

## **APPETIZERS**

**Queso Fundido** – queso, house made chorizo. \$7

**Rolled Tacos** – choice of meat, fried corn tortilla, guacamole, cheese. \$8

**Chago Roll** – local beef, guacamole, rice, bell pepper, onion, black bean, poblano cream, cilantro. \$10

**Pork Belly** – braised belly, honey, chile, jalapeno slaw. \$8

**Ceviche of the day.** \$9

**Pupusas** – bean & cheese filled corn cake, curtido, verde. \$9 ✓

**Salsa Sampler** – bean & corn salsa, guacamole, queso, salsa verde. \$9 ✓

**Guacamole** – avocado, pico, lime. \$9 

**Bean & Queso Dip** \$7 ✓  
**Queso Dip** \$6 ✓

## **SOMETHING DIFFERENT**

**Pork Belly Tacos** – braised belly, honey, chile, jalapeno slaw, r&b. \$13

**Carnita Plantain** – roasted plantain, carnitas, honey, chile, cilantro, r&b. \$12

**Naco Taco** – bean and cheese filled Pupusa, carnitas, salsa roja, jalapeno slaw, honey, chile. \$11

**Fajita de Pina** – choice of meat, pineapple, onion, tomato, bell pepper, r&b. \$15

**Mofongo Relleno** – shrimp, mashed plantain, roasted garlic, criolla \$14

**Camarones de la Casa** - shrimp, chipotle salsa, r&b. \$12

**Criolla** – shrimp, criolla, rice, cilantro. \$12

**Baja Fish Tacos** - cod, cabbage, pico, roasted garlic aioli, r&b. \$13

**Baja Burrito** – cod, cabbage, pico, roasted garlic aioli, r&b. \$13

**Pollo (poyo) Gringo** – chicken, queso, rice. \$10 fajita veggies. \$1.50

**Pupusas** – bean & cheese filled corn cake, salsa verde, curtido, r&b. \$11 ✓

**Taco Borrachos** – 2 tacos, r&b, tecate, tequila de pina. \$13

(\$1 more for belly, del mar, fish, piggy, shrimp, steak)

**Burrito Gordo** – local beef, guacamole, pico, rice, beans, queso, r&b. \$11

**Carne Asada Burrito** – local beef, guacamole, pico, r&b. \$10

**Burrito Bowl** - choice of meat, rice, red beans, guacamole, pickled red onion, cotija chz, cilantro. \$11 vegetarian (grilled zucchini)

(\$1 more for belly, del mar, fish, piggy, shrimp, steak)

There will be a charge of \$2.50 for chips & salsa, if not ordering a beverage or food.

We add 20% gratuity to parties of 8 or more.

## **SOMETHING FAMILIAR**

Served w/ r&b

**2 Taco Plate** – 2 tacos of your choice.

(\$1 more for belly, del mar, fish, piggy, shrimp, steak). \$11

**Carnitas** – roasted pork, pico, sour cream, tortillas. \$10

**Fajitas** - choice of meat, bell pepper, onion, tomato, tortillas. \$15

**Fajita Parillada** – house meats, shrimp, bell pepper, onion, tomato, tortillas. \$16

**Carne Asada** – local beef, pico, sour cream, tortilla. \$13

**Fajita Quesadilla** - choice of meat, bell pepper, onion, tomato, cheese. \$7/\$10

**Quesadilla** – choice of meat, cheese. \$6.50/\$9

**Chimichanga** – choice of meat, queso. \$6.50/\$9

**Enchiladas** – choice of shredded meat, salsa, queso. \$3.50/\$9

**Fajita Nachos** – choice of meat, bell pepper, onion, tomato, queso. \$10.50

**Fiesta Nachos** – choice of meat, lettuce, pico, guacamole, sour cream, queso, shredded cheese, cilantro. \$11.50

## **VEGETARIAN**

Served w/ r&b

**Nachos Tres** – bell pepper, onion, tomato, mushroom, spinach, bean & corn salsa, guacamole, cilantro, queso. \$11

**Burrito** – guacamole, rice, black beans, mushrooms, tomato, queso. \$6.50/\$9

**Enchiladas** – black beans, mushrooms, spinach, salsa, queso. \$3.50/\$9

**Fajitas** – bell pepper, onion, tomato, spinach, mushroom. \$11

**Quesadilla** – bell pepper, onion, spinach, mushroom, cheese. \$6.50/\$9

**Chile Relleno** – poblano pepper, rice, black bean, cheese, poblano cream. \$5/\$8

## **SALADS**

**Taco Salad** – choice of meat, mixed greens, red bell peppers, cucumbers, tomato, onion, guacamole, sour cream, cheese. choice of dressing. \$10

**Chipotle Salad** – grilled chicken, black bean & corn salsa, chipotle ranch, tortillas. \$10

**House Salad** – mixed greens, red bell pepper, cucumber, onion, tomato, cheese. choice of dressing. \$6 

Please let us know if you have any food allergies.

## **TACOS**

Corn or Flour

**Piggy** – toppings change daily. \$4

**Del Mar** – ceviche of the day. \$5

**Baja Fish** – cod, cabbage, pico, roasted garlic aioli. grilled or fried. \$4

**Shrimp** – cilantro, onion, lime. \$4

**Uno** – black bean, guacamole, cheese, lettuce, spinach, tomato. \$3.50 ✓

**Dos** – spinach, mushroom, chic pea, poblano cream. \$3.50 ✓

**Tres** – zucchini, onion rings, roasted garlic aioli. \$3.50 ✓

**Carne Asada** – local beef, cilantro, onion, lime. \$4

**Braised Beef** – local beef, cilantro, onion, lime. \$3.50

**Pulled Chicken** – cilantro, onion, lime. \$3.50

**Grilled Chicken** – cilantro, onion, lime. \$3.50

**Chorizo** (house made) – cilantro, onion, lime. \$3.50

**Carnitas** – cilantro, onion, lime. \$3.50

**Pork Belly** – jalapeno slaw, honey, chile. \$5

## **SIDES**

**Queso** \$3.00 ✓

**Spanish Rice** \$3.00 ✓

**Bean & Corn Salsa** \$3.00 

**Jalapeno Slaw** \$3.00 

**Curtido** \$3.00 

**Black or Red Beans** \$3.00 

**Mofongo** \$3.00 

**Pico de Gallo** \$3.00 

**Guacamole** \$3.50 

**Hot Salsa** \$3.00 

**Avocado Slices** \$3.00 

## **DESSERT**

**Flan of The Day** \$4

**Fried Plantains** \$4

 = Vegan Dishes

✓ = Vegetarian Dishes



Our piggies & cows are Locally sourced from responsible farmers!