

LUNCH & DINNER

SALADS & SOUPS

Citrus Burrata \$18

Citrus wheels, seasonal fruit, arugula, mixed greens & burrata with a house citrus vinaigrette. Drizzled with balsamic glaze and topped with seeds.

House Salad \$14

Spring mix, arugula, tomato, fried capers, croutons and red onion with your choice of ranch, bleu. 1000 island, chipotle ranch, or vinaigrette.

Wedge Salad \$14

A wedge of baby iceberg topped with bleu cheese dressing, bacon, tomatoes and red onions.

Big Bowl of Pozole \$18

A large bowl of our take on pozole with pork, hominy, beef, cabbage, onion, radish, lime, and hot sauce (salsa pozolera). Served with chips.

Rotating Soup \$8

Rotating soup. Ask your server!

Classic Caesar \$15

Crispy romaine, parmesan, carrots, and croutons doused with house-made caesar.

Southwest Taco Salad \$18

Spring mix with roasted corn, bell peppers, black beans, house-made chipotle ranch dressing and topped with cheddar and our **al pastor**.

Root Salad \$17

Arugula, beets, carrots, radish, apple, and pears tossed in our citrus vinaigrette.

Plantain & Spinach Bowl \$17

A bed of spinach topped with **al pastor**, patacones (fried plantains), cilantro rice, and black beans. Drizzled with crema and avocado sauce.

Proteins

Add Al pastor, Adobo, or Grilled Chicken: \$5

Add Mole Chicken: \$6

Add Birria: \$6

Add Steak: \$7

Add Shrimp: \$8

Add Chilean Seabass: \$9

SHAREABLES

Fried Plantains \$14

Patacones. Green plantains double fried and smashed. Lightly salted and served with curtido (Mexican slaw) and a side of avocado sauce.

Taquitos \$11

3 taquitos stuffed with shredded adobo chicken. Topped with crema, cotija, lettuce and red salsa.

Spicy Shrimp Ceviche * \$15

A spicy red shrimp ceviche with shrimp, sesame seeds, hibiscus salsa macha, red onions, & apples served with our house-made chips.

Quesadilla \$13

Large flour tortilla stuffed with jack cheese, and herbs. Comes with a side of guacamole & salsa.

Add Al pastor, Adobo, or Grilled Chicken: \$5

Add Mole Chicken: \$6

Add Birria: \$6

Add Steak: \$7

Add Shrimp: \$8

Add Chilean Seabass: \$9

Cheesy Monster Fries \$16

House fries topped with our queso cheese sauce, **al pastor**, grilled onions and jalapenos, & 1000 island. A hot gooey mess of goodness.

Chips & Queso \$6

House-made chips and our beer cheese for dipping.

Beer Cheese Nachos \$18/32

House-made tortilla chips topped with our special Estrella Jalisco beer & guajillo queso, beans, guacamole, jalapenos, pico de gallo, and crema.

You can also upgrade them to family size!

Add Al pastor, Adobo, or Grilled Chicken: \$5/10

Add Birria: \$6/12

Add Steak or Shrimp: \$7/14

Add Chilean Seabass: \$9/16

Chips & Salsa \$6

House-made chips and our fresh made daily salsa.

Chips & Guac \$10

House-made chips and hand smashed guacamole.

Dip Platter \$20

Large tray of chips with salsa, guacamole, black beans, and house-made beer cheese to dip with friends.

Seared Panela \$15

Panela pan fried and sizzling with olive oil, and served with fresh handmade tortillas and your choice of green, red, or salsa macha.

SANDWICHES

All sandwiches are served with seasoned french fries. Sub a side salad for \$3

Pastor Reuben \$23

Our marinated and slow roasted pastor on rye bread with jack cheese, Latin slaw, and house-made sauce.

Brisket Dip \$23

Braised, spiced, and marinated brisket on a french roll with jack cheese. Served with fries and latin au jus (consome).

Habanero Burrito \$20

Large flour tortilla hugging a blend of cheddar, house-made rice and beans, guac, habanero salsa and **pastor**. Topped with avocado sauce. Try dousing it in red or green enchilada sauce!

B.L.A.T. \$17

The classic BLAT served on sourdough. Thick bacon, lettuce, heirloom tomatoes, and avocado with house-made aioli.

Smash Burger \$24

Two quarter-pound patties with cheddar stacked on a pretzel bun with romaine, tomato, onion, and our house-made 1000 island sauce. Served with fries and a pickle.
For **Gardenburger**: +\$2

Birria Bao \$20

3 fluffy, folded bao filled with marinated **birria** beef, latin slaw and avocado sauce.

Chicken Caesar Wrap \$21

Grilled or **adobo** chicken tossed with our caesar salad and wrapped in a flour tortilla. Comes with our seasoned fries.

Steak Sandwich \$24

Chopped **steak** grilled and then smothered with jack cheese, bell peppers, mushrooms, onions, and topped with chipotle ranch and avocado sauce. Served on a french roll. Our take on a philly.

Chorizo Torta \$23

A classic Mexican sandwich. Chorizo and jalapenos on a french roll with beans, panela, lettuce, tomato and onion.

Hot Chicken Sandwich \$23

Fried chicken tossed in our house made buffalo on thick cut brioche bread with jack cheese, romaine, tomato, red onion and our fresh ranch.

ENTREES

Enchiladas \$19

3 cheese stuffed flour enchiladas. Topped with red, green, or mole salsa, crema, cotija, cheddar, diced onion and served with cilantro rice and beans.

Add **Al pastor, Adobo, or Grilled Chicken**: \$5

Add **Mole Chicken**: \$6

Add **Birria**: \$6

Add **Steak**: \$7

Add **Shrimp**: \$8

Add **Chilean Seabass**: \$9

Tacos \$4.25

Al Pastor: onion, cilantro, and tomatillo salsa.

Adobo Chicken: lettuce, salsa, cotija.

Veggie: beans, squash, zucchini, mushroom, onion, pico, and queso cotija.

Chorizo: \$.50 guac, and lettuce

Mole Chicken: \$1.00 pickled onion, sesame seeds, radish, cotija.

Birria: \$1.00 onion, cilantro, and salsa pozolera.

Shrimp: \$1.25 latin slaw, avocado sauce, cilantro.

Steak: \$1.25 onion, cilantro, and tomatillo salsa.

Chilean Sea Bass: \$2.25 house sesame sauce, latin slaw, avocado sauce.

**Add rice and beans to make an entree for \$7

Rice Bowl \$24

Cilantro rice topped with mixed veggies, pico de gallo, guac, salsa verde and **adobo chicken, grilled chicken, or al pastor**.

For **Steak** or **Shrimp**: \$4

For **Chilean Sea Bass**: \$5

Lomo Saltado (Stir Fry) \$25

Our take on a Peruvian dish of steak, peppers, tomatoes, onions, and chile stir fried with our house-made hoisin.

Served with fries and cilantro lime rice.

Make it surf & turf! Add **Shrimp**: \$8

Mole Chicken \$23

Shredded chicken tossed in our house-made mole and topped with cotija, sesame, pickled onion and radish. Served alongside rice and tortillas.

Fajitas/Fiesta Fajitas \$26/\$48

Al pastor, Adobo Chicken, or Veggies

sauteed with bell pepper, mushroom and onion with melted cheese on top. Served with guacamole, handmade tortillas, cilantro rice and beans. Or make it family style!

For **Birria**: \$2/\$8

For **Steak** or **Shrimp**: \$4/\$14

For **Chilean Sea Bass**: \$5/\$16

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.