



### CHIPS & DIPS

#### GUACAMOLE

avocado, onion, cilantro **MP**

#### QUESO

three cheese, onions, jalapeños **10**

#### SALSA

tomatoes, jalapeños, garlic, onions **9**

#### PICO DE GALLO

diced tomatoes, garlic, cilantro **8**

### STARTERS

#### STUFFED POBLANO PEPPER

goat cheese, baby spinach, red sauce **14**

#### CEVICHE

shrimp, calamari, cilantro, citrus **15**

#### RICE BALLS

rice rolled with feta, ground beef, scallions, breadcrumbs **13**

#### SHORT RIB CHILI

braised short rib, black bean, onion, chipotle, monterey jack **12**

#### CALAMARI MEXICANO (OR MAKE IT BUFFALO STYLE)

lightly dusted & fried, jalapeño, chipotle aioli or tossed in buffalo sauce **16**

#### LOADED NACHOS

pico de gallo, monterey jack, avo crema (choose from short rib chili or black bean) **16**

#### QUESADILLA

jack cheddar, pico de gallo, avocado crema **10**

ADD: short rib 5 carne asada 5 pulled pork 4 chicken/buffalo chicken 4 cauliflower 3 veggie hash 3 pulpo 7 shrimp 7

#### TANGY WINGS

bbq w/ garlic aioli dipping sauce **15**

#### OAXACAN CHICKEN SOUP

braised chicken, vegetables, chipotle tomato base **9**

#### CHICKEN & RICE SOUP

braised chicken, rice & vegetables **9**

#### EMPANADA

ground beef empanadas **13**

#### MOZZARELLA STICKS

handrolled, always gf **12**

#### TACO TUESDAY

3 FOR \$14  
6 FOR \$27  
10 FOR \$40

### BOWLS & SALADS

#### RANCHER'S BOWL

marinated flank steak or grilled chicken (or some of both), tomatoes, onions, jalapeños, fried yuca, rice, beans. **25**

#### MED-MEX BOWL

snap peas, quinoa, bitter greens, corn, radish, cucumber, avocado crema **15**

#### MEXICAN CHOPPED BOWL

romaine, bell peppers, red onions, jicama, zucchini, tomatoes, black beans, fresh corn, cilantro **14**

#### MEDITERRANEAN SALAD

arugula, tomatoes, onions, feta, dill **14**

#### POPOJITO SALAD

mixed greens, gorgonzola, oranges, cranberries, walnuts **14**

#### SPINACH & AVOCADO SALAD

tomatoes and scallions **14**

#### WATERMELON SALAD

cucumber, goat cheese, mint, diced watermelon **14**

#### RICE BOWL

rice or quinoa bowl, add protein or veggies with lettuce, grilled corn, sweet plantains, pico, sour cream, or dressing **15**

#### BOWL & SALAD ADD ONS (EXCLUDING RANCHER'S BOWL)

octopus 13, salmon 9, shrimp 9, carne asada 8, chicken 7, cauliflower 5, veggie hash 5, avocado 4

### TACOS (SOFT SHELL OR LETTUCE WRAP)

#### FROM THE LAND \$6

**braised short rib** (sautéed onions, pico)

**lime & garlic chicken** (avocado crema, pico)

**carne asada** (avo crema, pico)

**pulled pork** (house aioli, mango pineapple pico)

**ground beef** (avocado crema, pico, cotija cheese)

#### FROM THE SEA \$6

**salmon** (house aioli, mango pineapple pico)

**pulpo** (aioli, mango pineapple pico)

**mahi mahi** (mango pineapple pico, avocado crema)

**grilled cod** (mango pineapple pico, avocado crema)

**cilantro & garlic shrimp** (house aioli, mango pineapple pico)

**crispy calamari** (chipotle aioli, jalapeño)

#### FROM THE GARDEN \$5

(AVOCADO CRÉMA &

PICO DE GALLO

TOPPINGS)

- brussels sprout & mushroom

- cauliflower & tomato relish

-veggie hash

### ENTRÉES

#### CHIMICHURRI SKIRT STEAK

served with truffle mashed potatoes & asparagus **32**

#### BURRITO (OR MAKE IT A BOWL) 16

rice, beans, jack cheddar, pico de gallo, sour cream, avocado crema, cilantro, side of guacamole

ADD: flank steak 8 pulled pork 6 ground beef 5 chicken 6 short rib 7 mahi, pulpo, shrimp, salmon 8 veggie 4

#### ENCHILADAS

chicken or pork served in a mole or salsa verde sauce with rice **25**

#### POPO A LA PLANCHA

grilled pulpo served with our mediterranean salad **32**

#### FISH & CHIPS

dusted with cayenne infused rice flour, wild alaskan cod **25**

#### TROPICAL SALMON

grilled wild salmon with rice, asparagus & tropical pico **32**

#### FAJITA

hominy, black beans, jalapeños, onions, red & green peppers served with hot tortillas, pico, sour cream & avocado crema

flank steak 26

shrimp 26

chicken 25

octopus 28

steak & shrimp 26

steak & chicken 26

chicken & shrimp 26

veggie 24 (cauliflower or veggie hash)

### SIDES

#### YUCA FRIES 8

with chipotle aioli

#### MEXICAN STREET CORN 12

shaved grilled corn with chipotle aioli & cotija

#### GRILLED BRUSSELS SPROUTS 9

with garlic aioli

#### RICE & BEANS 6

**TRUFFLE COTIJA FRIES 9**  
truffle oil, cotija cheese

#### SWEET POTATO FRIES 8

**CHARRED BROCCOLI 8**  
garlic aioli

#### SWEET PLANTAINS 8

**TOSTONES 8**  
w chimichurri sauce

#### MAC & CHEESE 12

bacon & GTF panko

### POPOJITO KIDS

**CHEESE QUESADILLA 6**  
carne asada 5 chicken 4

**BURRITO 6**  
rice, beans, jack cheddar carne asada 5 chicken 4

**GROUND BEEF TACOS 8**  
two ground beef hard shells with jack cheddar

**KIDS MAC & CHEESE 9**

**CHICKEN FINGERS & FRIES 12**

ADD OR SUB DAIRY FREE CHEESE +3

WE ARE A 100% GLUTEN FREE CELIAC FRIENDLY ENVIRONMENT. WE TAKE PRIDE IN SERVING YOU ONLY THE BEST QUALITY INGREDIENTS INCLUDING EXTRA VIRGIN OLIVE OIL, WILD CAUGHT FISH & ANGUS GRASS FED MEATS

ASK YOUR SERVER ABOUT OUR SEASONAL SAUCES, RELISHES, OR GIFT CARD SELECTION AVAILABLE FOR PURCHASE