



## ANTOJITOS

GULF SHRIMP TAQUITOS crisp fried tortilla, Monterey Jack cheese, shrimp, chipotle crema, arugula, cotija	9.00
COCTELES DE CAMARONES shrimp, avocado, tortilla strips, agua chile	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	5.00
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
MANGO GUACAMOLE fresh mango, avocado mash, jalapeño, cilantro	9.00
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 5pm*

CHICKEN MILANESA breaded chicken breast, poblano pecan pesto, arugula, cotija	9.00
COCHINITA pork cochinita, habanero salsa, pickled red onion, black bean purée	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
ADD CALDO 2.00 chicken broth, tomato, roasted chile	

## PLATOS FUERTES *Available after 5pm*

GRILLED MARINATED CARNE ASADA * grilled potato, avocado tomato relish, chipotle crema, poblano chimichurri, spiced pepitas	22.00
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 poblano cheese tamale, pork carnitas, smoked guajillo sauce	14.00
CHICKEN TINGA QUESADILLA pulled chicken, chile, roasted corn, Monterey Jack cheese, crema	10.00
QUESO QUESADILLA caramelized onions, Monterey Jack cheese, cilantro, crema	10.00
SHRIMP & BACON QUESADILLA shrimp, green onion, celery, applewood smoked bacon, crema	11.00

## TAQUERÍA TACOS

*Taqueria style tacos served three in an order*

AL PASTOR roasted achiote citrus rubbed pork, pineapple pico, cilantro	9.00
ARRACHERA STEAK * wood grilled steak, onions, molcajete salsa, cilantro	9.00
CHICKEN TINGA slow-cooked chipotle rubbed chicken, pico de gallo, cilantro	9.00
CHORIZO Y PAPAS house-made chorizo with jalapeño-potato-onion mix, red onion, cotija, cilantro	9.00
CHIPOTLE SHRIMP fried shrimp, Monterey Jack cheese, cilantro	9.00
BEEF BARBACOA Negra Modelo braised beef, chipotle, fresh onions, cilantro	9.00
PESCADO DEL DÍA fish of the day, avocado, poblano pesto, cilantro	9.00
VEGETALES ASADOS portabella mushrooms, garlic, tomato, onion, queso fresco	9.00

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, crema Mexicana, pico de gallo, papas, guacamole	
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	1.00	MANGO JÍCAMA SLAW	5.00
BORRACHO BLACK BEANS	1.00	PLATANO MACHO	5.00
ELOTES ASADOS	5.00		

\* 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.