



## CHIPS

<b>GUACAMOLE TRADICIONAL</b>	14
<i>1st place at AZ taco fest</i>	
avocado + lime + onion + cilantro + jalapeño	
<b>SALSA ROJA</b>	6
garlic + onion + cascabel + arbol      gf	
guajillo + chipotle	
<b>SALSA VERDE</b>	6
tomatillo + onion + poblano + jalapeño	
cilantro + garlic	
<b>CEVICHE VERDE *</b>	22
halibut + avocado + lime + onion	
jicama + cucumber + jalapeno salsa verde	
garlic chili oil + tostadas	
<b>SHRIMP AGUA CHILE</b>	20
shrimp + guacamole + cucumber +	
pico de gallo + corn crumble + agua chile	
chile pequin + chips	
<b>TRIO</b>	16
salsa cruda + salsa roja + guacamole tradicional	

## PARA LA MESA

<b>QUESO FUNDIDO</b>	15
queso mexicano + crema de elote + roasted poblano	
chili lime corn nuts + flour tortilla	
mushroom   3	
chorizo   4	
<b>ELOTE</b>	10
grilled corn + tajin butter + aji mayo	
cotija + corn nut + chili oil + lime	

## BOTTOMLESS

MIMOSA  
HOUSE MARGARITA (+\$2)  
MEXICAN DRAFT BEER  
25

1¢ refills. 1 beverage at a time. 2-hour time limit.  
must accompany food. ends at 3pm.

## BRUNCH

<b>CHILAQUILES*</b>	18
<i>award winning</i>	
green chili pork + crema + egg + chihuahua	
pickled yellow onion + chips	
<b>CARNE ASADA FRIES*</b>	18
steak + frite street fries + cheese fondue	
guacamole + sunny side up egg	
<b>ENCHILADAS *</b>	19
queso mexicano + avocado + lime onion	
crema + corn tortilla + egg	
choice of: enmoladas rojo or verde	
add chicken: 6      add birria: 8	
<b>AVOCADO TOAST*</b>	15
multigrain bread + avocado + arugula + cherry tomato	
jalapeño + za'atar citronette + charred broccolini + egg	
<b>SIMPLE BREAKFAST*</b>	13
two eggs + bacon + potato + fruit + tortilla	
<b>FRENCH TOAST</b>	15
brioche bread + churro crust + cajeta envinada	
hibiscus berries + cinnamon piloncillo mascarpone	
<b>CARNE ASADA CON HUEVOS*</b>	28
steak + eggs + guacamole + 4 chile salsa	
roasted potato	
<b>COCHINITA PIBIL TORTA</b>	19
house made bollio roll + pibil puerco + ham	
negro aioli + cheese blend + avocado + egg	
<b>EN FUEGO*</b>	185
40oz tomahawk + cheesy scrambled eggs	
roasted potato + guacamole + salsa roja	
herb butter + flour tortillas	
add surf & turf:      mojo de ajo shrimp*   8	

## ENTRADA

<b>TIJUANA CAESAR</b>	15
romaine + heirloom cherry tomato + bread crumbs	
red onion + bonito aji panca caesar	
<b>ROASTED BEET SALAD</b>	15
arugula + whipped goat cheese + orange	
red and golden beets + chile lime pepitas	
fennel vinaigrette + pomegranate	

## ENTREES

*add eggs\*: 3.5*

<b>POZOLE</b>	14
traditional pork & hominy stew + guajillo	
arbol + chipotle + cumin + garlic	
oregano + tortilla	
<b>RELLENO</b>	24
poblano + braised wild mushroom	
corn + chile de arbol salsa + gruyère	
fondue de queso + onion + pomegranate	
<b>CHIPOTLE CAULIFLOWER</b>	21
cauliflower + chipotle cheese fondue	
joha santa foam + pepitas	
cilantro + lime	
<b>CHICHARRÓN DE RIBEYE*</b>	22
7oz ribeye chicharrón + mojo rojo	
guacamole + salsa cruda + serrano + cotija	
flour tortilla	
<b>SMOKED BIRRIA</b>	24
smoked & slow braised beef + guajillo	
garlic + ancho + chipotle + cabbage	
cilantro + onion + flour tortilla	
<b>SHRIMP &amp; QUESO GRITS</b>	28
wild caught mexican white shrimp	
polenta + chihuahua + corn & tomato calabacitas	
peanut + salsa macha	

## EXTRAS

<b>THICK CUT BACON</b>	6
<b>FRIJOLE NEGRO</b>	7
<b>RANCHERO BEANS</b>	9
<b>FRESH FRUIT</b>	5
<b>YERBA BUENA RICE</b>	7
<b>BREAKFAST POTATOES</b>	5

## BRUNCH SHOTS

MEXICAN CANDY · CINNAMON TOAST  
8