

. SNACKS . SALADS .

CHIPS + SALSA / with housemade salsa roja and verde / 4

GUACAMOLE + CHIPS / with housemade salsa roja and verde / 9

AVOCADO TOSTADA / crushed Michoacán avocado, green chile, pickled red onion, lime-dressed baby kale, queso añejo, radish / 11

ADD YOUR CHOICE OF
bacon +3, crispy shrimp +4, fried egg +2

THE ORIGINAL CAESAR SALAD / inspired by Caesar Cardini's Tijuana salad with crisp little gem lettuce, classic creamy dressing, rustic bolillo croutons, añejo cheese / 11

ADD YOUR CHOICE OF
grilled steak +4, garlic chicken +4, crispy shrimp +5, portabellos +3

. TLAYUDAS .

GIANT OAXACAN TOSTADAS

LA CLÁSICA / Colby-Jack cheese, smoky black bean spread, grilled knob onions, güero chile, red chile oil, añejo cheese, cilantro, red salsa / 15

ADD YOUR CHOICE OF
grilled steak +4, garlic chicken +4, crispy shrimp +5, Oaxacan chorizo +4, mushroom +3, extra cheese +3

CUBANA TLAYUDA / Gunthorp smoked pork loin, crispy bacon, Samuel's cheese, black bean spread, pickled morita chile, mustard-infused salsa roja, red chile oil, avocado, cilantro, epazote mayo, queso añejo / 17

LAMB, GOAT CHEESE TLAYUDA / Sliced lamb, goat cheese, grilled rapini, epazote mayo, salsa verde, pinto bean spread / 19

. TACOS .

BARBACOA / red chile-braised short rib, morita chile salsa, crispy onions, queso añejo, cilantro / 5

PORK BELLY AL PASTOR / pork belly with "pastor" marinade, grilled pineapple and knob onions, crispy bacon, queso fresco, Oaxacan pasilla-tomatillo salsa / 5

LAMB TACO, ÁRABE STYLE / sliced lamb with árabe spices, crispy cheese "chicharrón," caramelized onions, árbol chile jocoque, cilantro and onion / 6

CRISPY SHRIMP / Gulf pink shrimp, epazote mayo, habanero pickled onions, roasted shishito chiles, arugula, lime / 6

GRILLED CAULIFLOWER / roasted poblano-onion rajas, crema, queso añejo, cilantro / 5

. FROM THE WOOD-FIRED GRILL .

PORK CARNITAS / slow-cooked Gunthorp pork carnitas, habanero-pickled onions, porky beans, pico de gallo, guacamole, tomatillo salsa, heirloom corn tortillas / 19

SMOKE ALLEY TACO PLATE / makes 3-4 tacos. Served with choice of salsa (red or green) and choice of side (pico de gallo or cucumber salad), heirloom corn tortillas / 16

CHOOSE ONE OR TWO:
garlic chicken breast, grilled steak, portobello mushroom, or Oaxacan chorizo (add side guacamole +3)

OAXACAN TACO TRIO PLATTER / makes 6-8 tacos. Smoke Alley taco plate with garlic chicken breast, grilled steak, portobello mushrooms, refried black beans, red and green salsa, heirloom corn tortillas. Choice of pico de gallo or cucumber salad / 28

. SIDES . COOKIES .

SMALL GUACAMOLE / 3

PICO DE GALLO / 3

CUCUMBER SALAD / 3

STONER COOKIE / 5

OAXACAN PEANUTS / 4

ESQUITES / 6

REFRIED BLACK BEANS / 5

COCONUT-LIME CAKE / 5