APPETIZERS

GUACAMOLE & CHIPS

QUESO & CHIPS

CHORIZO FLAUTAS

TOSTADA
two crispy blue corn tortillas, white bean escabeche,
braised beef, pickled jalapeño, pickled red onion, radish, cotija,
and cilantro

CALABACITAS
grilled vegetables on a bed of spicy stewed tomatoes with cotija cheese and pine nuts

SHRIMP & OCTOPUS CEVICHE

CHICKEN QUESADILLA

STREET CORN

SOUP & SALAD

BLACK BEAN & JALAPEÑO SOUP
with cotija

POSOLE

GREEN CHILE STEW

LT CAESAR
little gem romaine, toasted bread crumbs, parmesan cheese, and housemade caesar

KALE & PIÑON
baby kale, tomatoes, diosa verde, toasted pine nuts, cotija cheese, pickled red onions

CUCUMBER & ROCKET
cucumber, avocado, arugula, pepitas, sunflower seeds, pickled mustard seeds, dill, and lemon vinaigrette

ENTRÉES

ENCHILADA PLATE
three layered house made blue corn tortillas, red or green chile,cheese, spanish rice and pinto beans

add chicken, beef, carnitas, carne adovada

add egg

BURRITO PLATE
one bean burrito, red or green chile, cheese,
spanish rice and pinto beans

add chicken, beef, carnitas, or carne adovada

TAMALE PLATE
two house made corn tamales with carne adovada,
cheese, red chile, spanish rice and beans

COMBINATION PLATE
carne adovada, one enchilada, a tamale and a taco,
served with posole, spanish rice and pinto beans

CARNE ADOVADA
roasted pork shoulder stewed in red chile with
pinto beans, spanish rice and posole

GREEN CHILE CHEESEBURGER
smash burger topped with chihuahua cheese, house green chile,and onions on a Hawaiian bun. served with fries

POLLO ADOBO
roasted 1/2 chicken smothered in adobo sauce
with spanish rice, posole and crema

CHILES RELLENO
two whole roasted green chiles stuffed with cheese,
green chile, spanish rice and posole

DELUXE COMBINATION
carne adovada plus one enchilada, a chile relleno,
a tamale, and a taco, with posole, spanish rice and pinto beans

HUEVOS RANCHEROS
two eggs on two blue corn tortillas, red or green chile,
cheese, chorizo, spanish rice and pinto beans

TACO PLATE
Three soft or hard tacos with choice of carnitas, chicken, ground beef, carne asada or lengua. served with rice and beans
add a taco -

FISH TACOS
grilled trout on blue corn tortillas with chimichurri, pickled red onions, crispy garlic, cilantro, and salsa verde. served with rice and beans

WILD MUSHROOM TACOS
locally sourced wild mushrooms with onions, cilantro, and salsa verde. served with grilled squash.

WOOD-FIRE GRILL

WOOD-FIRE GRILLED RIBEYE
served with spanish rice, posole, and pinto bean

RIBEYE VERDE
wood-fire grilled steak topped with smothered
green chile, onions, mushrooms and melted swiss cheese,
served with spanish rice and pinto beans

RIBEYE & RELLENOS
two whole roasted green chiles stuffed with cheese, topped with green chile and served with a wood-fire grilled steak

GRILLED TROUT
rainbow trout grilled on our wood-fire grill served
with chimichurri, cotija, crispy potatoes, and pinto beans

DESSERTS
Churro Donuts
Capirotata
Flan

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 44.00
1/2 liter 23.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 6 or more are subject to a service charge of 20%