

GLUTEN FREE MENU

FOR THE TABLE

GUACAMOLE

add 3 salsas: verde cruda, salsa roja, salsa negra* \$1.95

CLASSIC 17.95 | tomato, onion, cilantro, jalapeño, garlic, lime **V**

SWEET & SPICY 17.95 | pineapple, papaya habanero, three cheeses **VG**

SMOKY 17.95 | pork belly, sweet potato, chipotle

GUACAMOLE SAMPLER 26.95

SIETE SALSAS 8.95

sampling of our 7 signature house-made salsas staged from mildest to hottest: avocado, verde, roja, negra*, macha*, morita, habanero papaya

QUESO FUNDIDO 12.95 | oaxaca, chihuahua and asadero cheeses

add carne, shrimp or braised beef +5

chicken or chorizo +3 | jackfruit or rajas +2

BLACK BEAN DIP 7.95 | queso fresco, pico de gallo **VG**

SALAD

ENSALADA MIXTA 14.95 VG | mixed greens, pickled onion, cucumber, tomato, cilantro, watermelon radish, asadero and cotija cheese, citrus vinaigrette

TACOS

3 per order, served with blue corn tortillas
make it into a meal with rice and beans | +5
mix and match and tacos | 22.95

jackfruit tinga (vegan) can be substituted on any taco

CARNE ASADA 18.95 | onion, avocado salsa, salsa roja, cilantro

SHRIMP AL AJILLO 18.95 | garlic butter shrimp cooked in chile de arbol and white wine; cabbage, habanero papaya salsa, garlic lime aioli

CHAR-GRILLED CHICKEN 14.95 | black bean purée, avocado salsa, queso fresco, pico de gallo | 50/50 tortilla

BRAISED BEEF 16.95 | pickled onion, cotija cheese, salsa negra*

BRAISED PORK CARNITAS 14.75 | radish, cabbage, salsa, morita, cilantro

LAMB BARBACOA 18.95 | orange, lime, onion, salsa macha*, cilantro

SWEET POTATO 14.95 VG | goat cheese, corn, huitlacoche (the Mexican truffle) salsa negra*

BURRITO BOWLS

choice of braised beef, char-grilled chicken, pork carnitas, or jackfruit tinga
carne asada or shrimp for +7

TORO BURRITO BOWL 16.75

yellow rice, black beans, three cheeses, pico de gallo, salsa verde, chipotle aioli, Mexican crema

FAJITA BURRITO BOWL 18.75

sautéed peppers and onions, yellow rice, black beans, filled and smothered with queso fundido and salsa ranchera

SURF AND TURF BURRITO BOWL 28.95

(giant burrito) carne asada, shrimp, yellow rice, black beans, oaxaca, chihuahua, asadero and cotija cheeses, pico de gallo, salsa verde, chipotle aioli, Mexican crema

ADD GUACAMOLE +4 | ADD QUESO +4

ENTRÉES

PLANCHA FIRED STEAKS

100% angus beef, served with cilantro rice, black beans, warm blue corn tortillas, pico de gallo, salsa macha*, Mexican crema

SKIRT STEAK 32.95

RIBEYE STEAK 37.95

ADD PEPPERS AND ONIONS +2

**ADD SHRIMP AL AJILLO;
GARLIC BUTTER SHRIMP WITH CHILE
DE ARBOL AND WHITE WINE +7**

PLANCHA FIRED FAJITAS

served with cilantro rice, black beans, 4 warm blue corn tortillas, peppers, onions, garlic chili butter, lettuce, 3 cheeses, mexican crema, pico de gallo

CHICKEN 24.95

SHRIMP 26.95

STEAK 29.95

CHICKEN AND SHRIMP 27.95

STEAK AND SHRIMP 33.95

STEAK AND CHICKEN 31.95

STEAK, CHICKEN AND SHRIMP 36.95

SIGNATURE PLATES

served with yellow rice, refried beans, warm blue corn tortillas

CHICKEN CHIPOTLE 23.95

grilled chicken breasts, peppers, onions, chipotle cream sauce

SEARED SALMON 26.95

sweet potato and hominy hash, charred scallion, chimichurri
*not served with yellow rice, refried beans

CHICKEN ENCHILADAS 22.95

oaxaca, chihuahua and asadero cheeses; salsa ranchera, salsa verde, cilantro crema

SIDES FOR TWO

FRIED SWEET PLANTAINS 6.25 | caramelized, cotija cheese **VG**

CRISPY FRIED POTATOES 5.95 | chipotle aioli **VG**

CHARRED SWEET POTATO 7.25 | chorizo, crema, scallion

CILANTRO RICE 4.95 | poblano, onion, garlic **VG**

BLACK BEANS 4.95 | onion, cilantro **V**

REFRIED BEANS 4.95 | pinto beans, epazote, cotija cheese

YELLOW RICE 4.95 | achiote, lime **VG**

DESSERTS

FLAN 9.95 | sweet vanilla custard, light caramel sauce

SORBET 5.95 | raspberries, tajin

