

GLUTEN FREE MENU FOR THE TABLE

GUACAMOLE

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

JUST FOR ME 14.95
SHARE WITH AMIGOS 19.95

TOP YOUR GUAC
grilled pineapple pico de gallo +4
bacon & cotija + 5
pickled habanero & spiced pepitas +5

QUESO FUNDIDO 14.95 VG
oaxaca, chihuahua and
asadero cheeses

ADD: SHRIMP OR CHORIZO +5
LOBSTER +8

SALSA SAMPLER

SALSA SAMPLER 10.95
sampling of our 7 signature
house-made salsas

STAGED FROM MILDEST TO HOTTEST
avocado, verde, taquera, negra*,
macha*, morita, mango habanero

APPETIZERS

PORK CHICHARRONES 8.95 | creamy jalapeño salsa, tajin

NARANJAS CON TAJIN 4.95 | chile rubbed orange slices

TAQUITOS DE CARNITAS 13.95 | guacamole, pico de gallo, avocado salsa, mexican crema, cotija cheese

GEVICHE, COCTELES, CRUDOS

SPICY AHI TUNA TOSTADA 22.95 | guacamole, chipotle aioli, serrano chiles, pickled red onions

COCTEL DE CAMARONES 18.95 | shrimp, tomato, onion, garlic, jalapeño, cucumber, lime, cilantro

SOUPS & SALADS

CHICKEN TORTILLA SOUP 10.95
tomato, cilantro, rice,
mexican crema, crispy tortilla strips

**BEEF & GOAT CHEESE
ENSALADA 15.95**
mixed greens, roasted beets, roasted
sweet potato, goat cheese, candied
walnuts, hibiscus vinaigrette **VG**

ENSALADA MIXTA 13.95
green leaf lettuce, pickled onion,
cherry tomato, cucumber,
cilantro cumin vinaigrette **V**

ADD A PROTEIN: CHICKEN +5 | SHRIMP +7 | CARNE ASADA SKIRT STEAK +12 | GRILLED SALMON +11

TACOS

3 per order

make it into a meal with cilantro rice and black beans | +6

PORK CARNITAS 19.95
chicharrón crumble, salsa verde,
grilled pineapple pico de gallo | *blue corn tortilla*

SWEET POTATO 16.95 VG
goat cheese, corn, huitlacoche (mexican truffle),
salsa negra* | *blue corn tortilla*

CHICKEN TINGA 16.95
chihuahua cheese, salsa taquera, onion,
cilantro | *blue corn tortilla*

SKIRT STEAK CARNE ASADA 23.95
avocado salsa, onion, cilantro | *blue corn tortilla*

VEGAN CHORIZO TACO 16.95

halo food co. vegan chorizo, vegan cheddar jack cheese,
salsa taquera, cilantro, onion | *blue corn tortilla*

BOWL

SURF AND TURF BOWL 28.95 | carne asada, shrimp, yellow rice, black beans, chipotle aioli, cojita,
oaxaca, chihuahua and asadero cheeses

*Item contains nuts.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*We cannot guarantee zero cross-contamination with wheat, eggs, peanuts, tree nuts or milk; please speak with your server about allergies in advance.
Parties of 5 or more will have 20% gratuity added. We can split checks up to (3) equal checks ONLY.

DINNER

GLUTEN FREE ENTRÉES

served with blue corn tortillas

SKIRT STEAK CHIMICHURRI CARNE ASADA 35.95 | morita salsa, scallions, chipotle aioli, cotija cheese; served with roasted zucchini, crispy potatoes & refried beans | **ADD SHRIMP +7** 🌱

SHRIMP DIABLITO 34.95 | chipotle tomato garlic sauce, rajás; served with yellow rice & refried beans 🌱

ANCHO BLACKENED SALMON 38.95 | pico de gallo, cabbage radish slaw, avocado salsa; served with roasted zucchini, cilantro rice & black beans 🌱

MOLE BRAISED SHORT RIBS 42.95 | red chile mole, charred scallion, sweet potato purée; served with yellow rice & black beans

POBLANO CHICKEN 28.95 | grilled chicken, poblano cream sauce, pickled red onion, sweet potato chorizo hash; served with black beans & yellow rice 🌱

TRADITIONAL ENTRÉES

served with cilantro rice & black beans

CAMARONES ENCHILADAS SUIZAS 28.95 | citrus-chile marinated shrimp, roasted corn, oaxaca, chihuahua and asadero cheese, poblano rajás, verde salsa, mexican crema, pepitas 🌱

MEXICAN FLAG CHICKEN ENCHILADAS 25.95 | oaxaca, chihuahua and asadero cheeses, verde salsa, ranchera salsa, mexican crema 🌱

PLANCHA FIRED FAJITAS | warm blue corn tortillas, peppers, onion, garlic chili butter, lettuce, oaxaca, chihuahua and asadero cheeses, mexican crema, pico de gallo
salsa verde chicken 25.95 | shrimp 28.95 | steak 32.95 | any 2 for 33.95 | all three for 37.95

SIDES

YELLOW RICE 5.95 v

CILANTRO RICE 5.95 v

ROASTED ZUCCHINI 5.95 v

BLACK BEANS 5.95
onion, cilantro v

REFRIED PINTO BEANS 5.95
pinto beans, epazote, cotija

FRIED SWEET PLANTAINS 6.95
cotija vG

CHARRED SWEET POTATO 8.25
chorizo, goat cheese, crema, scallion

DESSERT

SAVE ROOM. IT'S ALWAYS A GOOD IDEA.

MANGO SORBET 6.95 v
raspberries, tajin

CHEESECAKE FLAN 12.95
creamy new york cheesecake style custard, sugar glaze

DESSERT DRINKS

COFFEE 3 | CAPPUCCINO OR LATTE 7 | ESPRESSO 5 | DOUBLE ESPRESSO 7

MAKE IT BOOZY: ADD RUMCHATA +4

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