY TACO FILLING TO YOUR SALAD 5

ANTOJO TACO SALAD 12 (GFA)

Fresh greens, shredded cabbage, black beans, beets, tomato, charred corn, avocado, smashed chips, roasted jalapeño vinaigrette

SWEET POTATO + KALE 13

Curly kale, fried sweet potato, chorizo bits, crumbled fresh cheese, roasted red pepper, grilled green onion, orange crema, orange mezcal vinaigrette

ENCHILADAS

SERVED WITH RICE + BEANS OR CHANGE TO A TACO SALAD OR SOUP FOR \$2

CHICKEN VERDE 16 (GFA)

Green salsa, melted cheese, crema, crumbled fresh cheese, pickled onion, cilantro

MUSHROOM VERDE 16 (GFA)

Green salsa, rice, mushroom, melted cheese, crema, crumbled fresh cheese, pickled onion, cilantro

CRISPY BEEF VERDE 16

Shredded beef, salsa verde, avocado, crumbled fresh cheese, crema, greens

CRISPY CARNITAS ROJAS 16

Shredded confit pork, smoky red salsa, crumbled fresh cheese, crema, greens

MUSHROOM RED MOLE 16 (GFA)

Red mole sauce, rice, mushroom, pickled onion, sesame seeds, crumbled fresh cheese

CHICKEN RED MOLE 16 (GFA)

Chicken, red mole sauce, crumbled fresh cheese, pickled onion, sesame seeds

BURRITO MOJADO 14 * NOT SERVED WITH RICE + BEANS

Chorizo, tomato, refried beans, mexican rice, green onion, cheese, roasted tomato salsa, cilantro, crema

BUILD-YOUR-OWN TACOS * * *

CHOOSE TWO FILLINGS

for two people 35

for four people 45

TACOS

CHOOSE UP TO 4 SERVED ON SOFT CORN TORTILLAS

TACO TUESDAY \$4 EACH

BAJA FISH 5

Haddock in a crispy charcoal batter, crunchy slaw, roasted red pepper sauce, citrus crema, green onions

PORK CARNITAS 5 (GF)

Pork confit, pickled onion, roasted jalapeño sauce, cilantro

BEEF TONGUE 4⁷⁵ (GF)

Slow braised beef tongue, onion, cilantro

PORK BELLY 6

Crispy pork belly, Valentina battered onions, housemade inferno sauce, crema, cilantro

ROASTED MUSHROOMS 6 (GF)

Wild mushrooms, guacamole, crumbled fresh cheese, green onions, epazote

AL PASTOR 5 (GF)

Spit-roasted marinated pork, grilled pineapple, onion, morita chile salsa, cilantro

CHIPOTLE CHICKEN TINGA 6 (GFA)

Adobo-chipotle chicken, refried beans, crema, onion crumbled fresh cheese, cilantro, frizzled onions

CRISPY CAULIFLOWER 4⁷⁵

Battered cauliflower, fresh salsa, roasted red pepper sauce, cilantro

ADD A SIDE ANTOJO TACO SALAD, SOUP, OR RICE + BEANS 4

SNACKS

NACHOS 14

Black beans, tomato, onion, jalapeño, cheese, cilantro, crema, guacamole
chicken 4 | grilled steak 4 | al pastor (spit-fired pork) 4 | pork carnitas 4

BEEF TAQUITOS 13

Fried tortilla, avocado salsa, crema, roasted red pepper sauce

CARNE ASADA QUESADILLA 13

Grilled steak, cheese, onion, cilantro, roasted tomato salsa, crema

AL PASTOR QUESADILLA 13

Marinated spit-fired pork, cheese, pickled onion, cilantro, roasted tomato salsa, crema

CHIPS + SALSA TRIO 5 (GFA)

Crispy fried tortilla chips with roasted tomato, green + smoky red salsas

QUESO FUNDIDO 12 (GF)

Melted cheese, choice of red chorizo sausage or roasted mushrooms, soft tortilla

MEXICAN STREET CORN (ELOTES) 8 (GF)

Traditional | spicy | red lime chili

BEEF CHICHARRON 16

Crispy beef brisket, guacamole, grilled jalapeño, green onion, fresh salsa

FRIED CALAMARI 14

Tempura floured, flash fried, beet chipotle crema, cilantro aioli, fresh lime

HONEY ADOBO WINGS 14

Whole chicken wings, house-made honey adobo sauce, crema, pickled jalapeño + carrot

CEVICHE 21 (GFA)

Shrimp, scallop, haddock, lime, habanero, tomato, onion, cucumber, avocado, cilantro

SOPA DE LIMA 7 (GFA)

Yucatan style lime soup, shredded chicken, avocado, red onion
crispy tortilla

GUACAMOLE 14 (GFA)

Traditional with your choice of jalapeño, tomato, onion, cilantro or chapulines (grasshoppers) or pineapple + spicy habanero salsa

ENCHILADAS



ADD A SOUP, TACO SALAD OR RICE + BEANS FOR \$4

CHICKEN VERDE 14 (GFA)

Green salsa, melted cheese, crema, crumbled fresh cheese, pickled onion, cilantro

MUSHROOM VERDE 14 (GFA)

Green salsa, rice, mushroom, melted cheese, crema, crumbled fresh cheese, pickled onion, cilantro

CRISPY BEEF VERDE 14

Shredded beef, salsa verde, avocado, crumbled fresh cheese, crema, greens

CRISPY CARNITAS ROJAS 14

Shredded confit pork, smoky red salsa, crumbled fresh cheese, crema, greens

MUSHROOM RED MOLE 14 (GFA)

Red mole sauce, rice, mushroom, pickled onion, sesame seeds, crumbled fresh cheese

CHICKEN RED MOLE 14 (GFA)

Chicken, red mole sauce, crumbled fresh cheese, pickled onion, sesame seeds

BURRITO MOJADO 14

Chorizo, tomato, refried beans, Mexican rice, green onion, cheese, roasted tomato salsa, cilantro, crema

TOSTADAS (GFA)

TUNA TOSTADA 15

Sushi grade tuna, cucumber, red onion, guacamole, chile de árbol infusion, fried leeks, sesame seeds

SHRIMP TOSTADA 14

Cold poached shrimp, red onion, zucchini, red cabbage, guacamole, orange slices, orange-mezcal dressing, habanero mayo

CHICKEN TOSTADA 14

Creamy poblano chicken, grilled corn, smashed black beans, chipotle beet crema

SALADS

ADD ANY TACO FILLING TO YOUR SALAD 5

ANTOJO TACO SALAD 12 (GFA)

Fresh greens, shredded cabbage, black beans, beets, tomato, charred corn, avocado, smashed chips, roasted jalapeño vinaigrette

SWEET POTATO + KALE 13

Curly kale, fried sweet potato, chorizo bits, crumbled fresh cheese, roasted red pepper, grilled green onion, orange crema, orange-mezcal vinaigrette

PLATOS GRANDES (MAIN PLATES)

PIBIL STYLE CHICKEN 21 (GF)

Sous vide whole chicken leg, achiote-orange marinade, Mexican rice, roasted heirloom carrots, grilled corn on the cob

GREEN SALMON MOLE 20 (GF)

Atlantic salmon baked in banana leaf, green mole, roasted heirloom carrots, Mexican rice, black bean salsa, pickled onions

CHILES RELLENOS 18

Battered poblano pepper stuffed with sweet potato, black bean + corn, creamy jack polenta, crumbled fresh cheese, cilantro

GUAJILLO BRAISED BEEF 18 (GFA)

Beef brisket, cinnamon cumin rub, guajillo chile braise, Mexican rice, refried beans, grilled flour tortillas, pickled onions

BUILD-YOUR-OWN TACOS



CHOOSE TWO FILLINGS

for two people 35

for four people 45

TACOS

CHOOSE UP TO 4 SERVED ON SOFT CORN TORTILLAS

TACO TUESDAY \$4 EACH

BAJA FISH 5

Haddock in a crispy charcoal batter, crunchy slaw, roasted red pepper sauce, citrus crema, green onions

PORK CARNITAS 5 (GF)

Pork confit, pickled onion, roasted jalapeño sauce, cilantro

BEEF TONGUE 4⁷⁵ (GF)

Slow braised beef tongue, onion, cilantro

PORK BELLY 6



Crispy pork belly, Valentina battered onions, housemade inferno sauce, crema, cilantro

ROASTED MUSHROOMS 6 (GF)

Wild mushrooms, guacamole, crumbled fresh cheese, green onions, epazote

AL PASTOR 5 (GF)

Spit-roasted marinated pork, grilled pineapple, onion, morita chile salsa, cilantro

CHIPOTLE CHICKEN TINGA 6 (GFA)

Adobo-chipotle chicken, refried beans, crema, onion crumbled fresh cheese, cilantro, frizzled onions

CRISPY CAULIFLOWER 4⁷⁵

Battered cauliflower, fresh salsa, roasted red pepper sauce, cilantro

WEEKLY FEATURE (WEEKLY PRICE)

Ask your server

Please advise your server of any allergies or dietary restrictions



ANTOJO

LATE NIGHT

10 TILL 12PM

SNACKS

CHIPS + SALSA TRIO 5 (GFA)

Crispy fried tortilla chips with roasted tomato, green and red salsas

GUACAMOLE 14 (GFA)

Traditional with your choice of jalapeño, tomato, onion, cilantro or chapulines (grasshoppers) or pineapple + spicy habanero salsa

NACHOS

FULL 14 | HALF 9

Black beans, tomato, onion, jalapeño, cheese, cilantro, crema, guacamole
chicken 4 | grilled steak 4 | al pastor (spit-fired pork) 4 |
pork carnitas 4

DESSERT



CHURROS 8

Chocolate + cajeta sauces

DUSK TILL DAWN 1.5OZ 13⁵⁰

casamigos reposado | bailey's | patron xo cafe | espresso

- served with - ROUSSEAU'S CHOCOLATE CHILI TRUFFLE



TACOS

CHOOSE UP TO 4 SERVED
ON SOFT CORN TORTILLAS



TACOS \$4 EACH

BAJA FISH

Haddock in a crispy charcoal batter, crunchy slaw, roasted red pepper sauce, citrus crema, green onions

PORK CARNITAS (GF)

Pork confit, pickled onion, roasted jalapeño sauce, cilantro

BEEF TONGUE (GF)

Slow braised beef tongue, onion, cilantro

PORK BELLY

Crispy pork belly, Valentina battered onions, housemade inferno sauce, crema, cilantro

ROASTED MUSHROOMS (GF)

Wild mushrooms, guacamole, crumbled fresh cheese, green onions, epazote

AL PASTOR (GF)

Spit-roasted marinated pork, grilled pineapple, onion, morita chile salsa, cilantro

CHIPOTLE CHICKEN TINGA (GFA)

Adobo-chipotle chicken, refried beans, crema, onion crumbled fresh cheese, cilantro, frizzled onions

CRISPY CAULIFLOWER

Battered cauliflower, fresh salsa, roasted red pepper sauce, cilantro

ANTILLO
LATE NIGHT 