

Gluten-Free

BOTANAS

COMPLIMENTARY HOUSEMADE CHIPS WITH 3 FRESH SALSAS

GOOD THING **YOU GET ALL THREE.**
HOW WOULD YOU DECIDE OTHERWISE?

SALSA VERDE
Tomatillos, fresh garlic, jalapeños.

ROASTED SALSA
Roasted tomatoes and jalapeños.


SPICY ARBOL
Arbol chiles, roasted tomatoes, garlic.


TRIPLE CEVICHE Octopus, lobster, shrimp, diced tomatoes, onion, fresh lime, cucumber, served with two tostadas and chili de arbol oil. / 11.05

QUESO BLANCO FUNDIDO White queso sauce, jalapeños, garlic. / 5.66 Add chorizo / 6.53 Add lobster shrimp / 9.98


LOBSTER TOSTADA Lobster and crab salad, fresh avocado, radish, onion, tomato, cilantro, mayo, citrus slaw. (Tostada only. Served chilled.) / 5.26

AHI TUNA TOSTADA Four (4) mini tostadas with seared tuna, cucumber salsa, wasabi crema, Sriracha crema, green onions, sliced avocado, pickled ginger. / 7.77

CALI GUAC Avocado, roasted pineapple, pomegranate. / 6.98  Add fried plantain chips. / 3.53

GUACAMOLE 'Nuff said. / 6.27  Add fried plantain chips. / 3.53


PEPINOS Cucumber slices, chile lime. / 2.86

ROASTED MEXICAN CORN Roasted corn on the cob, queso cotija, chile lime, lime aioli / 3.55 

SOUP & SALAD

SOPA DE POLLO Our heavenly chicken soup with vegetables, cilantro, garnished with avocado. / 5.75

HOMINY SHRIMP SOUP Shrimp, hominy, black beans and herbs, garnished with avocado and cilantro. / 5.75

TOSTADA SALAD Two (2) corn tostadas, black bean spread, lettuce, queso fresco, whole black beans, corn, green onions, avocado and chipotle ranch. / 7.97  Add chicken / 3.10 Add shrimp / 3.95

Make it a 1/2 order for 1/2 the price!

BOWLS


No tortilla. No problem.


KOREAN BEEF Spicy-sweet marinated beef, rice, black beans, lettuce, Sriracha crema, grilled jicama slaw, salsa roja, fundido. / 11.87

CARNE ASADA Grilled steak, black beans, crema, guac, rice, shredded lettuce, cilantro, onions, queso fundido, salsa roja. / 11.96

SPICY POLLO Pulled chicken, arbol sauce, citrus slaw, black beans, rice, lettuce, crema, salsa roja. / 9.89

SHRIMP The ORIGINAL, chipotle shrimp, citrus slaw, corn salsa, pico, rice, cilantro, chipotle ancho mayo, salsa roja, queso fundido. / 12.34

VEGURRITO Grilled cauliflower, baby carrots, sweet onion, poblano, broccoli, corn salsa, cilantro rice, black beans, lettuce, fundido topped with pasilla salsa and crema. / 9.85 

 VEGETARIAN ITEMS |  VEGAN ITEMS

TACOS



Add some **SPICE** to each **BITE**:
Chili de Arbol Oil / 1.45 Habanero Crema / 1.11

add **50¢** Make it a tostada!

BE SURE TO CHOOSE a corn tortilla.

WHEN YOU ORDER 3 TACOS,
RICE & BLACK BEANS ARE INCLUDED!

PRICE PER TACO

CARNE

POLLO YUCATAN Grilled chicken marinated in achiote, piña salsa, avocado salsa. / 3.57

t **SPICY POLLO** Pulled chicken breast, árbol chiles and spices, citrus slaw. / 2.94

POLLO VERDE Pulled chicken breast, salsa verde, queso cotija, onion, cilantro. / 2.89

KOREAN BEEF Spicy-sweet marinated beef, lime vinaigrette slaw, lettuce, jicama, carrot, lime, Sriracha crema. / 4.45

t **CARNE ASADA** Grilled steak, onions, cilantro. / 3.93

COCHINITA PIBIL Slow roasted pork cooked in orange juice, achiote, banana leaves, topped with pickled onions / 3.98

t **HOUSEMADE CHORIZO** Ground guajillo pork, potatoes, radish, cilantro, queso fresco. / 3.89

AL PASTOR Marinated pork, dried chiles, achiote, pineapple, cilantro, onions. / 4.09

FRESH AVOCADO & BACON Avocado, arugula, corn salsa, bacon pieces, serrano chile mayo. / 3.75

LAMB BARBACOA Roasted lamb in achiote and guajillo sauce, topped with pear mint salsa. / 4.28

MARISCO

MANGO TILAPIA Grilled tilapia, mango salsa, chimichurri sauce. / 3.49


LOBSTER SHRIMP Grilled shrimp, lobster pieces, lettuce, corn and tomatillo salsas. / 5.95


ZIHUATANEJO SHRIMP Shrimp, pico de gallo, citrus slaw, chipotle ancho mayo. / 3.89

ISLANDER MAHI MAHI Guajillo marinated mahi mahi, papaya salsa, chipotle ancho mayo. / 4.95

VEGETARIAN

Add carne asada or pollo / 1.37

BLACK BEAN & CORN Black beans, grilled corn, queso fresco, sliced avocado, cilantro, crema. / 3.11 

t **PORT-QUESO** Portabella mushroom, queso fundido, black beans, radish, chimichurri. / 2.97 

ROASTED VEGGIE & KALE Roasted poblano peppers, onion, zucchini, potato, corn and kale topped with avocado salsa. / 3.45 

t **POLLO TAMALES** Pollo verde, salsa verde, pico. / 3.98

t **BLACK BEAN & CORN TAMALES** Black beans, corn, poblano, salsa roja, pico. / 3.95



\$2 TACO OPTIONS TUESDAY & THURSDAY (DINE-IN ONLY)

*The consumption of raw or undercooked eggs, meat, poultry or seafood may increase the risk of food borne illness.