



ANTOJITOS

GULF SHRIMP TAQUITOS crisp fried tortilla, Monterey Jack cheese, shrimp, chipotle crema, arugula, cotija	9.00
CHICKEN TINGA SOPE masa cups, chicken tinga, black beans, cotija	8.00
CEVICHE VERDE marinated shrimp, salsa verde, cucumber, red onion, cilantro	9.00
CHICKEN TINGA TAQUITOS crisp fried tortilla, chicken tinga, chipotle crema, arugula, cotija	9.00
QUESO BLANCO cheese with fire-roasted chile, housemade chips	8.00
WILD QUESO our queso blanco loaded with guacamole, house-made chorizo with jalapeño-potato-onion mix, sour cream	10.00
QUESO FUNDIDO house-made chorizo with jalapeño-potato-onion mix, sizzling Mexican cheese, corn tortillas	10.00
WILD NACHOS chicken tinga or beef barbacoa, queso, black beans, pico, guacamole, pickled jalapeños, sour cream	13.00

SALSA & GUACAMOLE

SALSA TRIO WITH CHIPS	6.00
WILD SALSA habanero, Texas Noonday onion, carrot, garlic	
POBLANO PECAN PESTO fire-roasted poblano, cilantro, nuts, extra virgin olive oil	
GRILLED PINEAPPLE PICO onions, cilantro, jalapeño, wood-fire grilled pineapple	
MOLCAJETE SALSA serrano, red onions, cilantro, fire-roasted tomatoes	
TRADITIONAL GUACAMOLE grilled sweet onions, jalapeño peppers, lime, cilantro	8.00
SESAME PEPITA GUACAMOLE toasted sesame seeds, roasted pumpkin seeds, avocado mash	8.00
WILD SALSA GUACAMOLE applewood smoked crisp bacon, market tomatoes	10.00

SOPAS & ENSALADAS

SOPA AZTECA VERDE chicken tortilla soup, cheese, tomatillo, hominy, serrano, cilantro	7.00
ENSALADA TROPICAL grilled pineapple, spinach, arugula, mango, coconut habanero vinaigrette	9.00
ENSALADA MEXICANA corn tostada, shredded cabbage, roasted corn, charro black beans, pico, cotija, avocado dressing, cumin-agave vinaigrette	9.00

TORTAS *Available till 5:00 pm*

CHICKEN MILANESA breaded chicken breast, poblano pecan pesto, arugula, cotija	9.00
CHORIZO black bean smear, house-made chorizo with jalapeño-potato-onion mix, shaved red onion, cotija, guacamole	9.00
BEEF BARBACOA pulled braised beef barbacoa, guacamole, caramelized onions, cilantro, Monterey Jack cheese	9.00
CHICKEN TINGA seasoned pulled chicken, black beans, pickled red onions, chipotle cream	9.00

PLATOS FUERTES *Available after 5:00 pm*

GRILLED MARINATED CARNE ASADA * grilled potato, avocado tomato relish, chipotle crema, poblano chimichurri, spiced pepitas	22.00
CAMARONES ASADOS wood grilled gulf shrimp,achiote carrot puree, charred corn, Mexican squash	19.00
CHILE RELLENO fried poblano, house-made chorizo with jalapeño-potato-onion mix, guajillo sauce	16.00
CHICKEN MILANESA fire roasted poblano strips, queso fresco, smoked guajillo sauce, poblano mash potatoes	18.00
GULF REDFISH A LA PLANCHA spice rubbed, black bean sauce, gulf shrimp taquito, cilantro rice	21.00
PORK CALABACITAS slow roasted pork shoulder, Mexican squash, tomatoes, fresh corn and chiles	18.00
LAMB SHANK BARBACOA Modelo braised, slow roasted, salsa borracha, roasted vegetables, black bean stew	24.00

TAMALES, ENCHILADAS & QUESADILLAS

SONORAN CHICKEN ENCHILADAS chicken tinga enchiladas, chili-rubbed tortillas, elote cream, cotija, arugula salad, agave vinaigrette	14.00
SONORAN CHEESE ENCHILADAS cheese enchiladas, chili-rubbed tortillas, elote cream, cotija, arugula salad, agave vinaigrette	14.00
VEGETABLE ENCHILADAS VERDE Swiss chard, spinach, queso fresco, black bean, salsa verde, crisp vegetable chips	13.00
TAMALE PORK CARNITAS chile rubbed pork, cotija, smoked guajillo drizzle	14.00
CHICKEN TINGA QUESADILLA pulled chicken, guajillo chile, roasted corn, Monterey Jack cheese	10.00
QUESO QUESADILLA caramelized onions, Monterey Jack cheese, cilantro	10.00
SHRIMP & BACON QUESADILLA shrimp, green onion, celery, applewood smoked bacon, Monterey Jack cheese	11.00

TAQUERÍA TACOS *Three tacos served with rice and beans*

AL PASTOR roasted achiote citrus rubbed pork, pineapple pico, cilantro	12.00
ARRACHERA STEAK * wood grilled steak, onions, molcajete salsa, cilantro	13.00
CHICKEN TINGA slow-cooked chipotle rubbed chicken, pico de gallo, cilantro	11.00
CHORIZO Y PAPAS house-made chorizo with jalapeño-potato-onion mix, red onion, cotija, cilantro	11.00
CHIPOTLE SHRIMP fried shrimp, Monterey Jack cheese, cilantro	12.00
BEEF BARBACOA Negra Modelo braised beef, chipotle, caramelized onions, cilantro	12.00
PESCADO DEL DÍA fish of the day, avocado, poblano pesto, cilantro	13.00
VEGETALES ASADOS calabacitas, grilled corn, radish, sweet onion, cotija, cilantro	11.00

WILD TACOS *Combination of three*

BRAISED LAMB SHANK TACOS <i>For two</i> Modelo braised slow roasted, mint chimichurri, habanero yogurt, cilantro-radish salad, cucumber pico de gallo	24.00
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FAJITAS

WOOD GRILLED FAJITA SKILLET sautéed onions, peppers, cilantro rice, borracho black beans, salsa verde, crema Mexicana, pico de gallo, papas	
ACHIOTE RUBBED CHICKEN	18.50
GRILLED MARINATED ANGUS BEEF *	19.50
SPICED GULF SHRIMP	19.50
NIÑA FAJITAS <i>Combination of two</i>	20.00
WILD FAJITAS <i>Combination of all three</i>	26.00

SIDES

CILANTRO RICE	3.00	MANGO JÍCAMA SLAW	5.00
BORRACHO BLACK BEANS	3.00	PAPAS CON RAJAS	5.00
ELOTES ASADOS	5.00		

WEEKEND BRUNCH *11:00 am - 3:00 pm*

BEEF BARBACOA POTATO HASH with soft poached farm eggs, black bean puree, hollandaise	9.00
HUEVOS RANCHEROS crisp fried poached egg, chilaquiles verde, refried black beans	10.00
TACO OMELETTE beef picadillo, cheese, pico de gallo, crisp tortilla strips, crema Mexicana	10.00
BREAKFAST BURRITO arrachera steak, eggs, rice, beans, guacamole, salsa habanero, crema Mexicana	10.00
FRENCH TOAST MEXICANA cajeta, berries, pecans	9.50

* Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering.