

LUNCH MENU

monday - friday 12pm - 4pm



PARA EMPEZAR

- guacamole tasting** 13.5
guacamole tradicional 9.
tomato, cilantro, onion, chile serrano
guacamole mango 9.5
pico de gallo, jicama, chipotle
guacamole piña 9.5
pineapple, tomatillo, habanero, mint
ceviche del dia 9.5
ask your server for the daily ceviche



ENSALADAS

- ensalada de la casa** 7.5
mixed greens, napa red cabbage,
corn, jicama, queso fresco,
chipotle-balsamic vinaigrette
add carne-rosemary marinated organic skirt steak 3.
add pollo-herb marinated chicken 3.
add camarón-sautéed garlic shrimp 4.



PARA ACOMPAÑAR

- verduras de temporada** 3.5
roasted seasonal vegetables
three corn pico de gallo 3.5
hominy, white & yellow corn,
tomato, cilantro
rajas 3.5
roasted poblano pepper,
sautéed onion, crema fresca

LUNCH SPECIAL **\$12.5**

choose any **torta**, **burrito**, or **taco** served with rice, beans, and plantains or mixed green salad

TORTAS

mexican style hot sandwich with
black bean purée, napa cabbage,
tomato, jalapeño, avocado,
oaxaca cheese

BURRITOS

flour tortilla with rice, black beans,
manchego cheese, lettuce,
avocado, crema fresca

TACOS

four per order
with homemade corn tortillas

pastor

ancho-guajillo rubbed pork, grilled pineapple, chile de árbol salsa

carne

rosemary marinated organic skirt steak, potato-poblano-cactus fundido, avocado

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pollo

herb marinated chicken, piloncillo pickled sweet potato, chipotle salsa, crispy manchego

calabacitas

grilled zucchini, black bean hash, cactus pico, tomatillo salsa



CHUPES

margarita tradicional 10
tequila blanco, lime, orange
add fruit 2. add smoke 3. free heat

buena tierra 13
siete leguas blanco, limoncello, cilantro, mint

smokey pablo 12
regional reposado, mango, chile morita, blueberry float

jamaica 10.5
tequila blanco, hibiscus, lime, orange juice

mercado 10.5
tequila blanco, pineapple, lime, chile piquín

guavacava 11
tequila blanco, cava, guava, spice syrup

pepino el pyu 10.5
tequila blanco, cucumber, lemon, hoja santa, cumin salt

tres cítricos 10.5
tequila blanco, orange, grapefruit, lime, habanero



SANGRIA CON PIQUETE

blanca 10
white wine, brandy, pineapple, elderflower

roja 10
red wine, jimador blanco, guava, cinnamon



CHELAS

de botella 5
dos equis / modelo especial / negra modelo / pacifico / sol

chelada 6
beer of choice, ice, lime, salt

michelada 6
beer of choice, lime, worcestershire, tabasco, salt



VINITO

ESPUMOSO

cava brut / christalino / spain / nv 10/34

BLANCO

pinot grigio / prima tierra / friuli-italy / 09 8/30

chardonnay / the puppeteer / s. australia / 08 8/30

reisling / bunchen / germany / 07 10/34

ROSADO

rosé malbec / crios / mendoza / argentina / 10 12/38

TINTO

pinot noir / artesi / chile / 08 10/34

chianti / strozzi / tuscan / 08 8/30

malbec / i.catena / mendoza / argentina / 09 9/32