

## TACOS

(One Each)

<b>Chicken Borracho</b>	<b>2.50</b>
Queso, Crema, Pico de Gallo	
<b>Baja Fish</b>	<b>3.50</b>
Pickled Red Cabbage, Chipotle Aioli	
<b>Pork Carnitas</b>	<b>2.50</b>
Cilantro, Onion, Salsa Verde Cruda	
<b>BBQ Beef</b>	<b>3.00</b>
Tomatillo -Corn Salsa, Queso Fresco	
<b>Portobello Mushroom</b>	<b>3.00</b>
Pico de Gallo, Radish, Manchego Cheese	
<b>Pork al Pastor</b>	<b>3.00</b>
Roasted Pineapple Salsa	
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<b>Ribeye Steak</b>	<b>4.50</b>
Sesame Slaw	
<b>Duck</b>	<b>4.50</b>
Cucumber, Carrot, Scallion, Sweet & Sour Sauce	
<b>Chorizo</b>	<b>3.50</b>
Poblano Pepper & Corn Salsa, Salsa Verde	
<b>Mahi Mahi</b>	<b>4.50</b>
Pineapple Pico de Gallo	
<b>Lamb</b>	<b>4.50</b>
Tzatziki Sauce, Cucumber	
<b>Shrimp</b>	<b>3.50</b>
White Cabbage Slaw, Lime, Cilantro	

### Can't Decide?

#### Mini Sampler 20

Any 6 Tacos + Arroz Morros

#### Grande Sampler 40

Any 12 Tacos + Yucca Fries & Arroz Morros

#### Taco Trio 15

Any 3 Tacos + Arroz Morros & Plantains

## SIDES

<b>Arroz Morros</b>	<b>4.00</b>
Rice & Black Beans	
<b>Sweet Plantains</b>	<b>4.00</b>
<b>Chilled Cucumber</b>	<b>2.50</b>
Lime, Red Pepper Cilantro	
<b>Chips &amp; Salsa Mesa</b>	<b>3.50</b>
Corn Tortilla Chips, Homemade Salsa	
<b>Yucca Fries</b>	<b>4.50</b>
Chipotle Aioli	
<b>Cheese Quesadilla</b>	<b>5.00</b>
Pico de Gallo, Sour Cream	
<b>Kids Cheese Nachos</b>	<b>5.00</b>



## PLATOS

<b>Guacamole with Chips</b>	<b>8.00</b>
Pico de Gallo, Lime Juice	
<b>Crispy Brussels Sprouts</b>	<b>6.50</b>
Chorizo, Queso Fresco, Habanero Agave Sauce	
<b>Grilled Swordfish</b>	<b>8.50</b>
Heirloom Tomato & Cucumber Salad	
<b>Grilled Corn on the Cob</b>	<b>5.00</b>
Chipotle Aioli, Cotija Cheese	
<b>Croquettes</b>	<b>6.50</b>
Plantain & Goat Cheese	
<b>Beef Chili Nachos</b>	<b>9.50</b>
Pico de Gallo, Crema	
<b>Queso Fondito &amp; Chorizo</b>	<b>7.00</b>
Melted Monterrey Cheese Dip	
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<b>Steak Skewer (2)</b>	<b>8.00</b>
Poblano Peppers	
<b>Shrimp Ceviche</b>	<b>7.50</b>
Avocado, Lime Juice, Pico	
<b>Black Bean Hummus</b>	<b>5.50</b>
Goat Cheese, Tomatillo-Corn Salsa	
<b>Roasted Cauliflower</b>	<b>5.50</b>
Smokey Tomato Sauce, Pumpkin Seeds	
<b>Shrimp Skewer (2)</b>	<b>9.50</b>
Coconut Habanero	
<b>Ribeye Steak Quesadilla</b>	<b>10.50</b>
Roasted Corn & Tomatillo Pico	
<b>Chicken Skewer (2)</b>	<b>5.50</b>
Onion & Red Pepper, Chimichurri	
<b>Bacon Wrapped Jalapenos</b>	<b>4.50</b>
Stuffed with Herbed Cream Cheese	
<b>Wedge Salad</b>	<b>6.50</b>
Grilled Romaine, Bell Peppers, Avocado, Cilantro Vinaigrette	
<b>Tostones</b>	<b>4.50</b>
Plantain Chips, Salsa Verde	

## BRUNCH

<b>Chilaquiles</b>	<b>8.00</b>
Pork Carnitas, Salsa Verde, Queso Fresco, Fried Egg	
<b>Chorizo Hash</b>	<b>7.50</b>
Potato's, Caramelized Onions, Sunny Side Up Egg	
<b>Huevos Rancheros</b>	<b>6.50</b>
2 Eggs, Sweet Plantains, Re-Fried Beans, Queso Fresco	
<b>Tacomida Frittata</b>	<b>6.50</b>
Bacon, Onions, Tomatoes, Salsa Mesa	
<b>Eggs Benedict</b>	<b>10.50</b>
Hollandaise Sauce, Home Fires	
Add: Shrimp or Chorizo \$2.50	
<b>Breakfast Torta</b>	<b>7.50</b>
Smoked Bacon, Queso Fresco, Eggs, Guacamole	
<b>Steak &amp; Eggs</b>	<b>19.50</b>
12oz Steak, 2 Eggs any style, Chimichurri, Home Fries	
<b>French Toast</b>	<b>8.00</b>
Whipped Cream, Mixed Fresh Fruit Maple Syrup	
<b>Buttermilk Pancakes</b>	<b>6.50</b>
Fresh Fruit, Agave Syrup	
<b>Whipped Yogurt</b>	<b>5.50</b>
Agave, Pomegranate, Granola	

## BOWLS

<b>Roasted Beets Salad</b>	<b>5.50</b>
Walnuts, Goat Cheese	
<b>Chicken Soup</b>	<b>6.50</b>
White Rice, Chickpeas, Cilantro & Lime, Jalapeno	
<b>Yellowfin Tuna Bowl</b>	<b>10.50</b>
Coconut Sticky Rice, Mango Salsa	
<b>Santa Fe Salad</b>	<b>6.50</b>
Mixed Greens, Kitchen Sink Salsa, Salsa Verde	
<b>White or Brown Rice</b>	<b>6.50</b>
Chickpeas, Tomatoes. Corn, Roasted Tomato Vinaigrette	

## Empanadas

(Two pieces)

<b>Chorizo &amp; Queso</b>	<b>7.00</b>
Chipotle Aioli	
<b>Mushroom &amp; Goat Cheese</b>	<b>7.00</b>
Salsa Verde	
<b>Jerk Chicken</b>	<b>6.50</b>
Guacamole	
<b>Spiced Beef</b>	<b>6.50</b>
Salsa Roja	

# COCKTAILS

<b>Tacomida Margarita</b>	<b>9.50</b>
Lunazul Reposado, Combier, Lime Juice, Agave	
<b>Mimosa</b>	<b>8.00</b>
Brut Champagne, Orange Juice	
<b>Bloody Maria</b>	<b>9.50</b>
Banhez Mezcal, Spicy Bloody Mary Mix	
<b>Pisco Sour</b>	<b>10.50</b>
Bar Sol Pisco, Egg Whites, Angostura Bitters	
<b>Caipirinha</b>	<b>11.00</b>
Yaguara Cachaca, Lime, Sugar Blackberries	
<b>Bourbon Smash</b>	<b>9.50</b>
Peach Infused Four Roses Bourbon, Lemon Juice, Agave, Mint	
<b>Trinidad Sour</b>	<b>10.50</b>
Old Overholt Rye, Angostura Bitters Lemon Juice, Orgeat Syrup	
<b>Gunsmoke</b>	<b>11.00</b>
Bulleit Bourbon, Banhez Mezcal, Cocchi Americano Vermouth, Lemon Juice, Cardamon Bitters	

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<b>Amaya Swizzle</b>	<b>10.50</b>
Plantation Pineapple Rum, Blackberries, Orgeat Syrup, Ginger Agave	

<b>The Friki Tiki</b>	<b>9.50</b>
Pineapple Infused Rum, Cappelletti, Lime Juice, Tiki Bitters	

<b>El Machete</b>	<b>10.50</b>
Libelula Joven Tequila, Banhez Mezcal, Jalapeno, House Grenadine	

<b>Gin Fizz</b>	<b>11.00</b>
Aloo Gin, Strawberries, Elderflower Liqueur, Yellow Chartreuse	

<b>Mexican Mule</b>	<b>10.50</b>
Altos Olmeca Reposado Tequila, Crème de Cassis, Ginger Beer	

<b>Bridge St. Iced Tea</b>	<b>9.50</b>
Blueberry Tea Infused Tito's Vodka, Lemon Juice, Agave Syrup	

<b>Fallzaay</b>	<b>9.50</b>
Four Roses Bourbon, Apple Cider, Agave, Orange Juice	

<b>Red Sangria</b>	<b>7.50/34</b>
House Wine, Brandy, Amaretto, Rum	

## BOTTOMLESS MIMOSAS

\$18 per person

Penny Re-Fills

# BEER

<b>Draught</b>	<b>7</b>
Counterweight, Headway IPA Shipyard Pumpkin Ale Stella Artois	

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<b>Bottles</b>	
Sol Lager	<b>5.00</b>
New Belgium Fat Tire Amber Ale	<b>7.00</b>
Troegs Perpetual IPA	<b>7.50</b>
Sam Smith, Oatmeal Stout	<b>8.50</b>

<b>Cans</b>	
Counterweight Workhorse Pilsner	
<b>8.00</b>	
Tecate, Lager	<b>5.00</b>
Oskar Blues Dale Pale Ale	<b>6.50</b>
Downeast, Cider	<b>6.00</b>
Bad Sons Great Day IPA	<b>8.00</b>
High Noon Hard Seltzer	<b>5.50</b>

# WINE

<b>Espumoso</b>	
Segura Viudas Cava, Spain	<b>9.50</b>

<b>Blanco</b>	
Aylin Sauvignon Blanc, Chile	<b>8.00</b>
Sea Sun Chardonnay, CA	<b>11.50</b>
O Fillo De Condesa, Spain	<b>9.00</b>
Riff, Pinot Grigio, Italy	<b>8.00</b>

<b>Rosado</b>	
Liquid Geography, Spain	<b>8.00</b>
Terres de Saint Louis, France	<b>10.50</b>

<b>Tinto</b>	
Substance, Cabernet Sauvignon	<b>11.50</b>
El Coto Crianza, Rioja, Spain	<b>8.50</b>
Earth First, Malbec, Argentina	<b>9.00</b>
Block 9 Pinot Noir	<b>10.50</b>
Carpineto Dogajolo, Sangiovese	<b>8.50</b>

# TEQUILA

## Blanco

<b>123 Organic</b>	14
<b>Astral Blanco</b>	14
<b>Casa Dragones</b>	16
<b>Casa Noble Crystal</b>	12
<b>Casamigos, Blanco</b>	11
<b>Chinaco, Blanco</b>	12
<b>Clase Azul Blanco</b>	13
<b>Codigo Blanco</b>	13
<b>Don Julio</b>	12
<b>Gran Centenario, Plata</b>	10
<b>Libelula Joven</b>	8
<b>Milagro Silver</b>	14
<b>Milagro Single Silver Select</b>	16
<b>Olmeca Altos</b>	7
<b>Ocho, Plata</b>	15

## Reposado

<b>123 Organic</b>	16
<b>Casa Noble</b>	14
<b>Casamigos</b>	14
<b>Chinaco</b>	13
<b>Clase Azul, Reposado</b>	25
<b>Codigo Reposado</b>	17
<b>Codigo Rosa</b>	15
<b>Corralejo Reposado</b>	10

<b>Espolon</b>	11
<b>Gran Centenario, Reposado</b>	10
<b>Gran Centenario, Rose Angel</b>	10
<b>Herradura</b>	13
<b>Ocho</b>	16
<b>Olmeca Altos</b>	7
<b>Maestro Dobel</b>	16

## Anejo

<b>123 Organic</b>	17
<b>Casamigos</b>	16
<b>Chinaco</b>	15
<b>Codigo, Anjeo</b>	27
<b>Don Julio, Anjeo</b>	15
<b>Don Julio, 1942 Extra</b>	29
<b>El Mayor</b>	11
<b>Herradura</b>	16
<b>Jose Cuervo Reserva de la Familia</b>	28
<b>Partida</b>	14
<b>Riazul</b>	16

# MEZCAL

<b>Banhez</b>	8
<b>Del Maguey Vida</b>	10
<b>El Jolgorio Tobala</b>	30
<b>Illegal Joven</b>	15
<b>Los Nahuales Repo</b>	15
<b>Nuestra Soledad Ejutla</b>	16

# VODKA

<b>Kettle One</b>	9.5
<b>Sobieski Citron</b>	7
<b>Stolichnaya Orange</b>	8
<b>Stolichnaya</b>	8
<b>Chopin</b>	9
<b>Tito's</b>	8.5

# BOURBON

<b>Bulliet</b>	9.5
<b>Four Roses Yellow Label</b>	8
<b>Jefferson's Reserve</b>	14
<b>Woodford Reserve</b>	12
<b>Litchfield Distillery, CT</b>	13

# RUM

<b>Barsol Pisco</b>	10
<b>Brinley's Shipwreck Spice</b>	8
<b>Diplomatico Reserva</b>	
<b>Exclusiva</b>	12
<b>El Dorado Syr. Dark Diamond Reserve</b>	8.5
<b>Plantation 3 Star White</b>	8
<b>Yaguara Cachaca Branca</b>	9
<b>Kirk &amp; Sweeny 23yr</b>	14
<b>Bully Boy</b>	12

# N/A BEVERAGES

<b>Mexican Bottled Soda</b>	<b>3</b>
Coke	
Fanta	

**Jarritos** - Guava, Pineapple, Lime **3**

<b>Fresh Squeezed OJ</b>	<b>2.50</b>
<b>Coffee</b>	<b>2.50</b>

## DESSERT

<b>Churros</b>	<b>8.00</b>
Chocolate Sauce	
<b>Tres Leche</b>	<b>8.00</b>
Guava Paste	
<b>Guava Empanadas</b>	<b>7.50</b>

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness