



(V) Select items can be made Vegan upon request

## FOR THE TABLE

<b>Guacamole (prepared tableside)</b>	<b>10.25</b>
<i>avocado / onion / tomato / cilantro / serrano</i>	
<b>Queso Fundido</b>	<b>11.55</b>
<i>melted oaxaca and chihuahua cheeses</i>	
<i>served with warm flour tortillas / add mushroom epazote for \$2</i>	

## APPETIZERS

<b>Vegetable Sopes</b>	<b>11.25</b>
<i>cactus / corn / tomato / panela &amp; cotija cheeses / crema</i>	
<b>Grilled Vegetable Quesadilla</b>	<b>9.55</b>
<i>corn / rajas / roasted tomato / crema fresca</i>	
<i>mexican cheeses</i>	

## SALAD

<b>Chipotle BBQ Avocado Salad (V)</b>	<b>12.25</b>
<i>avocado / tomato / corn / panela cheese / black beans</i>	
<i>mixed greens / cilantro ranch dressing / crispy tortilla</i>	
<b>Heirloom Tomato Salad</b>	<b>12.75</b>
<i>pickled corn salsa / avocado / goat cheese croutons</i>	
<i>cilantro / charred tomato vinaigrette</i>	

## TACOS & ENCHILADAS

<b>Vegetarian Tacos</b>	<b>12.25</b>
<i>crispy cheese / mushroom / squash / grilled scallion</i>	
<b>Queso Enchiladas</b>	<b>13.75</b>
<i>oaxaca, chihuahua &amp; monterey cheeses / mexican rice</i>	
<i>crema fresca / tomatillo sauce / refried black beans</i>	
<b>Vegetable Enchiladas (V)</b>	<b>14.25</b>
<i>squash / rajas / mushrooms / queso fresco</i>	
<i>salsa roja / tomatillo sauce</i>	

## CHEFS SPECIALS

<b>Chile Relleno</b>	<b>15.25</b>
<i>lightly battered chile poblano / panela cheese / corn</i>	
<i>mushrooms / onions / chile chipotle sauce / refried beans</i>	

## SIDES

*A la carte for \$4.25 each*

**Esquites**  
**Cotija Rice**  
**Entomatada Cheese Rice**  
**Plantains**  
**Refried Black Beans**  
**Mexican Rice**