

# LUNCH/DINNER

11 AM - 9 PM

## STARTERS

### TAQUITOS DORADOS

Four mini tacos stuffed with chipotle, potatoes, served with cabbage, vegan avocado crema & pico 9.5

### GUACAMOLE + TOTOPOS

Fresh avocado, lime, pico, seasoned house made tortilla chips 7.5

### QUESADILLAS

Flour tortilla, chihuahua cheese & guacamole 7.75

+ 2 Chorizo \ Soy Chorizo

+3 Chicken \ Seasonal greens

+4 Cochinita Pibil \

Lion's Mane & Oyster mushrooms

+5 Shrimp

## ENTREES

Served with rice, beans, queso fresco, pico de gallo & tortillas

### COCHINITA PIBIL

Pulled pork, citrus achiote, habanero-red onion escabeche 14.75

### MOLE NEGRO

Roasted chicken, mole sauce made with cacao, spices, dry chiles & almonds 14.75

### GUISADO

Ask about our guisado (stew) of the week 10.75

### TAMALES

Two tamales served with black beans, pico de gallo & queso fresco 11.5  
choice of:

Shredded Chicken, roasted green tomatillo & jalapeno salsa

Shredded Pork, red dry chile salsa

Roasted Poblanos & cheese with blue corn masa

Roasted Vegetables with blue corn masa

### VEGAN FLAUTAS

3 rolled crispy tortillas filled with chipotle en adobo lion's mane & oyster mushrooms topped with vegan avocado crema, cabbage & pico de gallo. Served with house salad 11.5

## TACOS

Two tacos serve with choice of rice, beans, fideo or house salad

### PINEAPPLE SHRIMP

Grilled pineapple pico, morita aioli & cabbage 13.75

### COCHINITA PIBIL

Pulled pork, citrus achiote, habanero-red onion escabeche, cilantro 11.75

### BARBACOA

Braised beef cheek, cilantro & onion 11.75

### ROASTED CHICKEN

Pico de gallo, vegan avocado crema, queso fresco 10.75

### VEGAN TINGA

Lion's mane & oyster mushrooms, chipotle en adobo, caramelized onions, vegan avocado crema, cilantro 11.75

## BOWLS

-may sub bowl for salad-

-may sub quinoa for rice-

### PASSION BEET

Roasted beets, quinoa, greens, cabbage, jicama, cherry tomatoes, golden raisins, pickled red onions, candied pepitas, amaranth, passion fruit dressing 11.5

### PINEAPPLE SHRIMP

Quinoa, greens, cabbage, morita aioli, grilled pineapple, cherry tomatoes, pickled red onions, jicama, cilantro, passion fruit dressing 15.5

### ROASTED CORN & CHICKEN

Quinoa, black beans, greens, cabbage, queso fresco, pico, green onions, tortilla strips, jicama, oregano vinaigrette, vegan avocado crema 12.5

### RAINBOW BOWL

Cochinita Pibil, quinoa, beans, greens, cabbage, pickled red onions, pico de gallo, grilled pineapple, oregano vinaigrette 14.25  
(sub vegan tinga)

## KIDS MENU

(under 12)

CHICKEN TACO 3.5

QUESADILLA 4.5

CHICKEN QUESADILLA 5.5

BEANS 3.75

POTATOES 3.75

RICE 3

## SIDES

### FRIJOLAS CAMPESINOS

Whole black beans, epazote, queso fresco, pico 3.75

### FIDEO SOUP

Mexican noodle soup with seasonal vegetables 4.75

### NOPALITOS SALAD

Nopal, pico de gallo, jicama, corn, oregano vinaigrette, queso fresco 5.75

### HOUSE SALAD

Mixed greens, oregano vinaigrette, cherry tomatoes, jicama, pickled red onions 5.5

### PAPITAS

Waffle fries with spicy morita aioli, green onions & queso fresco 5.5

### TOREADOS

Blistered jalapenos, lime, sesame, salsa inglesa 2.5

### ELOTE

Roasted corn, morita aioli, queso fresco, chile powder, lime 6

## LOCAL VENDORS WE SUPPORT

Acaju Yogurt

Flying Saucer Farms

Slow Dough Bread Co.

Bee2Bee Honey

Cochinita & Co.

Kickin' Kombucha

Vegetarian

Vegan

Contains Pork

Contains Shellfish

Contains Nuts

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