



5/2/2026

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.