



FRESCO TACOS

Artisan corn tortillas.

- Chipotle Chicken** roasted red onion, cilantro crema, wild arugula, radish, queso fresco, lime **4.00**
- Short Rib** wild arugula, cotija cheese, cilantro crema. **4.50**
- Cochinita Pibil** achiote & citrus-braised pork, pickled red onion, cilantro. **4.00**
- Chorizo** poblano rajas, artisan Jack cheese, avocado, cilantro. **4.00**
- Baja Shrimp** tomatillo salsa, pickled red onion, wild arugula, cilantro crema. **4.50**
- Roasted Mushroom** goat cheese, roasted red onion, wild arugula, smoky garlic mojo, lime. **3.75**
- Carne Asada** red chile steak, avocado, roasted red onion, cilantro **4.50**

TORTAS

Grilled Mexican sandwiches on fresh artisan bread.

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| <ul style="list-style-type: none"> Pepito 9.50
Braised short rib, black beans, artisan Jack cheese, pickled jalapeno, wild arugula, cilantro crema Chipotle Chicken 9.50
Poblano rajas, artisan Jack cheese, chipotle chile, black beans, cilantro crema, avocado, wild arugula Cochinita Pibil 9.50
Achiote & citrus-braised pork, black beans, pickled red onion, side of roasted habanero salsa | <ul style="list-style-type: none"> Cubana 9.50
Smoked pork loin, bacon, artisan Jack cheese, black beans, cilantro crema, chipotle mustard, chipotle chile, avocado Roasted Mushroom 8.75
Cremini, oyster & shiitake mushrooms, smoky garlic mojo, poblano rajas, goat cheese, black beans, wild arugula, lime Garlic Shrimp 10.50
Poblano rajas, goat cheese, smoky garlic mojo, black beans, wild arugula, lime |
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QUESADILLAS

Artisan flour tortillas with a side salad.

- Chipotle Chicken** **7.95**
Roasted red onion, artisan Jack cheese
- Roasted Mushroom** **7.95**
Cremini, oyster & shiitake mushrooms, poblano rajas, artisan Jack cheese
- Chipotle Shrimp** **8.95**
Poblano rajas, smoky garlic mojo, artisan Jack cheese
- Chorizo** **7.95**
Poblano rajas, artisan Jack cheese

HUARACHES

Corn masa flatbreads with fresh greens and Cotija cheese.

- Short Rib** **7.95**
Mushroom, roasted red onion, artisan Jack cheese, black beans
- Chipotle Chicken** **7.95**
Poblano rajas, black beans
- Queso Fundido** **7.50**
Artisan Jack cheese, chorizo, poblano rajas, black beans
- Tres Quesos** **7.50**
Goat, Cotija & artisan Jack cheese, poblano rajas, black beans

SALADS

- Taquería Salad** **6.95**
Romaine, wild arugula, poblano rajas, carrot, radish, avocado, tortilla strips, Cotija cheese, avocado-lime vinaigrette
- with Cochinita Pibil or chicken** **8.95**
- with shrimp** **9.50**

- Chipotle Chicken Caesar Salad** **8.50**
Romaine, wild arugula, Cotija cheese, roasted red onion, avocado, chipotle croutons, chipotle lime caesar dressing
- Side Salad** **3.50**
Romaine, wild arugula, radish, poblano rajas, Cotija cheese, avocado-lime vinaigrette

TAMALES

Made with stone ground corn.

- Chipotle Chicken** **5.50**
chipotle salsa, queso fresco, cilantro
- Sweet Corn and Green Chile** **5.50**
ricotta & goat cheese, tomatillo salsa, queso fresco, cilantro

GUACAMOLE BAR

- Guacamole and Chips** **5.75**
made fresh with ripe avocados, roasted tomatillo and
your choice of toppings
- Fully Dressed** all toppings **6.75**
- Guacamole Toppings** **30¢ each**
♦ Bacon ♦ Toasted pepitas ♦ Sun-dried tomatoes
♦ Spicy green chile ♦ Queso fresco-Cotija mix

SIDES

- Salsa and Chips** **3.75**
just-fried tortilla chips with smoky chipotle and tomatillo cilantro salsas
- Side Guacamole** **3.00**
- Side of Salsa** **25¢**

SOUPS

- Tortilla Soup** **3.95**
Red chile chicken broth, avocado, artisan Jack cheese,
tortilla strips, cilantro, red onion, lime
- with chicken** **5.95**
- Roasted Corn and Poblano Chowder** **3.95**
Cilantro crema, Cotija cheese, cilantro, red onion

DRINKS

- Agua Fresca** **2.95**
- AguaTea** **2.95**
Iced tea blended with your choice of Agua Fresca
- Iced Tea** **2.50**
Rishi Organic Summer Lemon
- Fresco Margarita** **7.50**
- Beer** **5.00/7.00**
Selection of Mexican / craft beers
- Wine by the glass** **6.50**