

## STARTERS

**GUACAMOLE** *Made with fresh avocados every day* 11 *gf vg*

**KALE NACHOS** *blue corn tortillas, chopped kale tossed in caesar dressing, cojita cheese, black beans, creamy jalapeno salsa* 7 *gf*

**ELOTE** *corn on the cob with cojita cheese & tajin spiced spread* 4.5 *gf*

**SQUASH FLOWER RELLENO** *zucchini squash flower, jack cheese, herbs, crema, pico de gallo* 11

**CEVICHE** *white fish, fresh lime juice, jalapeños, cucumber, tomatoes & onions* 16 *gf*

**TAQUITOS** *3 chicken or cochinita pibil taquitos served with guacamole & sour cream* 11.5

**CANTINA NACHOS** *black beans, cheese, enchilada sauce, guacamole, jalapeños, onions, tomatoes & sour cream* 13

## SOUPS

**MUSHROOM SOUP** *Made with fresh portabello, crimini & oyster mushrooms* 7.5 *gf vg*

**TORTILLA SOUP** *Tomato purée, herbs, spices and no animal products* 4 | 7.5 *gf vg*

**BLACK BEAN SOUP** *Made with fresh herbs and no animal products* 4 | 7.5 *gf vg*

**MAMACITAS CHICKEN SOUP** *With white meat chicken, veggies, rice and a sidebar of limes, cilantro, onions & jalapeños* 16 *gf*

## SALADS & TOSTADAS

**LA PEPITA** *Roasted pepitas, chopped kale, whole black beans, roasted corn, red bell peppers and cotija cheese in cumin vinaigrette* 11 *gf*

**HALE KALE CAESAR** *chopped kale, roasted marcona almonds, parmesan cheese in citrus caesar dressing* 11 *gf*

**TACO SALAD** *Chicken machaca, avocado, tomatoes, cheese and tortilla strips in our lime cilantro dressing (sub grilled flank steak for \$3 / salmon for \$4)* 15 *gf*

**LIME CILANTRO CHICKEN SALAD** *Lime cilantro marinated chicken, romaine, avocados & tomatoes (Heather's Sunday night favorite)* 15 *gf*

**SANTA FE CHOPPED** *Grilled chicken, black beans, jack cheese, corn, bell peppers, tomatoes, tortilla strips, chipotle dressing (Grant subs seared ahi for \$5)* 15 *gf*

**SEARED AHI ARUGULA SALAD** *Seared ahi, organic arugula, persian cucumbers, portabella mushrooms, goat cheese & baby heirloom tomatoes* 20 *gf*

**CHICKEN FAJITA TOSTADA** *Grilled chicken, bell peppers & onions, beans, jack & cheddar cheese, tomatoes, guacamole & sour cream over a crispy corn tortilla* 16.5 *gf*

**TOSTADA DE LA CASA** *Beans, jack & cheddar cheese, tomatoes, guacamole & sour cream over a crispy corn tortilla* 11 *gf vg*

## SALAD & TOSTADA ADDS

**LIME CILANTRO CHICKEN** 5 *gf*

**MARINATED FLANK STEAK** 7 *gf*

**SESAME CRUSTED SEARED AHI** 8 *gf*

**BLACKENED SALMON** 8 *gf*

**GRILLED SHRIMP** 8 *gf*

**BEEF BARBACOA** 7 *gf*

**CHICKEN MACHACA** 5 *gf*

## SIDES

**ELOTE** *Oaxacan roasted corn on the cob* 4.5 *gf vg*

**ACHIOTE SAUTEED ZUCHINNI** 5 *gf vg*

**BLACK OR PINTO BEANS** 3.5 *gf vg*

**SPANISH RICE** 3.5 *gf vg*

**VEGGIE WILD RICE** 5 *gf vg*

**GUACAMOLE SIDE** 3.75 *gf vg*

**SAUTÉED VEGGIES** 4 *gf vg*

**FRENCH FRIES** 3 *gf*

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## COMBO PLATES

1 Item ~13  
2 Items ~16.5

**PICK 2 SIDES**  
Spanish Rice / Anchiote Zucchini  
Black Beans / Refried Beans

**ADD \$2**  
Soup or  
Organic Greens

**RELLENOS** *traditional relleno +\$2, squash flower +\$2*

**ENCHILADAS** *cheese, chicken machaca, chicken mole +\$1, oaxacan +\$1, suiza enchilada +\$1.5, beef barbacoa +\$1.5*

**TACOS** *grilled chicken, crispy chicken machaca, crispy black bean, chicken mole +\$1, pork pibil +\$1, crispy beef barbacoa or carne asada +\$1.5, seafood +\$1.5*

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## ENTREES

(Add Soup or Organic Greens for \$2)

**MOLCAJETE** *Steak, shrimp, chicken, relleno & guajillo chili sauce slow cooked in a sizzling molcajete, served with rice, beans & tortillas* 29 *gf*

**BLACKENED SALMON** *Grilled salmon, red peppers, zucchini & squash, served with spinach salad* 23 *gf*

**CHICKEN MOLE OXAQUEÑO** *Grilled chicken with our mole, rice, black beans, cotija cheese, pico de gallo, sour cream & tortillas* 20

**CHICKEN SUIZA ENCHILADAS** *Two enchiladas suiza served with black beans, rice, avocado, crema & pico de gallo* 17.50 *gf*

**ENCHILADAS DE OAXACA** *Three white cheese enchiladas, tomato epazote sauce, avocado, crema & pico de gallo (add grilled chicken \$3)* 15.5 *gf vg*

**CHICKEN MOLE COMBO** *crispy chicken mole taco, chicken mole enchilada, rice & pico de gallo* 16.75

**FAJITAS** *Chicken grilled with peppers & onions served with rice, beans, guacamole, sour cream & tortillas (sub steak \$3, shrimp \$5)* 19 *gf*

**CARNE TAMPIQUEÑA** *Grilled steak, enchilada queso in tomatillo sauce, chile relleno, tortillas, guacamole & sour cream* 19.5 *gf*

**ARROZ CON POLLO** *Chicken, bell peppers & onions sauteed in tomato jalapeño sauce, cheese, avocado, sour cream & tortillas* 17 *gf*

**CARNITAS** *Tender marinated pork in tomatillo salsa, rice, beans, guacamole, sour cream & tortillas* 18 *gf*

**COCHINITA PORK PIBIL** *Slow cooked anchiote pork served with rice, avocado, pickled radish & tortillas* 20 *gf*

## BOWLS

**MAKE YOUR OWN BOWL** Rice, beans and add what you like 6.95 *gf*

**GARDEN VEGGIE BOWL** Zucchini, squash sautéed in pepita pesto sauce over veggie wild rice 14 *gf vg*

**CARNE ASADA PROTEIN BOWL** Chopped steak, black beans, guacamole, cheese, romaine & pico de gallo 16 *gf*

**BLACKENED SALMON PROTEIN BOWL** Avocado, roasted corn, pickled cabbage, black beans, salsa verde 16 *gf*

**CHICKEN FAJITA BOWL** Grilled chicken, bell peppers & onions, rice, black beans & guacamole 14 *gf*

## BURRITOS & WRAPS (Add Soup or Organic Greens for \$2)

**DESIGNER BURRITO** Rice, beans and add what you like 7.5

**POLLO ASADO BURRITO** Black beans, avocado, jack cheese and pico de gallo (sub steak \$2) 13.5

**BAJA FISH BURRITO** Batter fried white fish, rice, oaxacan slaw, avocado, cilantro, creamy chipotle 13.5

**KITCHEN BURRITO** Chicken machaca, rice, beans, tomatos & onions topped with ranchero sauce and melted cheese, guacamole & sour cream 16.5

**CHICKEN FAJITA BURRITO** Grilled chicken, bell peppers & onions, black beans, served with fresh guacamole (sub steak \$2) 14

**ACHIOTE CAESAR WRAP** Achiote marinated grilled chicken, romaine, sun dried tomatoes, pamesan, tortilla strips (Todd's ask) 12

## QUESADILLAS (Add Soup or Organic Greens for \$2)

**CHEESE QUESADILLA** Served with fresh guacamole & sour cream 10.5 *vg*

**CRISPY TOMATO BASIL QUESADILLA** 11.5 *vg*

**MOLE NEGRO CHICKEN QUESADILLA** Mole negro made from scratch, guacamole & sour cream 14.5

**SMO QUESADILLA** Grilled spinach, mushrooms & onions served with guacamole & sour cream 13.5 *vg*

**CHICKEN FAJITA QUESADILLA** Served with guacamole & sour cream 15.5

### **burritos, bowls & quesadilla add ons**

chicken 3.5 | flank steak 5 | barbacoa 5 | cheese 1 | guacamole 2 | sour cream 1 | shrimp 7 | veggies 4 | achiote zuchinni 2

## VEGETARIAN PLATES (Add Soup or Organic Greens for \$2)

**BLACK BEAN TACOS** Two crispy black bean tacos served with rice & organic greens 15 *gf vg*

**OAXACAN ENCHILADA & CRISPY BLACK BEAN TACO** With rice & an organic baby mixed green salad 15 *gf vg*

**GARDEN BURRITO** Spinach, mushrooms, onions, tomatos, rice & beans topped with tomatillo sauce & cheese, served with guacamole 16 *vg*

## MEXICAN BREAKFAST

**HUEVOS RANCHEROS** Eggs over easy in tomato jalapeno sauce, served with rice, beans & tortillas 11.50 *gf*

**CHILAQUILES VERDES** Crispy corn tortillas sautéed in salsa verde, eggs sunny side up, cheese, sour cream & pico de gallo 11.50 *gf*

**CHICKEN MACHACA & EGGS** Served with rice, beans & tortillas (sub beef barbacoa \$3) 11.50 *gf*

**CHORIZO & EGGS** Served with rice, beans & tortillas 11.50 *gf*

**BREAKFAST BURRITO** Eggs, chicken machaca, beans, & cheese served with guacamole (sub beef barbacoa +\$3) 11

**BREAKFAST QUESADILLA** Eggs, spinach, mushrooms, onion, cheese served with guacamole & sour cream 12

## \$7.5 KIDS PLATES for kids 12 and under

**GRILLED CHICKEN** with rice & beans *gf*

**GRILLED CHEESE SANDWICH** served with french fries *vg*

**TAQUITOS** two chicken taquitos, rice & beans *gf*

**CHEESE QUESADILLA** served with rice & beans *vg*

**BEAN & CHEESE BURRITO** with side of spanish rice *vg*

**CHICKEN TACO PLATE** with rice & beans *gf*

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## FAMILY PACKS

feeds 3-4 / includes rice, beans, chips & salsa / for take out and delivery only

**TACO PACK 35**  
**ENCHILADA PACK 30**

**FAJITA PACK 40**  
**CARNITAS PACK 40**

## MARGARITAS BY THE PITCHER

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vegetarian dishes (*vg*) | gluten free dishes (*gf*) | always happy to accomodate allergies  
if your gluten allergy is severe, speak to a manager. we use the same frying oil and pans to prepare several items.