



5/1/2026

Appetizers:

**Chicken pozole rojo** – Hominy onion, lettuce, cilantro, radish – 11

**Empanadas al Pastor** – pulled pork, guajillo chili, celery, onion, potatoes, carrots, pepperjack cheese, cilantro lime sauce, topped with pineapple salsa - 19

Entrees:

**Taco Salad** – Romaine, seasoned ground beef, tomato, jalapeno, corn, black beans, cheddar cheese, sour cream, guacamole, tortilla strips, chipotle cilantro vinaigrette - 24

**Tacos al Pastor** – Marinated pulled pork, Mexican guajillo salsa, pineapple, kale slaw, cilantro, Mexican street corn - 24

**Churrasco** – 10 oz. skirt steak, chimichurri, dirty rice, refried black beans - 48

**Poblanos Rellenos** – Pan fried poblano peppers stuffed with dirty rice and queso fresco, served with Mexican guajillo salsa, sour cream, cilantro - 24

Dessert:

**Churro Sundae** – Caramel stuffed churros, dulce de leche, vanilla ice cream, whipped cream, cinnamon, mint – 14

**Tres Leches** – whip cream, kiwi, blackberry, topped with a dust of cinnamon - 12

\*- *contains nuts*

Featured Wines:

**Ashbrook Estate**, Margaret River, Australia, 2023 *Chardonnay* 17/gls 64/btl

This wine is a sculptured combination of stone and citrus fruits balanced with the highest quality French oak. Perfectly integrated, delicious and complex and will age gracefully for many years to come.

**Bodegas Borsao**, Campo de Borja, Aragon, Spain 2024 *Garnacha, Tempranillo* 17/gls 64/btl

Cherry red with violet nuances. Has a ripe fruit nose with floral tones. A full-bodied wine, spicy and with a complex and long aftertaste.