

DINNER MENU

SERVED EVERYDAY, 5PM-MIDNIGHT



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STARTERS

Jalapeño Rellenos \$8 {S}

Stuffed with red snapper, raisins, pepitas, capers

House-made Guacamole \$8 {V}

Ensalada de Verdolagas \$8 {V}
Purslane salad with chopped egg, shaved radish, red onion, chili, lime

Quelites con Frijoles \$8 {V}

Sauteed wild spinach with almonds, chipotle, pinto beans and warm corn tortillas

Rajas con Crema \$8 {V}

Roasted poblanos & flour tortillas

Shrimp and Tamarind Ceviche \$11

Tamarind water with red onion, avocado, Serrano chilies, pepitas

Bay Scallop Ceviche \$11

Grapefruit, jicama, avocado, mint, radish, jalapeno vinegar

Frijoles Puercos \$8

Well-fried beans with bacon lardons, house-made chorizo

TACOS

HOUSE-MADE CORN TORTILLA

Ensenada-style Fish \$6

Beer battered and fried

House-made Chorizo \$5

Fresh pork sausage

Lengua y Tomatillo \$5

Braised tongue with avocado salsa

Cecinas \$5

Salted beef with salsa verde

Al Carbon \$6

Seared skirt steak

{V} = VEGETARIAN
{S} = SPICY

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

MAIN COURSES

CEMITAS

TRADITIONAL PUEBLAN SANDWICHES

Carne Enchilada \$12 {S}

Chili marinated pork

Pollo Milanesa \$12

Breaded chicken cutlet

House-made Chorizo \$12

Fresh pork sausage

Al Carbon \$12

Seared skirt steak

SPECIALTIES

Carnitas \$18

Chopped pork served by the 1/2 lb. with salsa verde & warm corn tortillas

Pollo Barbacoa \$16

Chili rubbed and roasted half chicken, served with mezcal raisin – fried plantain coconut rice

Red Chili Short Ribs \$19

Braised in chili rojo, served with pickled vegetable salad, warm tortillas and crema

Heritage Pork Green Chili Stew \$16

Slow cooked and pulled — served with roasted green chilies & warm flour tortillas

Cabrito \$23

Sour orange, garlic and chili rubbed goat. Slow roasted and served chopped with salsa borracha & warm flour tortillas

Enchiladas \$14

- Queso Chihuahua with Red Chili {V}
- Tomatillo Braised Chicken

SIDES

Mexican Rice \$4.50

Black Beans \$4.50 {V}

Soupy Beans \$4.50 {V}

Frijoles Refritos \$4.50

HUARACHES

OVAL SHAPED, THICK MASA SHELL

Al Carbon \$15

Seared skirt steak

House-made Chorizo \$14 {S}

Fresh pork sausage

Carne Enchilada \$14 {S}

Chili marinated pork

Huitlacoche \$14 {V}

Mexican “corn truffle”

DESSERT

Churros y Chocolate \$6