

## APPETIZERS

GUACAMOLE & CHIPS	7.25
QUESO & CHIPS	6.50
CHORIZO FLAUTAS	8.00
chorizo, flour tortillas, cheese, salsa verde	
TOSTADA	8.75
two crispy blue corn tortillas, white bean escabeche, braised beef, pickled jalapeño	
SHRIMP & OCTOPUS CEVICHE	9.75
CHICKEN QUESADILLA	8.50

## SOUP & SALAD

BLACK BEAN & JALAPEÑO SOUP	cup 5.50 bowl 9.00
with cotija	
POSOLE	cup 6.50 bowl 9.25
GREEN CHILE STEW	cup 6.75 bowl 9.50
LT CAESAR	reg 7.00 entrée 10.00
little gem lettuce, herbs, toasted bread crumbs	
KALE & PIÑON	reg 8.50 entrée 12.00
baby kale, tomato confit, diosa verde toasted pine nuts, cotija cheese, pickled red onions	

## ENTRÉES

ENCHILADA PLATE	11.75
three layered house made blue corn tortillas, red or green chile, cheese, spanish rice and pinto beans	
add chicken or beef	14.25
add egg	each 1.00
BURRITO PLATE	12.75
one bean burrito, red or green chile, cheese, spanish rice and pinto beans	
add chicken, beef, carne asada or carne adovada	15.25
TAMALE PLATE	13.50
two house made corn tamales with carne adovada, cheese, red chile, spanish rice and beans	
COMBINATION PLATE	14.50
carne adovada, one each enchilada, tamale and taco, served with posole, spanish rice and pinto beans	
CARNE ADOVADA	14.25
roasted pork shoulder stewed in red chile with pinto beans, spanish rice and posole	

POLLO ADOBO	13.25
roasted 1/2 chicken smothered in adobo sauce with spanish rice, posole and crema	
CHILES RELLENO	13.75
two whole roasted green chiles stuffed with cheese, green chile, spanish rice and posole	
DELUXE COMBINATION	18.25
carne adovada plus one each enchilada, chile relleno, tamale and taco, with posole, spanish rice and pinto beans	
HUEVOS RANCHEROS	13.25
two eggs on two blue corn tortillas, red or green chile, chorizo, spanish rice and pinto beans	

### TACOS

Three soft or hard tacos with choice of:  
carnitas, chicken, ground beef, carne asada  
or lengua

3 for 9.00 | each additional - 3.00

## MEAT & FISH

WOOD-FIRE GRILLED RIBEYE	44.50
with chicos	
STEAK VERDE	35.00
wood-fire grilled new york strip topped with smothered green chile, onions, mushrooms and melted swiss cheese, served with spanish rice and pinto beans	
RIBEYE & RELLENOS	48.00
two whole roasted green chiles stuffed with cheese, topped with green chile and served with a wood-fire grilled ribeye	

GRILLED TROUT	18.00
rainbow trout grilled on our wood-fire grill served with crispy potatoes and pinto beans	
TORTILLA BURGER	10.25
8oz burger folded in a flour tortilla with cheese and topped with red or green chile, served with pinto beans	



sopapillas available - .75/each or 5 for 3.00  
blue or yellow corn tortillas - 3 for 2.00



HOUSE SANGRIA  
pitcher 30.00  
1/2 pitcher 16.00

HOUSE MARGARITA  
liter 35.00  
1/2 liter 18.00

