



MARGARITAS

MARGARITA DE LA CASA 6 | 9

MEZCALITO Mezcal margarita served in a chili rimmed glass 6 | 9

AGUA-MELON Frida Blanco, fresh watermelon 11

CUCUMBER Y MINT Casa Noble Blanco, cucumber, mint 13

VERY BERRY muddled fresh mint and black berry margarita 10

THE GODFATHER Don Julio Blanco, Grand Marnier 14

MI AMIGO'S CADILLAC Casa Amigos Blanco, Grand Marnier 13

COCKTAILS

MOSCOW MULE Vodka, fresh limes, ginger beer 11

BLACKBERRY MOJITO Rum, fresh limes, mint and blackberries 11

MEZCAL MULA Nuestra soledad Miahuatlán, ginger beer, and fresh limes 13

MARTINEZ ON FIRE El Silencio Mezcal, pineapple juice, jalapenos, chili rimmed glass 10

POMEGRANATE MARTINI Tito's gluten free vodka, lime juice, fresh pomegranate seeds 10

FLIGHTS

STERLING TOUR Casa dragones blanco, 7 leguas blanco, Ocho blanco 18

IT'S A JEFE THING Don Julio 1942, Clase Azul reposado, Angelisco Blanco 31

TIERRAS DE TOLEDO Nuestra Soledad Miahuatlán, San Luis del Rio, and Matatlañ 17

LAS PERLAS Nahuales método antiguo, Jolgorio Tobala, El Jolgorio Pechuga Navideña 29

REDS

BLOOD ORANGE SANGRIA ROJA 6

DISEÑO malbec (mendoza, argentina) 8 | 29

TOM GORE cabernet (california) 8.5 | 31

DAVE MATTHEWS' DREAMING TREE pinot noir (north coast, california) 9 | 33

WHITES

KIM CRAWFORD rose (hawke's bay, new zealand) 9 | 32

ROBERT MONDAVI chardonnay (napa, california) 8 | 29

RUFFINO pinot grigio (friuli venezia giulia, italy) 8 | 29

KIM CRAWFORD sauvignon blanc (marlborough, new zealand) 9.5 | 36

FREIXENET CORDON NEGRO BRUT sparkling wine 187ml (spain) 10

CRAFT BEERS

ALLAGASH WHITE 8

NORTH COAST SCRIMSHAW 6

RAGING BITCH BELGIAN IPA 8

UINTA GRAPEFRUIT IPA 7

STELLA ARTOIS

MEXICAN BEERS

MICHILADA 7 (homemade spice)

NEGRA MODELO 6

MODELO ESPECIAL 6

CORONA / CORONA LITE 6

DOS EQUIS LAGER 5

DOS EQUIS AMBER 5

AGUA FRESCA

made with fresh fruits daily
\$3 / \$1 per refill

iced tea ~3
arnold palmer ~3.5
martinelli apple juice ~2.75
homemade lemonade ~3.5
dark roast coffee or decaf ~3



bottled water ~2.75
san pellegrino ~2.75
mexican coke (bottle) ~3.5
coke, diet, sprite, root beer ~3

BREAKFAST

served weekends until noon

TACOS & BURRITOS

	<u>taco</u>	<u>burrito</u>
NO. 1 <i>Bacon, eggs, cheese & roasted salsa rojo</i>	3.50	9.00
NO. 2 <i>Spinach, mushroom, onions & cheese</i>	3.50	9.00
NO. 3 <i>Chorizo & eggs, black beans & cheese</i>	3.50	9.00

MEXICAN BREAKFAST ENTRES

HUEVOS RANCHEROS \$10 gf

Eggs over easy in tomato jalapeno sauce, served with rice, beans & tortillas

CHILAQUILES VERDES \$10 gf

Crispy corn tortillas sautéed in salsa verde, eggs sunny side up, cheese, sour cream & pico de gallo

OMELET VERDE \$10 gf

Spinach, mushrooms, onions & cheese omelet with rice, black beans & tortillas

CHICKEN MACHACA & EGGS \$10 gf

Served with rice, beans & tortillas (sub beef barbacoa \$3)

BREAKFAST QUESADILLA \$10 gf

Eggs, spinach, mushrooms, onions & cheese (add \$2 guac | add \$1 sour cream).

CHORIZO & EGGS Served with rice, beans & tortillas \$10 gf



BEVERAGES

<i>strong dark french roast</i>	\$1.50
<i>oaxacan coffee</i>	\$2.50
<i>hot "choco" milk</i>	\$2.50
<i>atole</i>	\$2.50

AM COCKTAILS

<i>mimosa</i>	\$5
<i>bloody mary</i>	\$5
<i>oaxacan sunrise</i>	\$5

SMALLER PLATES

BLACK BEAN SOUP ~2 *gf vg*

ACHIOTE ZUCHINNI ~4 *gf vg*

CHOP CHOP ~4 *gf vg*

Roasted corn, tomatoes, jack cheese, black beans, chipotle crema dressing

PEPITA SALAD ~4 *gf vg*

Roasted pepitas, chopped kale, black beans, cojita, roasted corn, red bell peppers, curmin vinaigrette

QUESADILLA ~4.5

Chicken mole or spinach/mushroom/onion

SALADS

TOSTADA DE LA CASA ~11

Black beans, cheese, tomatoes, guac & sour cream, *gf vg*

LIME CILANTRO CHICKEN SALAD ~12

Lime cilantro marinated chicken, romaine, avocado, tomatoes *gf*

SANTA FE CHOPPED ~12

Chicken, black beans, jack cheese, corn, bell peppers, tomatoes, tortilla strips, chipotle dressing *gf*

TACO SALAD ~12

Chicken machaca, avocado, tomatoes, cheese and tortilla strips, lime cilantro dressing

\$9 LUNCH DEALS

BLACKENED SALMON TACO COMBO

with veggie wild rice & pomegranate citrus salad

SUIZA ENCHILADA COMBO

served with pomegranate citrus salad and rice

CHICKEN MOLE TACO COMBO

a crispy chicken mole taco, rice & black beans

SOUP & SALAD COMBO

served with a cup of black bean soup, kale caesar salad and choice of enchilada (cheese or chicken) taco (carnitas or chicken), spinach/mushroom/onion quesadilla

CARNITAS PLATE

carnitas, black beans, rice, flour tortilla

LUNCH

served until 3pm

= LUNCH BOXES =

served with citrus slaw, black bean corn salad or fries

GRILLED CHEESE SANDWICH \$10

3 cheeses on grilled sour dough

CARNE ASADA SANDWICH \$15

pickled jalapenos, caramelized onions & jack cheese on grilled sour dough

BBQ CARNITAS SANDWICH \$13

bbq carnitas, chipotle slaw & arugula on grilled a brioche bun

COCHINITA PIBIL SANDWICH \$13

grilled red onions, avocado & jack cheese on grilled a brioche bun

SESAME CRUSTED SEARED AHI PESTO SANDWICH \$15

grilled tomatoes & red onions, arugula & pesto on grilled a brioche bun

1/2 LB LEAN BURGER \$12

lettuce, pickles, tomatoes, red onions & mayo on grilled a brioche bun

GARDEN BURGER \$12

lettuce, pickles, tomatoes & red onions on a grilled brioche bun

RANDY'S NORTSHORE \$12

grilled chicken, roasted anaheim chilis, jack cheese, chipotle cream sauce on grilled sour dough

2 BEYOND MEAT TACOS \$11

2 tacos with Beyond Meat plant based protein, citrus slaw & salsa verde on corn or flour tortillas

2 SESAME CRUSTED SEARED AHI ROLLS \$15

2 ahi rolls with pepita pesto and arugula on flour tortillas

\$10 FILL UP

= BURRITO or BOWL =

\$9 TACO BAR

served with 2 tacos and 1 side

BAJA TACO

CARNITAS TACO

CHICKEN MOLE TACO

GRILLED CHICKEN TACO

CARNE ASADA TACO (add \$1 ea)

BOWLS

CHICKEN FAJITA BOWL ~10

Grilled chicken, bell peppers & onions, rice, black beans & guacamole *gf*

GARDEN VEGGIE BOWL ~10

Zucchini, squash sautéed in pepita pesto sauce over veggie wild rice *gf vg*

BLACKENED SALMON BOWL ~13

Avocado, roasted corn, pickled cabbage, black beans, salsa verde *gf*

CARNE ASADA BOWL ~13

Chopped steak, black beans, guacamole, cheese, romaine & pico de gallo *gf*

BURRITOS

QUESO BURRITO ~6

refried beans & jack cheese (add carnitas \$2)

LIME CILANTRO CHICKEN WRAP ~11

pepita crema salsa, avocado, lime cilantro chicken, tomato, chopped romaine

POLLO ASADA BURRITO ~10

Black beans, avocado, jack cheese and pico de gallo

BAJA BURRITO ~11

Batter fried white fish, rice, oaxacan slaw, avocado, cilantro, creamy chipotle

DESIGNER BURRITO ~6

Rice, beans and add what you like (cheese \$1, guac \$2, sour cream \$1, chicken \$3.5, steak \$5)

ADD A SIDE OR TWO

black beans
refried beans
spanish rice
veggie wild rice
black bean corn salad
anchioti zucchini

ADD YOUR GREENS

organic mixed greens
romaine lettuce
citrus slaw
arugula
spinach
kale

PICK A FILLER

carnitas
fish baja style
chicken (grilled or machaca)
carne asada (add \$3)
blackened salmon (add \$3)
sauteed veggies (add \$2)

ADD SOME TOPPINGS

jack cheese
cojita cheese
pico de gallo
sour cream (add \$1)
guacamole (add \$2)
avocado (add \$2)
pickled raddish

SPICE IT UP

salsa de la casa
roasted red jalapeno salsa
roasted tomatillo salsa
lime cilantro dressing
chipotle crema
ginger vinaigrette

STARTERS

GUACAMOLE Made with fresh avocados every day 11 *gf vg*

KALE NACHOS blue corn tortillas, chopped kale tossed in caesar dressing, cojita cheese, black beans, creamy jalapeno salsa 7 *gf*

ELOTE corn on the cob with cojita cheese & tajin spiced spread 4.5 *gf*

SQUASH FLOWER RELLENO zucchini squash flower, jack cheese, herbs, crema, pico de gallo 11

CEVICHE white fish, fresh lime juice, jalapeños, cucumber, tomatoes & onions 16 *gf*

TAQUITOS 3 chicken or cochinita pibil taquitos served with guacamole & sour cream 11.5

CANTINA NACHOS black beans, cheese, enchilada sauce, guacamole, jalapeños, onions, tomatoes & sour cream 13

SOUPS

MUSHROOM SOUP Made with fresh portabello, crimini & oyster mushrooms 7.5 *gf vg*

TORTILLA SOUP Tomato purée, herbs, spices and no animal products 4 | 7.5 *gf vg*

BLACK BEAN SOUP Made with fresh herbs and no animal products 4 | 7.5 *gf vg*

MAMACITAS CHICKEN SOUP With white meat chicken, veggies, rice and a sidebar of limes, cilantro, onions & jalapeños 16 *gf*

SALADS & TOSTADAS

LA PEPITA Roasted pepitas, chopped kale, whole black beans, roasted corn, red bell peppers and cotija cheese in cumin vinaigrette 11 *gf*

HALE KALE CAESAR chopped kale, roasted marcona almonds, parmesan cheese in citrus caesar dressing 11 *gf*

TACO SALAD Chicken machaca, avocado, tomatoes, cheese and tortilla strips in our lime cilantro dressing (sub grilled flank steak for \$3 / salmon for \$4) 15 *gf*

LIME CILANTRO CHICKEN SALAD Lime cilantro marinated chicken, romaine, avocados & tomatoes (Heather's Sunday night favorite) 15 *gf*

SANTA FE CHOPPED Grilled chicken, black beans, jack cheese, corn, bell peppers, tomatoes, tortilla strips, chipotle dressing (Grant subs seared ahi for \$5) 15 *gf*

SEARED AHI ARUGULA SALAD Seared ahi, organic arugula, persian cucumbers, portabella mushrooms, goat cheese & baby heirloom tomatoes 20 *gf*

CHICKEN FAJITA TOSTADA Grilled chicken, bell peppers & onions, beans, cheese, tomatoes, guacamole & sour cream over a crispy corn tortilla (sub flank steak for \$3) 16.5 *gf*

TOSTADA DE LA CASA Beans, jack & cheddar cheese, tomatoes, guacamole & sour cream over a crispy corn tortilla 11 *gf vg*

SALAD & TOSTADA ADDS

LIME CILANTRO CHICKEN 5 *gf*

MARINATED FLANK STEAK 7 *gf*

SESAME CRUSTED SEARED AHI 8 *gf*

BLACKENED SALMON 8 *gf*

GRILLED SHRIMP 8 *gf*

BEEF BARBACOA 7 *gf*

CHICKEN MACHACA 5 *gf*

SIDES

ELOTE Oaxacan roasted corn on the cob 4.5 *gf vg*

ACHIOTE SAUTEED ZUCHINNI 5 *gf vg*

BLACK OR PINTO BEANS 3.5 *gf vg*

SPANISH RICE 3.5 *gf vg*

VEGGIE WILD RICE 5 *gf vg*

GUACAMOLE SIDE 3.75 *gf vg*

SAUTÉED VEGGIES 4 *gf vg*

FRENCH FRIES 3 *gf*

COMBO PLATES

1 Item ~13
2 Items ~16.5

PICK 2 SIDES
Spanish Rice / Anchiote Zucchini
Black Beans / Refried Beans

ADD \$2
Soup or
Organic Greens

RELLENOS traditional relleno +\$2, squash flower +\$2

ENCHILADAS cheese, chicken machaca, chicken mole +\$1, oaxacan +\$1, suiza enchilada +\$1.5, beef barbacoa +\$1.5

TACOS grilled chicken, crispy chicken machaca, crispy black bean, chicken mole +\$1, pork pibil +\$1, crispy beef barbacoa or carne asada +\$1.5, seafood +\$1.5

ENTREES

(Add Soup or Organic Greens for \$2)

MOLCAJETE Steak, shrimp, chicken, relleno & guajillo chili sauce slow cooked in a sizzling molcajete, served with rice, beans & tortillas 29 *gf*

BLACKENED SALMON Grilled salmon, red peppers, zucchini & squash, served with spinach salad 23 *gf*

CHICKEN MOLE OXAQUEÑO Grilled chicken with our mole, rice, black beans, cotija cheese, pico de gallo, sour cream & tortillas 21

CHICKEN SUIZA ENCHILADAS Two enchiladas suiza served with black beans, rice, avocado, crema & pico de gallo 17.50 *gf*

ENCHILADAS DE OAXACA Three white cheese enchiladas, tomato epazote sauce, avocado, crema & pico de gallo (add grilled chicken \$3) 15.5 *gf vg*

CHICKEN MOLE COMBO crispy chicken mole taco, chicken mole enchilada, rice & pico de gallo 16.75

FAJITAS Chicken grilled with peppers & onions served with rice, beans, guacamole, sour cream & tortillas (sub steak \$3, shrimp \$5) 19 *gf*

CARNE TAMPIQUEÑA Grilled steak, enchilada queso in tomatillo sauce, chile relleno, tortillas, guacamole & sour cream 19.5 *gf*

ARROZ CON POLLO Chicken, bell peppers & onions sauteed in tomato jalapeño sauce, cheese, avocado, sour cream & tortillas 17 *gf*

CARNITAS Tender marinated pork in tomatillo salsa, rice, beans, guacamole, sour cream & tortillas 18 *gf*

COCHINITA PORK PIBIL Slow cooked anchiote pork served with rice, avocado, pickled radish & tortillas 20 *gf*

BOWLS

MAKE YOUR OWN BOWL Rice, beans and add what you like 6.95 *gf*

GARDEN VEGGIE BOWL Zucchini, squash sautéed in pepita pesto sauce over veggie wild rice 14 *gf vg*

CARNE ASADA PROTEIN BOWL Chopped steak, black beans, guacamole, cheese, romaine & pico de gallo 16 *gf*

BLACKENED SALMON PROTEIN BOWL Avocado, roasted corn, pickled cabbage, black beans, salsa verde 16 *gf*

CHICKEN FAJITA BOWL Grilled chicken, bell peppers & onions, rice, black beans & guacamole 14 *gf*

BURRITOS & WRAPS (Add Soup or Organic Greens for \$2)

DESIGNER BURRITO Rice, beans and add what you like 7.5

POLLO ASADO BURRITO Black beans, avocado, jack cheese and pico de gallo (sub steak \$2) 13.5

BAJA FISH BURRITO Batter fried white fish, rice, oaxacan slaw, avocado, cilantro, creamy chipotle 13.5

KITCHEN BURRITO Chicken machaca, rice, beans, tomatos & onions topped with ranchero sauce and melted cheese, guacamole & sour cream 16.5

CHICKEN FAJITA BURRITO Grilled chicken, bell peppers & onions, black beans, served with fresh guacamole (sub steak \$2) 14

ACHIOTE CAESAR WRAP Achiote marinated grilled chicken, romaine, sun dried tomatoes, pamesan, tortilla strips (Todd's ask) 12

QUESADILLAS (Add Soup or Organic Greens for \$2)

CHEESE QUESADILLA Served with fresh guacamole & sour cream 10.5 *vg*

CRISPY TOMATO BASIL QUESADILLA 11.5 *vg*

MOLE NEGRO CHICKEN QUESADILLA Mole negro made from scratch, guacamole & sour cream 14.5

SMO QUESADILLA Grilled spinach, mushrooms & onions served with guacamole & sour cream 13.5 *vg*

CHICKEN FAJITA QUESADILLA Served with guacamole & sour cream 15.5

burritos, bowls & quesadilla add ons

chicken 3.5 | flank steak 5 | barbacoa 5 | cheese 1 | guacamole 2 | sour cream 1 | shrimp 7 | veggies 4 | achiote zuchinni 2

VEGETARIAN PLATES (Add Soup or Organic Greens for \$2)

BLACK BEAN TACOS Two crispy black bean tacos served with rice & organic greens 15 *gf vg*

OAXACAN ENCHILADA & CRISPY BLACK BEAN TACO With rice & an organic baby mixed green salad 15 *gf vg*

GARDEN BURRITO Spinach, mushrooms, onions, tomatos, rice & beans topped with tomatillo sauce & cheese, served with guacamole 16 *vg*

MEXICAN BREAKFAST

HUEVOS RANCHEROS Eggs over easy in tomato jalapeno sauce, served with rice, beans & tortillas 11.50 *gf*

CHILAQUILES VERDES Crispy corn tortillas sautéed in salsa verde, eggs sunny side up, cheese, sour cream & pico de gallo 11.50 *gf*

CHICKEN MACHACA & EGGS Served with rice, beans & tortillas (sub beef barbacoa \$3) 11.50 *gf*

CHORIZO & EGGS Served with rice, beans & tortillas 11.50 *gf*

BREAKFAST BURRITO Eggs, chicken machaca, beans, & cheese served with guacamole (sub beef barbacoa +\$3) 11

BREAKFAST QUESADILLA Eggs, spinach, mushrooms, onion, cheese served with guacamole & sour cream 12

\$7.5 KIDS PLATES for kids 12 and under

GRILLED CHICKEN with rice & beans *gf*

TAQUITOS two chicken taquitos, rice & beans *gf*

CHEESE QUESADILLA served with rice & beans *vg*

BEAN & CHEESE BURRITO with side of spanish rice *vg*

CHICKEN TACO PLATE with rice & beans *gf*

FAMILY PACKS

feeds 3-4 / includes rice, beans, chips & salsa / for take out and delivery only

TACO PACK 35
ENCHILADA PACK 30

FAJITA PACK 40
CARNITAS PACK 40

MARGARITAS BY THE PITCHER

vegetarian dishes (*vg*) | gluten free dishes (*gf*) | always happy to accomodate allergies
if your gluten allergy is severe, speak to a manager. we use the same frying oil and pans to prepare several items.

CATERING

FAMILY PACKS *(feeds 3-4 people)*

TACO PACK \$35

grilled chicken, rice & beans, tortillas & toppings (sub steak \$10)

ENCHILADA PACK \$30

8 cheese or chicken enchiladas, rice & beans

CHICKEN FAJITA PACK \$40

rice, beans & tortillas (sub steak \$10)

CARNITAS PACK \$40

rice, beans & tortillas

SOUPS & SALADS *(feeds 3-4 people)*

SANTA FE CHOPPED \$30

grilled chicken, black beans, jack cheese, corn, bell peppers, tomatoes, tortilla strips, chipotle dressing (sub steak \$10)

TACO SALAD \$30

Chicken machaca, avocado, tomatoes, cheese, tortillas, lime cilantro dressing

LA PEPITA \$25

Roasted pepitas, kale, black beans, roasted corn, red bell peppers & cotija cheese in cumin vinaigrette (add lime cilantro chicken \$10; steak \$20)

HALE KALE CAESAR \$25

chopped kale, roasted marcona almonds, parmesan cheese in citrus caesar dressing (add lime cilantro chicken \$10; steak \$20)

HOMEMADE SOUPS (by the pint) \$7.50

Black Bean Soup - or - Tortilla Soup

= MARGARITAS =

BY THE PITCHER

6+ margs

\$30

ENCHILADAS *(tray of 5)*

CHEESE OR CHICKEN \$15

CHICKEN MOLE \$20

CHICKEN SUIZA \$20

PINTS

GUACAMOLE \$15

SPANISH RICE \$6

VEGGIE WILD RICE \$9

BLACK OR PINTO BEANS \$6