JUGOS & LICUADOS

8.00

Fresh pressed juices OR combinations of seasonal ripe fruit blended with fresh squeezed orange juice OR milk.
We are happy to blend your favorite combination of fruits.

Natural
Your choice of fresh orange, grapefruit OR carrot juice.
Combined if you wish.

Que Fresa
Orange, strawberries, pineapple

Rico Suave
Mango, orange, cantaloupe, pineapple

Verde
Orange, nopal, grapefruit, pineapple, celery, parsley

Veracruzano
Orange, coconut, banana, mango, guayaba

Rosita
Milk, vanilla, strawberries, chia, almonds

Costeño
Milk, banana, coconut, pineapple
*Botanas*

**Totopos** 5.50  
Housemade tortilla chips, salsa

**Cacahuates Enchilados** 5.50  
Peanuts, chile de árbol, garlic

**Guacamole Tradicional** 7.95  
Avocado, tomato, onion, jalapeño, cilantro

**Guacamole Refrescante** 7.95  
Avocado, tomato, onion, jalapeño, cilantro, cucumber, jicama, orange

**Papas Bravas** 3.95  
House made potato chips, chile, lime, sea salt, queso fresco

**Fundido Con Frutas al Tequila** 9.95  
Cast iron grilled panela cheese, chile ancho & tequila fruit compote

**Queso Panela con Pepitas** 8.55  
Pumpkin seed crusted panela cheese, honey-tamarind-chipotle sauce

**Chicken Tinga Gorditas** 7.95  
Masa biscuits, chicken in adobo sauce, lettuce, pickled onion, crema, queso fresco

**Gorditas Vegetarianas** 7.50  
Masa biscuits, guacamole, Cotija cheese

**Escabeche de verduras** 5  
Vegetables pickled with herbs and chiles chipotles

All our tortillas, totopos and gorditas are made from local non GMO corn that is stone ground daily
ENSALADAS

Jícama con Melón  5.95
Jicama, cantaloupe, cucumber, tomatoes, avocado, almonds, guajillo dust, citrus vinaigrette

Copa de Frutas 6.25
Seasonal fresh fruit cup, chile, lime

Coctel De Frutas  8.50
Seasonal fresh fruit, yogurt (regular or low fat), granola, pecans and honey

De Manzana  7.25
Spring mix, apples, strawberries, orange, avocado, tomato, pecans, bacon, citrus vinaigrette

De Espinacas  7.15
Spinach, toasted almonds, cantaloupe, strawberries, mango, cherry tomatoes, queso fresco, guajillo vinaigrette

Add chicken 3.50 OR shrimp (3) 4.25

TORTAS

SERVED WITH HOUSEMADE POTATO CHIPS

Milanesa  8.50
Breaded chicken breast, avocado, black beans, vegetable escabeche, lettuce, tomatoes

Al Pastor  8.25
Marinated pork, pineapple jam, pickled red onion, lettuce, avocado cream, cilantro

Bistec Especial  8.95
Grilled beef, Oaxaca cheese, caramelized onions, lettuce, tomatoes, crema

Vegetariana  8.95
Grilled panela cheese, black beans, tomatoes, vegetable escabeche, lettuce, avocado

Yucateca  11.95
Seared yellowfin tuna, avocado cream, black beans, cabbage escabeche, pickled onions, cilantro

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**TOSTADAS**

**Tinga  5.78**
Chicken with chipotle adobo, avocado cream, cabbage escabeche, queso fresco

**Ceviche Rojo  6.95**
Lime marinated white fish, chile chipotle & roasted red pepper adobo, pico de gallo, lettuce

**Tiritas de Atún  7.25**
Yellowfin tuna, avocado cream, lime & roasted habanero dressing, cabbage escabeche, olive oil, cilantro

**Vegetariana  5.25**
Black beans, tomato, avocado, lettuce, queso fresco, escabeche, crema

**TACOS**

**SERVED ON OUR HOUSE MADE STONE GROUND CORN TORTILLAS**
**3 TO AN ORDER**

**Asada Con Queso  7.25**
Grilled sirloin steak, Oaxaca cheese, crispy fried onions, cilantro

**Al Pastor  6.50**
Marinated pork, pineapple jam, cilantro, pickled red onions

**Pescado a La Plancha  7.25**
Pan seared fish, chipotle crema, cabbage escabeche, avocado, cilantro, red onions

**Camarón  8.25**
Shrimp, chipotle crema, lime, cabbage escabeche, avocado cream, Cotija cheese

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PLATOS FUERTES
SERVED WITH SIDE OF TOASTED ALMOND RICE

**Enchiladas Oaxaqueñas 12.75**
Mole negro, queso fresco or chicken, crema,
pickled red onions, black beans

**Carne Tampiqueña 14.95**
Sirloin strip, refried black beans, enmolada,
guacamole, totopos

**Pollo en Coloradito 11.75**
Chicken breast, red mole sauce with fruit, gordita,
crema, queso fresco

**Camarones Enchipotlados (7) 15.75**
Sautéed shrimp, chipotle cream sauce, gordita, guacamole,
queso fresco

**Chile en Nogada 12.75**
Roasted Poblano, beef picadillo, dried fruit, pinenuts,
creamy almond sauce

**Mole Blanco 13.85**
Pork belly, chile and white chocolate mole sauce, pine nuts,
almonds, black beans, roasted plantains

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**BEVERAGES**

CAFÉ 3.50
Regular & Decaf
Locally roasted single source Central and South American beans

Aguas Frescas (16oz.) 3.50
Select from our seasonal fruits

Fountain Drinks 3.00
100% sugar cane products

Iced Tea 3.00

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**DESSERTS**

Crema Oaxaqueña 5.95
Mexican chocolate custard, coconut crema

Capirotada 5.95
Bread pudding, pineapple, banana, mango, vanilla sauce

Arroz Con Leche 5.95
Rice pudding, fruit compote, whipped cream, toasted almonds

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18% gratuity will be added to parties of 6 or more.
HAPPY HOUR
MONDAY - FRIDAY
4 - 7 PM

House Margaritas $5
House Infusion Margaritas $6
Draft Beer $4
Bottle Beer $1 off
House Wine $4