



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 **15**

CEVICHE
shrimp, calamari, cilantro, citrus, served with chips **16**

RICE BALLS
rice rolled with feta, ground beef, scallions, breadcrumbs, chipotle aioli **14**

SHORT RIB CHILI
braised short rib, black bean, onion, chipotle, monterey jack **14**

CALAMARI MEXICANO (OR MAKE IT BUFFALO STYLE)
lightly dusted & fried, jalapeño, chipotle aioli or tossed in buffalo sauce **17**

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 8 carne asada 8 pulled pork 7 chicken/buffalo chicken 7 cauliflower 5 veggie hash 5 pulpo 9 shrimp 9

TANGY WINGS
bbq w/ garlic aioli dipping sauce **16**

OAXACAN CHICKEN SOUP
braised chicken, vegetables, chipotle tomato base **10**

CHICKEN & RICE SOUP
braised chicken, rice & vegetables **10**

EMPANADA
ground beef empanadas **14**

MOZZARELLA STICKS
handrolled, always gf **14**

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. **26**

MED-MEX BOWL
snap peas, quinoa, bitter greens, corn, radish, cucumber, avocado crema **16**

MEXICAN CHOPPED BOWL
romaine, bell peppers, red onions, jicama, zucchini, tomatoes, black beans, fresh corn, cilantro **15**

MEDITERRANEAN SALAD
arugula, tomatoes, onions, feta, dill **15**

POPOJITO SALAD
mixed greens, gorgonzola, oranges, cranberries, walnuts **15**

SPINACH & AVOCADO SALAD
tomatoes and scallions **15**

WATERMELON SALAD
cucumber, goat cheese, mint, diced watermelon **15**

RICE BOWL
rice or quinoa bowl, add protein or veggies with lettuce, grilled corn, sweet plantains, pico, sour cream, or dressing **16**

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 9 pulled pork 7 ground beef 6 chicken 7 short rib 8 mahi, pulpo, shrimp, salmon 9 veggie 5

ENCHILADAS
chicken or pork served in a mole or salsa verde sauce topped w sour cream & cotija cheese served w 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 **26**

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 27
shrimp 27
chicken 26
octopus 28
steak & shrimp 27
steak & chicken 27
chicken & shrimp 27
veggie 25 (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 10
with garlic aioli

RICE & BEANS 7

TRUFFLE COTIJA FRIES 10
truffle oil, cotija cheese

SWEET POTATO FRIES 8

CHARRED BROCCOLI 10
garlic aioli

SWEET PLANTAINS 8

TOSTONES 8
w chimichurri sauce

POPOJITO KIDS

CHEESE QUESADILLA 6
carne asada 5 chicken 4
BURRITO 8
rice, beans, jack cheddar carne asada 5 chicken 4
GROUND BEEF TACOS 8
two ground beef hard shells with jack cheddar
CHICKEN FINGERS & FRIES 14

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 HOT SAUCE, APPAREL, OR GIFT CARD SELECTION AVAILABLE FOR PURCHASE PRICES SUBJECT TO CHANGE. PLEASE NOTIFY YOUR SERVER, THE MANAGER, OR THE CHEF IF YOU HAVE A FOOD ALLERGY