

Dinner

Appetizers

AZTEC SHRIMP 19

Fried shrimp / sweet & tangy chipotle glaze / apple-mango vinaigrette slaw / green onion / sesame seeds

GUACAMOLE 16

Cilantro / tomato / lime / mellow jalapeño

ESQUITES 15

Grilled corn / queso / chipotle aioli / smoked paprika / shrimp +5

JALAPEÑO POPPERS 16

Mixed cheeses / bacon / paprika ranch
no refunds for wimps

SHRIMP CEVICHE* 19

Peruvian yellow chiles / avocado / citrus / cucumber

SPICY HONEY BRUSSELS 16

Shaved brussels / candied jalapeños / parmesan

WILD MUSHROOM QUESADILLA 17

Spinach / roasted tomato / red pepper goat cheese / jack cheese / avocado / tomatillo salsa

DRUNKEN MUSSELS 30

Mezcal cream broth / jalapeño / chorizo / pico / toast crostinis

CHICKEN TAQUITOS 15

Corn tortillas / pico de gallo / queso fresco / crema / salsa / guacamole

NACHOS 15

Tres quesos / pico de gallo / refritos / guacamole / crema / jalapeños
carne asada +8 chicken, carnitas chorizo
or ground beef +6

QUESO FUNDIDO 15

Asadero / oaxaca / spiced pepitas / chimichurri
not Texas style
Chorizo +3 Steak +8

CALAMARI 19

Sriracha oregano masa corn crust / artichoke hearts
basil-cilantro-cucumber sauce

Soups

CUP 8 / BOWL 15

PORK POZOLE

Cilantro / serranos / red onions

CHICKEN CHILE VERDE

Tomatillos / tortilla strips

CHICKEN TORTILLA

Queso fresco / tortilla strips / avocado

Ensaladas

AHI SALAD* 27

Blackened ahi / mixed greens / grilled shiitake mushroom / cucumber / red onion / edamame apple-mango vinaigrette

KALE CAESAR* 17

Chipotle dressing / croutons / parmesan / roasted tomatoes / avocado / poblanos & bells
Chicken +7 Carne Asada or Shrimp +9 Salmon +12

TACO SALAD 17

Romaine / black beans / pico de gallo / guacamole / sour cream / mixed cheeses / crisp flour tortillas / corn / cilantro-lime vinaigrette
chicken +7 / carne Asada or shrimp +9

MEXICAN CHOPPED STEAK SALAD 28

Mixed greens / bacon / pico de gallo / avocado / red onions / blue cheese crumbles / chipotle-balsamic vinaigrette

Kids Menu

\$13

GRILLED CHICKEN & RICE / NACHITOS

BEAN & CHEESE BURRITO

CHICKEN FINGERS / QUESADILLA /

GRINGO TACO BEEF OR CHICKEN

Burros & Changas

CHIMICHURRI CARNE ASADA BURRITO 28

Chimichurri / refrito / salsa fresca / fries / avocado / mixed cheese

CHICKEN CHILE VERDE BURRITO 25

Cascabel chile / poblano / onions / tomatillo / salsa fresca

VEGGIE BURRITO 23

Roasted veggies / pepitas / pink onions / jalapeño rice / poblano sauce

CHIMICHANGA 25

Carnitas or chicken / queso fresco / refritos / crema / guacamole / rice & beans on the side / carne asada + 2

CHILE COLORADO BEEF BURRITO 28

Short rib / queso fresco / crema fresca / cilantro / onions

CHIP AND SALSA REFILLS \$4.00

SORRY, NO SEPARATE CHECKS. GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE.

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Dinner

Especiales

AHI VOLCANO POKE BOWL* 37

Arugula / cucumber / avocado / serrano / sesame ginger sauce / jalapeño rice / chipotle aioli

MAHI MAHI* 35

Mahi mahi / green olives / garlic / capers / poblano / tomato / white rice

RISOTTO RELLENO 37

Poblano / crab / shrimp / wild mushrooms / roasted corn / red peppers / queso blanco / rice / black bean puree / roasted tomato-chile sauce / toasted bread crumbs

MANGO SALMON* 37

Seared salmon / mango-achiote chutney / avocado jalapeño puree / cheesy cauliflower rice

SEAFOOD MOLCAJETE 40

Mahi mahi / mussels / shrimp / scallops / chile de arbol / tortillas / queso fresco / crema / creamy & saucy deliciousness

CARNE ASADA STEAK* 42

Grilled scallion / roasted tomatoes / spicy salsa / rice / beans / tortillas

STUFFED SOPAPILLA 29

Seasoned ground beef / Hatch green chile sauce / mixed cheese / avocado / crema / refritos / rice

FAJITAS

Traditional fixings minus the sizzle
carne asada (42) grilled chicken (33)
grilled veggies (28) shrimp (38)

CARNITAS 32

Guacamole / spicy red salsa / refritos / tortillas

HARVEST BOWL 27

Roasted veggies / jalapeño-cilantro lime rice / black beans / salsa / radish / pickled onions
korean BBQ carne asada +6

ELK CHORIZO PENNE 35

Penne pasta / mezcal cream sauce / elk chorizo / red chili flakes / poblano peppers / parmesan / fresh basil / toasted crostini / add shrimp +9

MEZCAL SHRIMP 35

Shrimp / mezcal cream sauce / red chili flakes / poblano peppers / parmesan / garlic / jalapeño white rice

Desserts

PINEAPPLE COCONUT FLAN

LOCAL MADE ICE CREAM

Oaxacan chocolate / Dulce de leche

CREAM FILLED CHURROS

\$19
EACH

Combos

CHOOSE ANY TWO 25

All served with rice and beans
Substitute tortilla with butter lettuce +1

STREET TACOS

CARNE ASADA

Cilantro / onions / spicy red salsa + 1.50

POLLO ASADO

Cilantro / onions / spicy avocado salsa

CARNITAS

Cilantro / onions / spicy red salsa

AL PASTOR

Pineapple / cilantro / onions / tomatillo salsa

FRIED AVOCADO

Chipotle curry / cabbage / pico / green onion

SALMON

Cabbage / pico de gallo / mango habanero vinaigrette / pink onions + .75

BAJA

Beer battered mahi / chipotle slaw / pico de gallo / pink onions + .75

KOREAN BBQ

Carne asada / kimchi / sesame seeds / scallion + 1.50

SHRIMP DIABLA

Chipotle slaw / pink onions / scallion / radish / spicy

GRINGO

Ground beef / flour tortilla / lettuce / tomato / cheese

CRISPY DORADO CHICKEN

Shredded cheese / lettuce / salsa fresca

CRISPY DORADO BEEF

Shredded cheese / lettuce / salsa fresca + .75

ENCHILADAS

CHEESE

Traditional Guadalarajan brown sauce
onion / cilantro

CHICKEN

Salsa verde / crema / onion / cilantro / radish

BEEF SHORT RIB

New Mexician chile sauce / queso fresco / crema / cilantro / onions + 1.50

CHICKEN MOLÉ

Molé sauce / sesame seeds / queso fresco

POBLANO

Cauliflower / broccoli / squash / pepitas / poblano sauce

CHILE RELLENO

ANAHEIM PEPPER

Ranchero sauce / queso fresco

TAMALE

SHREDDED CHICKEN

Corn masa / verde sauce / crema

CHIP AND SALSA REFILLS \$4.00

NOT ALL INGREDIENTS ARE LISTED. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.