



## DESAYUNO

- \*\*\*\*\*
- GUACAMOLE TOASTS** \$12  
TWO PIECES OF SOURDOUGH BREAD, GUACAMOLE, HARD BOILED EGG, PICO DE GALLO, CHILE DE ARBOL & TAJIN SPICE, SIDE BREAKFAST POTATOES
- HUEVOS RANCHEROS** \$12  
CORN TORTILLAS, RANCHO GORDO BEAN PUREE, COTIJA CHEESE, ROASTED TOMATO & JALAPENO SALSA, TWO FRIED EGGS SERVED WITH RICE & BEANS
- CHILAQUILES** \$12  
MI RANCHO TORTILLA CRISPS, TOMATILLO & ROASTED SERRANO SALSA, CREMA, QUESO FRESCO, SIDE OF RICE, BEANS & TOPPED WITH A FRIED EGG  
+\$4 ADD CHICKEN OR CARNITAS +\$5 ADD STEAK OR SHRIMP
- HUARACHES** \$14  
CORN MASA STUFFED WITH BLACK BEANS, RICE AND JACK CHEESE, SAUTEED CORN, ZUCCHINI, ROASTED CHERRY TOMATOES SALSA, TWO FRIED EGGS
- HUEVOS MOTULENOS** \$14  
TWO BAKED EGGS, CHARRED CHILE ANCHO-TOMATO SALSA, JACK CHEESE, CREMA, PICO DE GALLO, PLAINTAINS
- MATADOR BENEDICTO** \$14  
CHORIZO SAUSAGE, EGGS, ENGLISH MUFFIN, CHILI ANCHO BERNAISE, BREAKFAST POTATOES
- BREAKFAST TACOS** 2 or 3 \$9/\$13  
SCRAMBLED EGGS, HOUSE MADE CHORIZO, GREEN TOMATILLO SALSA, QUESO FRESCO
- BREAKFAST BURRITO** \$15  
CHORIZO SCRAMBLED EGGS, JACK CHEESE, ROASTED FRIED POTATOES, BACON STRIP, HOUSE GUACAMOLE, SOUR CREAM, TOMATILLO SALSA
- TORREJAS Y FRESAS** \$10  
BRIOCHE FRENCH TOASTS, AGAVE SYRUP AND FRESH BERRIES

## TACOS

MIX & MATCH

2 TACOS \$10 - 3 TACOS \$15

*SPECIAL: 4 OF THE SAME TACO FOR \$18*

- \*\*\*\*\*
- VEGETARIAN TOFU-RIZO**  
SWEET CORN, CHERRY TOMATOES, ZUCHINIS, WILD MUSHROOMS, NOPALES
- TACOS AL PASTOR** CHOOSE EITHER PORK OR FISH  
BACON WRAPPED SLOW ROASTED PORK  
OR 'A LA PLANCHA' ROCK COD WITH PICO DE GALLO  
SERVED WITH ANCHO CHILE AIOLI & PINAPPLE
- CARNITAS**  
PORK SHOULDER CONFIT, GUACAMOLE, ROASTED TOMATILLO, CHIPOTLE & CHILE DE ARBOL SALSA
- BARBACOA**  
SLOW COOKED AND THEN SHREDDED BEEF, ROASTED TOMATILLO, CHIPOTLE & CHILE DE ARBOL SALSA, ONIONS, CILANTRO
- POLLO MILANESA** CHOOSE CLASSIC FRIED OR GRILLED  
CHICKEN BREAST, ANCHO AIOLI, GUACAMOLE, CHIPOTLE & CHILE DE ARBOL SALSA, CABBAGE SLAW
- TACOS DE MATADOR**  
NEGRO MODELO SLOW ROASTED BEEF BRISKET, MANGO SALSA, APPLE & ONION SLAW
- CAMARONES A LA DIABLA** +\$1  
SPICY WILD GRILLED SHRIMPS, MANGO PICO DE GALLO, AVOCADO
- BISTEC RANCHERO** +\$1  
NEW YORK STEAK, HEIRLOOM TOMATO SALSA MOLCAJETE, SAUTEED ONIONS & PEPPERS

## ANTOJITOS DE LA CASA

- \*\*\*\*\*
- TOTOPOS Y SALSA** \$3  
HOUSE MADE SALSA TRIO AND CHIPS
- GUACAMOLE** \$10  
HAAS AVOCADO, CILANTRO, LIME JUICE, PICO DE GALLO
- ESQUITE** \$8  
ROASTED BRENTWOOD CORN OFF THE COB, CREMA MEXICANA, QUESO COTIJA, CHILE DE ARBOL, FRESH LIME JUICE
- FRIJOLES** \$7  
REFRIED PINTO BEANS, COTIJA CHEESE
- ARROZ MEXICANO** \$7  
SPANISH RICE COOKED WITH TOMATO AND ONIONS
- QUESO FUNDIDO** CAN BE MADE VEGETARIAN \$12  
THREE CHEESE BLEND, HEN-OF-THE-WOODS MUSHROOMS, CHILE POBLANO, ROASTED CORN, HOUSE MADE CALIFORNIA CHILE CHORIZO
- EMPANADAS DE POLLO** \$13  
CHICKEN, MUSHROOM, JACK CHEESE, ROASTED HABAÑERO SALSA, SALSA VERDE, SOUR CREAM, CURTIDO
- TOSTADAS DE POLLO TINGA** \$12  
SHREDDED CHIKEN BREAST IN TOMATO & CHIPOTLE SALSA, REFRIED BEANS, LETTUCE, COTIJA CHEESE, AVOCADO, SOUR CREAM
- AGUACHILE DE CAMARON CON TOSTADAS** \$13  
FRESH MEXICAN WILD SHRIMP MARINATED IN LIME JUICE WITH TOMATO, CUCUMBER, ONION, AND CHILES SERVED WITH CRISPY CORN TORTILLAS
- COCTEL DE CAMARON ESTILO VERACRUZ** \$14  
FRESH MEXICAN WILD SHRIMP, AVOCADO, CLAMITO JUICE, SALSA ROJA, JICAMA, CILANTRO, LIME
- COSTILLAS CON CHIPOTLE AGAVE** \$14  
CHIPOTLE & AGAVE GLAZED SPARE RIBS, SIDE SALAD & DICED JICAMA
- QUESADILLA** \$14  
GIANT ORGANIC FLOUR TORTILLA, JACK CHEESE, MUSHROOMS, CORN CHERRY TOMATOES, MILD SALSA VERDE  
+\$4 ADD CHICKEN OR CARNITAS +\$5 ADD STEAK OR SHRIMP

## ENSALADA Y SOPA

- \*\*\*\*\*
- ENSALADA CASERA** \$13  
ROMAINE LETTUCE, CHERRY TOMATOES, SWEET CORN, AVOCADO, OREGANO VINAIGRETTE, PEPITAS  
+\$4 ADD CHICKEN OR CARNITAS +\$5 ADD STEAK OR SHRIMP
- ENSALADA DE BETABEL** \$14  
DICED GOLDEN AND RED BEET, ORANGE SLICES, ARUGULA, GOAT CHEESE CRUMBLE, TOASTED WALNUTS, RAISINS, ORANGE AGAVE VINAIGRETTE
- POZOLE ROJO** \$14  
PORK AND HOMINY STEW, SPARE RIBS, CHILE CALIFORNIA, SERVED WITH SIDE OF FRESH ONIONS, CILANTRO, LIME, QUESO FRESCO, CABBAGE SLAW, CORN TOSTADA
- SOPA RANCHERA** \$13  
CHICKEN BROTH, PULLED CHICKEN BREAST, SALSA MOLCAJETE, DICED CARROTS & ZUCCHINIS, SWEET CORN, MEXICAN RICE, CILANTRO

\* CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

5% SURCHARGE IS ADDED IN SUPPORT OF EMPLOYEE BENEFITS