



## CHIPS & DIPS

**GUACAMOLE (LG)** -14-

**GUACAMOLE (SM)** -8-

**WHITE BEAN** -8-

**PICO DE GALLO** -7-

**TRIO OF DIPS** -14-

*guac, white bean, pico*

**SIDE OF VEGGIES** -3-

## STARTERS

**WINGS** -12-

*Michoacan Dry Rub or  
Ensenada BBQ*

- served with chipotle aioli

**CALAMARI MEXICANO** - 11-

*Lightly Dusted & Fried,  
Jalapeno, Chipotle Aioli*

**SHORT RIB CHILI** -9-

*black bean, onion,  
chipotle, jack cheese*

**MUSSELS MEDITERRANEO**

-14-

*Tomato broth, shallots,  
garlic, red pepper flakes*

**OAXACAN CHICKEN SOUP**

-6-

*braised chicken, chipotle  
tomato base, carrots,  
celery, onions*

**LOADED NACHOS** - 10-

*short rib chili, pico de  
gallo, monterey jack,  
jalapeno*

**VEGETARIAN NACHOS** -10-

*black bean, pico de gallo,  
monterey jack, jalapenos*

## QUESADILLA -8-

**STUFFED WITH CHEESE AND**

**TOPPED WITH PICO DE**

**GALLO, AVOCADO CREME, &**

**COTIJA CHEESE**

- additions
- short rib -6-
- pork & pineapple -4-
- veggie hash -3-
- chicken -4-

## FAJITAS

*(hominy, beans, chilis, onions)*

**Flank Steak** -18-

**Shrimp** -16-

**Chicken** -14-

**Steak & Shrimp Combo** -17-

**Chicken & Shrimp Combo** -15-

## BOWLS

**RANCHER'S** -18-

*marinated flank steak or  
grilled chicken,  
tomatoes, onions, chili  
peppers, fried yuca, rice,  
beans, garlic aioli  
dressing*

**MED-MEX** -10-

*snap peas, red quinoa,  
bitter greens, pickled  
radish, cucumber,  
avocado creme*

**SPINACH & AVOCADO** -11-

*tomatoes, scallions*

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*add-ons: salmon -8-,  
shrimp -8-, chicken -6-,  
carne asada -6-, ahi  
tuna -8-, cauliflower -5-*

*choose from our house  
made dressings -  
lime crema, garlic aioli,  
lime vinaigrette or  
balsamic vinaigrette  
dressings*

**TACO TUESDAYS**  
**3 TACOS & 1 DRINK - \$10**  
**6 TACOS & 2 DRINKS - \$20**  
**10 TACOS & 2 DRINKS - \$30**

## TACOS

**FROM THE SEA**

*glazed atlantic salmon*

*seared ahi tuna*

*crispy calamari*

*sautéed cod*

*cilantro & garlic shrimp*

- pineapple salsa

**FROM THE GARDEN**

*veggie hash*

*charred brussels sprouts & mushrooms*

*sautéed cauliflower & tomato relish*

- avocado creme & pico de gallo

**FROM THE LAND**

*braised short rib*

*mezcal lime chicken*

*carne asada*

*pulled pork salsa verde*

*spiced ground beef*

- avocado creme & pico de gallo

**\$5 EACH; 3 FOR \$14;**

**FAMILY STYLE - 10 FOR \$40**

*(all tacos available in a  
lettuce wrap)*

**POLPO A LA PLANCHA** -22-

*Char-grilled with white  
bean puree and red chile  
salsa*

## SIDES

**YUCA FRIES** -8-

*with chipotle aioli*

**ELOTE BOWL** -6-

*grilled corn with aioli*

**GRILLED BRUSSELS SPROUTS** -6-

*with chipotle mayo*

**RICE & BLACK BEANS** -4-

## POPOJITO KIDS

**CHEESE QUESADILLA** -7-

- add chicken -3-

**CHICKEN TENDERS & FRIES** -8-

**BURRITO** -7-

*rice, black beans, monterey jack*

- add chicken -3-