**Entradas**

**Ceviche** – Fresh caught halibut mixed with lime juice, diced tomato, onion, habanero, cilantro and a side of chips $14

**Pozole** – Chicken stock, hominy, cabbage, radish, onions, avocado, and crispy rolled tortillas filled with papa y queso. Your choice of chicken or pork $13

**Pozole Rojo** – Guajillo-tomato stock, hominy, cabbage, radish, onions, and avocado. Your choice of chicken or pork $13

**Tortilla Soup** - Guajillo-tomato-chicken stock, tortilla strips, avocado, queso, sour cream and pasilla pepper $9

**Ensalada de Jicama** - Tossed mix-greens with onion, jicama, orange slices and dressing $8 *

**Cabbage Salad** – Shredded cabbage tossed with avocado, cilantro, and house made dressing $8 *

**Taco plate**- Your choice of (3) tacos. (Chicken tinga, chicken mole, asada, vegetarian, or hongos) $12

**Fish tacos** - (3) Fresh and local rock fish tacos served with cabbage, cilantro, onion and habanero salsa $14

**Tacos de Chicharron** – (3) Pork chicharron served in a salsa verde and nopales $12

**Especialidades**

**Carnitas** – Juicy fork tender pork served with a side of cilantro, onion, homemade tortillas, and tomatillo salsa $16

**Barbacoa de Borrego**- Juicy fork tender lamb served with a side of cilantro, onion, tortillas and almond salsa $19

**Brunch**

**Huevos rancheos**- layer of beans and tortilla, topped with eggs any style with habanero salsa $11

**Chilaquiles** – Your choice of a salsa Verde or Roja topped with sour cream, cheese, onion, and a side of refried beans. Add eggs or asada for an extra cost $10.50*

**Huevos Divorciados** - Two eggs with salsa verde and salsa roja, beans, served with queso and homemade tortillas $10*

**Huevos con Chorizo** - Scrambled eggs, chorizo, queso, refried beans and homemade tortillas $10

**Enfrijoladas**- Velvety bean sauce poured on top of soft tortillas, topped with queso fresco, and sour cream with a side of chorizo mixed in with onions, & poblano peppers. Add eggs for an extra cost $12

**Costillas en Adobo** – (3) Pork ribs in adobo salsa served with homemade tortillas and refried beans $16

**Sopes de Mole** - (3) Chicken mole, beans, queso, sour cream and onion served on homemade thick tortillas $12

**Sopes de Hongos** - (3) Hongos with caramelized onions, beans, epazote, queso, onion, and sour cream served on homemade thick tortillas $12*

(*) Vegetarian

Lunch: Tue – Fri: 11:00am - 2pm Sat – Sun 10:00am – 2:30pm Dinner: Wed – Sun: 5:30pm to 9:00pm


Consuming undercooked eggs may increase risk of foodborne illnesses. Payment can be made with no more than two credit cards. 18% gratuity will be added to parties of 6 or more individuals.

Cork fee $15

We are in Facebook, Twitter, and Instagram.
Vegetarian Lunch: Tue – Fri: 11:00am - 2pm Sat – Sun 10:00am – 2:30pm

Dinner: Wed – Sun: 5:30pm to 9:00pm


Consuming undercooked eggs may increase risk of foodborne illnesses. Payment can be made with no more than two credit cards 18% gratuity will be added to parties of 6 or more individuals.

Cork fee $15

We are in Facebook, Twitter, and Instagram

---

**Tlacoyitos** – (3) Blue corn masa filled with requesón and epazote served with queso, onion, sour cream and guajillo salsa

$12

**Chile Relleno Clásico** - Poblano pepper filled with queso fresco served with tomato salsa, sour cream, onions refried beans and homemade tortillas

$16*

**Alambre** - Sauteed asada with onion, bell peppers, pineapple, topped off with melted Oaxaca cheese, with homemade tortillas and salsa

$16

**Tostaditas de Tinga** - (3) chipotle tomato sauce with shredded chicken on a round tortilla chip served with black refried beans, sour cream, cheese and avocado

$13

**Tostaditas de Nopales** - (3) Diced nopales, tomato, onion, and serrano peppers served on round tortilla chip, topped with queso, sour cream and sliced avocado

$12*

**Quesadilla Rajas y Queso** - (2) homemade tortillas filled with queso Oaxaca/fresco, jalapeño pepper, onion, potatoes and sour cream

$12*

**Enchiladas Verde** – (3) tomatillo salsa, topped with sour cream, queso, sliced avocado, onion, radish and refried beans

$14*

**Enchiladas de Mole** - (3) mole sauce, topped with sour cream, queso, sliced avocado, onion, radish and refried beans

$15

Enchiladas come with an option of: chicken, potatoes and poblano peppers, or queso fresco

---

**Sides**

Avocado $2

Guacamole $3

Queso fresco $1.5

Crema $1

Salsa de tomatillo or Salsa Habanero $1

Egg $3

Meat - Beef, Tinga chicken, Mole chicken or plain chicken $4

Tortillas (three) $1

Chips $1.5

Black refried Beans $2

Chips and Salsa $4

(*) Vegetarian

**Lunch:** Tue – Fri: 11:00am - 2pm Sat – Sun 10:00am – 2:30pm

**Dinner:** Wed – Sun: 5:30pm to 9:00pm


Consuming undercooked eggs may increase risk of foodborne illnesses. Payment can be made with no more than two credit cards 18% gratuity will be added to parties of 6 or more individuals.

Cork fee $15

We are in Facebook, Twitter, and Instagram
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips and Guacamole</td>
<td>$6</td>
</tr>
<tr>
<td>Chips, Salsa and, Guacamole</td>
<td>$8</td>
</tr>
</tbody>
</table>

(*) Vegetarian

**Lunch:** Tue – Fri: 11:00am - 2pm Sat – Sun 10:00am – 2:30pm  
**Dinner:** Wed – Sun: 5:30pm to 9:00pm


Consuming undercooked eggs may increase risk of foodborne illnesses.  
Payment can be made with no more than two credit cards  
18% gratuity will be added to parties of 6 or more individuals.  
Cork fee $15

We are in Facebook, Twitter, and Instagram