

LUNCH / BRUNCH MENU

SERVED MONDAY-SATURDAY 12-4PM, SUNDAYS 11AM-4PM



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STARTERS

House-made Guacamole \$8 {v}

Quelites con Frijoles \$8 {v}

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

Ensalada de Verdolagas \$8 {v}

Purslane salad with chopped egg, shaved radish, red onion, chili, lime

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

TWO TACOS*

HOUSE-MADE CORN TORTILLAS WITH MEXICAN RICE AND BLACK BEANS

Ensenada-style Fish \$15

Beer battered & fried

House-made Chorizo \$13 {s}

Fresh pork sausage

Lengua y Tomatillo \$13

Braised tongue w/avocado salsa

Cecinas \$13

Salted beef with salsa verde

Al Carbon \$15

Seared skirt steak

*individual tacos available á la carte

SIDES

Add Two Eggs \$4

Mexican Rice \$4.50

Black Beans \$4.50 {v}

Soupy Beans \$4.50 {v}

Frijoles Refritos \$4.50

Rice & Beans \$5

Esquites \$8 (serves two)

Grilled and sauteed sweet corn, lime juice, arbol chili & queso cotija

{v} = VEGETARIAN

{s} = SPICY

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

CEMITAS

TRADITIONAL PUEBLAN SANDWICHES SERVED WITH MEXICAN RICE AND BEANS

House-made Chorizo \$12 {s}

Fresh Pork Sausage

Pollo Milanesa \$12

Breaded chicken cutlet

Al Carbon \$13

Seared skirt steak

Carne Enchilada \$12

Chili marinated pork {s}

HUEVOS - EGGS

Huevos Rancheros \$12*

Fried eggs with frijoles refritos, salsa roja & warm corn tortillas

*Add carnitas, al carbon or carne enchilada for \$4

Chilaquiles \$12*

Braised crispy tortillas with fried eggs & green sauce

*Add carnitas, chicken or carne enchilada \$4

Chorizo & Egg Burrito \$14

Served with salsa verde, crema, cilantro & onion

SPECIALTIES

Carnitas \$14

Chopped pork with salsa verde & warm corn tortillas

Pollo Barbacoa \$14

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

Red Chili Short Ribs \$15

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

Heritage Pork Green Chili Stew \$14

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

Cabrito \$18

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

Enchiladas \$12

– Queso Chihuahua with Red Chili {v}

– Tomatillo Braised Chicken

DESSERT

Churros y Chocolate \$6