

GUACAMOLES one 7.5 / two 10.5 / three 12.5

tradicional
tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

chipotle
jicama, mango, pico de gallo

piña
pineapple, tomatillo, habanero, mint

manzana
apple, tomatillo, almond, habanero

mole poblano
plantain, pico de gallo

toreado
sauteed chile serrano, garlic, oregano, tomatillo pico

BOTANAS

corn masa quesadillas 8.5
oaxaca-manchego cheeses, wild mushrooms
salsa verde, crema fresca

camaroncitos al chipotle 8.5
beer battered rock shrimp, lettuce tortillas, jicama,
cucumber, roasted tomatillo

flautas 8.5
crispy rolled tortillas, chicken barbacoa, black bean purée,
tomatillo salsa, crema fresca

TACOS 10.5

three tacos per order with home made corn tortillas

add rice & beans or salad 3.5

pastor
chile ancho rubbed pork, grilled pineapple, chile de árbol salsa

camarón
shrimp, roasted garlic, chipotle mojo, avocado

carne
rosemary marinated skirt steak,
potato-rajas fundido, avocado

estilo baja
beer battered mahi mahi, mexican style coleslaw, chipotle aioli

carnitas
michoacán style braised pork,
chile de árbol coleslaw, toasted peanuts

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

pescado
tilapia, chile poblano, tomatillo-garlic mojo

rajas
black bean hash, chile poblano rajas, crema fresca,
crispy potatoes

CEVICHES one 9.5 / two 17.5 / three 24.5

pulpo
octopus, pico de gallo, tomatillo, olives, avocado,
citrus-chipotle broth

camarón
shrimp, tangerine, roasted jalapeños, citrus-guajillo broth

dorado
mahi mahi, avocado, tomato, orange-chile de árbol broth

ENSALADAS

verde 8.5
mixed greens, red cabbage, corn, jicama,
queso fresco, chipotle-balsamic vinaigrette
add shrimp, steak or chicken 4.5

césar 13.
adobo grilled chicken breast, romaine hearts,
chile piquín croutons

PLATOS FUERTES

served with tortillas

pollo a las brasas half 15.5 / whole 25.5
adobo marinated chicken,
three corn pico de gallo, chile de árbol salsa

tampiqueña 23.5
grilled 12oz skirt steak, mole enchilada,
roasted onion and poblano rajas

enchiladas verdes 17.5
oaxaca-manchego cheeses,
creamy tomatillo sauce
choice of shrimp or chicken

PARA ACOMPAÑAR

elote mexicano 4.5
mexican style corn on the cob

arroz verde 5.5
green rice casserole, oaxaca-manchego cheeses

plátanos machos 4.5
fried plantains, mole poblano crema

arroz y frijoles 4.5
homestyle rice, black beans

corn pico de gallo 4.5
hominy, white & yellow corn, onion, tomato, cilantro

rajas 4.5
roasted poblano, potato, onion, tomato, crema fresca

SALSAS

chipotle roasted tomatillo,
piloncillo pickled chipotle, roasted garlic

cacahuete grilled tomato,
toasted peanuts, chile de árbol

verde tomatillo, chile serrano,
caramelized red onion, cilantro

roja roasted tomato,
garlic, chile de árbol

one 3. / two 4.75
crispy corn bites add 5.5

chile de árbol grilled tomatillo,
chile de árbol, garlic, onions

habanero grilled tomato,
chile habanero, garlic, lemon



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20% gratuity will be added to parties of 6 or more

chef/partner patricio sandoval
corporate chef jose mendin



LAS DAISIES

margarita tradicional	9
el jimador blanco, grand marnier, fresh lime juice, organic agave nectar add fruit 2. add smoke 3. free heat.	
b.n.g.t.m. (big nose goes to mexico)	12
herradura blanco & reposado, dark rum, guava, orgeat, fire	
pepino el pyu	9.5
tequila blanco, cucumber, lemon, hoja santa, cumin salt	
little market	11
tequila reposado, fresh pineapple, chile guajillo, pico piquín	
smokey pablo	11
tequila reposado, mango, chile morita, blueberry float	
shady gato	10
tequila blanco, averna, mezcal, fresh strawberry, lemon, fantasia de naranja	



CHAMUSCADOS

alfie's apple	11
mezcal, apple sidral, elderflower, lemon, chinese five spice	
little less misty	11
mezcal, hibiscus flower, ginger, lime, agave nectar, jarritos de toronja	
los hermanos	9.5
mezcal, passion fruit, mint, agave nectar, yucateca	
dizzy oxacacan	10
mezcal, averna, grapefruit, lemon, ginger beer, cayenne	



CHELAS CON PIQUETE

michelada	6
cerveza of choice, lime, salsa inglesa, secrets	
el pirata	8
tequila blanco, pineapple, spices, chile, cerveza	

we use only 100% blue agave tequila



CHELAS

corona	dos equis lager	negra modelo	tecate
corona light	modelo	pacifico	



VINITO

ESPUMOSO

prosecco extra dry / fantinel / friuli-italy / mv	12/38
champagne brut / moët & chandon / mv	187ml 12
champagne brut / alfred gratien / mv	80
champagne brut / krug "grand cuvée" / mv	220

BLANCO

pinot grigio / primaterra / friuli-italy / 09	8/30
grüner-veltliner / leth / austria / 08	12/38
pecorino / velenosi / marche-italy / 08	40
sauvignon blanc "laurel" / casa marin / chile / 09	60
albariño / zarate / rias baixas-spain / 08	54
torrontes / nomade / mendoza-argentina / 09	11/36
gewürztraminer / albert seltz / alsace-france / 08	48

TINTO

zweigelt / anton iby / austria / 06	43
pinot noir / hofstatter / alto adige-italy / 08	65
pinot noir / domaine chandon / carneros / 06	12/38
côtes-du-rhône / mas goudareau / france / 08	12/38
garnacha / dido / montsant-spain / 07	57
barbera d'alba / fontanafredda /piedmont / 08	8/30
malbec / e. catena / mendoza-argentina / 08	9/32



NADA DE NADA

coca cola mexicana	4
jarritos grapefruit, mandarin, mango, pineapple, tamarind	4
sidral apple soda	4
refrescos de la casa home made sodas	5
l.b.n.g.t.m (little big nose goes to miami) just like his papa pero sin booze	6