

# FOOD

# MENU

## APPETIZERS

### NACHOS GRANDE

a heaping platter of chips topped with chicken, melted cheese, black beans, red sauce, fresh guacamole, sour cream and roasted corn salsa 18.00  
*skirt steak\* add 5.00 • combo add 4.50*

### GUACAMOLE

made just the way you like it 15.00

### CHORIZO QUESO FUNDIDO

a sizzling blend of melted mexican cheeses, with jalapeños, garlic, and cilantro. served with warm tortillas. 13.00  
*grilled chicken add 2.00 • grilled skirt steak add 3.50*

### QUESADILLA

house cheese blend, flour tortilla, topped with pico de gallo, cilantro, mexican crema, avocado salsa, cotija cheese 14.00  
*chicken add 5.00 • carne asada add 7.00 • al pastor add 5.00  
carnitas add 5.00 • grilled vegetables add 3.00*

### BIRRIA QUESADILLA

birria, house cheese blend, flour tortilla, topped with pico de gallo, cilantro, mexican crema, avocado salsa, cotija cheese, served with consommé 25.00

### FRESH MEX SAMPLER

great for sharing! chicken fajita nachos, chicken quesadilla, buffalo chicken tenders or wings and crispy chicken flautas 26.00

### BORDER WINGS

crispy wings tossed in your choice of sauce, served with ranch 18.50  
*buffalo • mango habanero • ghost pepper bbq*

### CRISPY CHICKEN FLAUTAS

stuffed with fire-roasted red peppers, cheese, grilled corn and chicken. served with grilled pineapple salsa and jalapeño jelly 16.00

### QUESO DIP

chile con queso with crispy chips 10.50

### STREET CORN

grilled corn, chipotle mayo, cotija cheese, tajín, cilantro 12.00

## SOUP & SALADS

### HOUSEMADE TORTILLA SOUP

rich chicken broth, roasted corn, tomatoes, chicken, fresh avocado, tortilla strips  
cup 6 • bowl 10

### CHICKEN & CORN CHOWDER

creamy chowder, kicking chicken, roasted corn, cotija cheese, cilantro, red corn tortilla strips  
cup 6 • bowl 10

### FAJITA SALAD

mesquite-grilled chicken fajitas, romaine, cotija & jack cheese, pepita seeds, fresh avocado, pico de gallo and tortilla strips, with our apple-chipotle vinaigrette 17.75  
*skirt steak\* add 3.00 • shrimp add 5.00*

### TACO BOWL SALAD

black beans, mexican rice, iceberg, pickled red onions, mexican crema, corn salsa, avocado salsa, jack cheese, cotija cheese, served in a crispy flour tortilla bowl 14.00  
*chicken add 5.00 • carne asada add 7.00 • al pastor add 5.00 • carnitas add 5.00*

### CAL-MEX SALAD

chicken, roasted corn and avocado salad, bacon bits, sweet corn croutons, pepita seeds, three cheese mix, romaine with pesto pepita buttermilk dressing 19.50  
*skirt steak\* add 3.00*

## ENCHILADAS & BURRITOS

*served with rice and choice of: beans a la charra, refried beans, or vegetarian black beans. make it a chimi add 2.00*

### CHEESE ENCHILADAS

new mexico red chile sauce topped with melted cheese 13.00

### GREEN ENCHILADAS

salsa chicken, jack cheese, tomatillo sauce and sour cream 18.00

### CHIPOTLE CHICKEN ENCHILADAS

salsa chicken, jack cheese, fresh corn and chipotle-sherry cream sauce 18.50

### SHRIMP & CRAB ENCHILADAS

shrimp and blue crab sautéed in white wine and garlic with veggies, jack cheese and habanero-pesto cream sauce 22.00

### SMOTHERED BURRITO

choice of salsa chicken and jack cheese or picadillo beef and cheddar cheese, with new mexico red chile sauce. rolled with refried beans and topped with melted cheese 19.00  
*make it a chimi add 2.00*

### FAJITA BURRITO

fresh grilled chicken or slow-roasted carnitas, rice, beans a la charra, cheese and fire-roasted salsa 19.00  
*skirt steak\* add 5.00*

### LOBSTER ENCHILADAS

lobster, pickled red onions, lobster cream sauce, mexican crema, avocado salsa, jack cheese, corn tortilla 38.00

## TACOS

### STREET TACOS

two grilled chicken or carnitas tacos on flour tortillas with chipotle aioli and pico de gallo. served with rice and beans 17.00  
*skirt steak\* add 3.50*

### THE OG PINK TACOS

chicken tinga, pickled red onion, shredded iceberg, avocado salsa, jack cheese, crispy pink corn tortilla 19.00

### BEEF BIRRIA TACOS

three handmade corn tortillas, grilled with a layer of melted jack cheese, filled with beef birria & topped with onion-cilantro mix. served with black beans, rice, pickled red onions, and consommé 20.00

### GRILLED FISH TACOS

two flour tortillas filled with grilled fish, cabbage slaw, drizzled with chipotle aioli, topped with cilantro. served with cilantro-lime rice and black beans 18.00

### AL PASTOR TACOS

marinated pork, pineapple salsa, corn tortilla 17.00

### CARNE ASADA TACOS

marinated steak, onion-cilantro mix, avocado salsa, cotija cheese, corn tortilla 20.00

### COCONUT SHRIMP TACOS

crispy coconut shrimp, red cabbage, chipotle mayo, orange chile salsa, mango-habanero salsa, corn tortilla 22.00

### THE BELL TACOS

seasoned ground beef, shredded iceberg, tomato, mexican crema, valentina hot sauce, cheddar cheese, crispy corn shell 16.00

### FRIED LOBSTER TACOS

lobster, avocado, cabbage slaw, chipotle mayo, mango-habanero salsa, flour tortilla 35.00

### CRISPY AVOCADO & PLANTAIN TACOS

corn tortilla, black beans refritos, cheese costra, pico de gallo, crema 10.00

## HOT PICK YOU WANT

20% Gratuity Will Be Added For Parties of 6 or More

Please advise us of any food allergies. Gluten Free Yourself, ask your server. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# FOOD MENU

## MESQUITE-GRILLED

### FAJITAS

our signature sweet corn tamalito and choice of beans a la charra, refried beans or vegetarian black beans. served sizzling with hand-pressed flour tortillas, veggies, rice, sour cream, pico de gallo

#### FLAMED MIXED GRILL

skirt steak\*, chicken, carnitas and shrimp, served ignited at your table. It's en fuego 35.00

#### CHICKEN

citrus-chile marinated 26.00

#### AL PASTOR

slow-roasted pork 27.00

#### SKIRT STEAK\*

citrus-chile marinated 35.00

#### SHRIMP

mexicampi style 30.00

#### VEGGIES

farm-fresh seasonal 24.00

#### SURF & TURF FAJITA

skirt steak, grilled shrimp 39.00

**MIX & MATCH ANY TWO** 40.00

## FROM THE MESQUITE GRILL

#### BBQ RIBS

tender fall-off the bone, glazed with jalapeño jelly, served with slow-cook black beans and grilled corn top with chipotle aioli. tajín crumble cotija served with fries 32.00

#### SKIRT STEAK\* & SHRIMP

grilled skirt steak\* with mexicampi shrimp or grilled shrimp. served with rice and seasonal veggies 39.00

#### CARNE ASADA & CHEESE ENCHILADA

citrus-chile marinated skirt steak\* and a cheese enchilada with new mexico red chile sauce topped with melted cheese. served with rice and beans a la charra 35.00

#### SLOW-ROASTED CARNITAS

tender pork slowly simmered in garlic, oranges and spices. served with fresh avocado, beans a la charra, rice, pico de gallo, marinated cabbage and warm tortillas 25.00

#### SECRET SAUCE BURGER

choice ground beef\* on a brioche bun with housemade secret sauce, tomato, pickles, lettuce and cheddar cheese. served with fuego fries on the side 19.00

#### GRILLED COD

seasoned cod, jalapeño butter, pineapple salsa, asparagus, mexican rice 28.00

## ADD A SOUP OR SALAD

add a house salad or soup to any meal 6.00

## EXTRAS

RICE 5.00

BEANS 5.00

GUACAMOLE 5.50

SOUR CREAM 2.50

SLICED AVOCADO 4.25

SWEET CORN TAMALITO 5.00

ASPARAGUS 6.00

**pink taco**  
Tacos with Attitude  
Since '99



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## HAND CRAFTED MARGARITAS



### CLASSIC

gold tequila, fresh lime juice, agave nectar 14.00  
*make it a pitcher because life is hard* add 50.00



### SOMETHING PINK

el jimador blanco, prickly pear purée,  
fresh lime juice, agave nectar 17.00

### JALAPEÑO CUCUMBER

el jimador blanco tequila,  
cucumber-jalapeño purée, lime, agave,  
with a cucumber ribbon 15.00

### WATERMELON

pueblo viejo blanco, watermelon purée,  
hibiscus syrup, lime, with a tajín  
watermelon slice 15.00

### MARGARITA FLIGHT

three of our favorite house margaritas!  
strawberry, mango & original 16.00

### HEATWAVE

pueblo viejo blanco and espolon reposado,  
lemon and pineapple juice, vanilla syrup,  
firewater, garnished with a tajín rim and  
fresno chilies 15.00

### ZERO PROOF

almave blanco zero proof tequila, lime,  
orange, agave 12.00  
*flavor* add 1.00 • mango • midori melon  
strawberry • raspberry • coconut-pineapple  
pomegranate

### AZUL-ITA

espolon reposado tequila, blueberry purée,  
lemon juice, simple syrup,  
topped with blueberries 16.00

### THE ORIGINAL CADILLAC

lunazul reposado and sweet & sour.  
hand-shaken and on the rocks with a  
side shot of grand mariner 13.00  
*flavor* add 1.00 • mango • midori melon  
strawberry • raspberry • coconut-pineapple  
pomegranate

### SKINNY

pueblo viejo blanco, lime, agave 14.00  
*flavor* add 1.00 • mango • midori melon  
strawberry • raspberry • coconut-pineapple  
pomegranate

### DESSERT MOON

xicaru mezcal, lime juice, blood  
orange purée, and agave. finished with a  
tajín rim and a dehydrated orange wheel 16.00

DRINK



HOT PICK YOU WANT

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Since '99*

## SIGNATURE MARGARITAS

### TANGERINE CRUSH

hendricks gin, tangerine purée, lime juice, simple syrup, topped with a dehydrated orange wheel 15.00

### PASSION POP

tito's vodka, passion fruit purée, vanilla syrup, lemon juice, cream, topped with a cherry and dehydrated lemon wheel 14.00



### LUCKY LUCHADOR

jameson irish whiskey, lime juice, agave, midori melon, and lime zest 14.00

### STRAWBERRY PIÑA COLADA

white rum, pineapple juice, strawberry and piña colada purée. topped with whipped cream and a cherry 18.00

## REVVED UP COCKTAILS

### COCO LOCO

el tequileno blanco tequila, lime juice, piña colada mix, red bull coconut, topped with a cherry and pineapple 16.00



### WORTH THE TROUBLE

tito's vodka, peach purée, fresh lemons, red bull pink edition on the rocks, cranberry juice. Unapologetically good 17.00

### BAJA BANDIDO

partida blanco, guava purée, lime juice, blue curacao, red bull tropical, topped with a shark gummy and dehydrated lime wheel 20.00

### CARAJILLO

lunazul reposado tequila, kahlúa, and licor 43 blended with cold brew coffee, vanilla, and a hint of citrus 18.00

### ESPRESSO MARTINI

a blend of tito's vodka and rich cold brew, balanced with a hint of sweetness 18.00

DRINK



HOT PICK YOU WANT

# DESSERT

\$10

DEEP FRIED ICE CREAM  
FLAN

\$12

OOEY GOOEY  
CHEWY SUNDAE  
CHOCOLATE TEQUILA  
BREAD PUDDING

**pink taco**  
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BOS

Subject to change without notice.

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# BRUNCH MENU



**CONCHAS** 10.00

**THE USUAL COMBO** 17.00

two eggs any style with your choice of bacon or sausage. served with two churro pancakes topped with strawberries, blueberries, powdered sugar, blueberry butter, and maple syrup on the side.

**HUEVOS DIVORCIADOS** 14.00

two eggs any style topped separately with tangy tomatillo sauce and red chili de arbol sauce, served with chorizo refried beans, queso fresco and sour cream.

**HUEVOS RANCHEROS** 15.00

two crispy corn tortillas layered with chorizo, refried beans, topped with two large eggs any style, cherry tomatoes with herb oil, monterey jack & queso fresco, finished with red chili de arbol sauce, green onions, avocado, & cilantro.

**CHURRO PANCAKES** 13.00

four fluffy pancakes stacked high, dusted with cinnamon sugar and powdered sugar. topped with fresh strawberries & blueberries. served with blueberry butter and warm maple syrup.

**FRENCH TOAST** 14.00

thick slices of texas toast layered with fresh strawberries, blueberries, and raspberries, dusted with powdered sugar, garnished with mint, and served with blueberry butter & warm syrup.

**MENUDO** 13.00

traditional Mexican menudo garnished with fresh cabbage and radishes, finished with oregano, crushed red chile, & a squeeze of lime.

**AVOCADO TOAST** 11.00 *Add Egg +3*

thick-cut sourdough toast topped with creamy guacamole and cherry tomatoes. finished with roasted garlic herb oil, lime juice, kosher salt, cracked black pepper, crushed red chile flakes & cilantro.

**EGGS BENEDICT** 17.00 *Sub Chorizo +2*

toasted english muffin topped with canadian bacon and poached eggs, finished with rich hollandaise, paprika, and chopped jalapeños. served with breakfast potatoes.

**CHILAQUILES** 15.00

tortilla chips tossed in red chili sauce, topped with two eggs any style, refried beans, cotija and queso fresco, red chile flakes, green onions, sliced avocado, and sour cream.



**CHICKEN & WAFFLES** 16.00

crispy marinated chicken on top of waffles, dusted with powdered sugar. served with blueberry butter, whipped cream and warm syrup.

**CHILE VERDE** 19.00

tender pork chile verde simmered to perfection, topped with sour cream, fresh cilantro, avocado, and queso fresco. served with rice, chorizo refried beans, and crispy tortillas.

**BUILD YOUR OWN OMELET** 12.00 + add ons

wake up your morning with a omelet built just for you! start with eggs, pick your favorite filling—cheese, sausage, bacon, or chorizo—then load it up with extra add-ins for the perfect bite every time.

**ADDITIONAL ADD-INS**

SHRIMP +5

BACON +2.50

SAUSAGE +2.50

GUACAMOLE (MIXED IN) +1

REFRIED BEANS +1

HASHBROWNS +1

CRAB +5

CHORIZO +2.50

JALAPEÑOS +1

AVOCADO +1

FAJITA VEGGIES +1

**MAKE IT A BURRITO AT NO EXTRA COST**

**CHILITO CON CARNE** 24.00

slow-simmered chilito con carne topped with queso fresco, sliced onion and radish slices. served with rice, chorizo refried beans, and crispy tortillas.

**STEAK & EGGS** 30.00

chili adobo-marinated skirt steak with two eggs any style & roasted potatoes. Served with warm flour tortillas and a grilled chile jalapeño and salsa picante.

**KIDS COMBO PLATE** 12.00

scrambled eggs, bacon or sausage, breakfast potatoes and one (1) churro pancake.

**SIDES**

ROASTED BREAKFAST POTATOES 4.00

SOURDOUGH TOAST 4.00

CHURRO PANCAKES (2) 6.00

EGGS\* (2) 6.00

SAUSAGE 6.00

BACON 5.00

FRESH FRUIT 5.00



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# BRUNCH MENU



## FEATURING OUR BUILD-YOUR-OWN

### BLOODY MARIA 10

bloody maria mix, Tajín, fresh lime, stuffed olives, carrots, and celery, mixed with your preferred spirit and customizable add-ons listed below.

#### STEP ONE: CHOOSE YOUR SPIRIT

- Pueblo Viejo Blanco Tequila
- Amares Verde Mezcal
- New Amsterdam Vodka

#### STEP TWO: STACK THE MARIA

- Scrappys Firewater habanero bitters +1
- chicken wing +1
- shrimp +1
- jalapeño popper +2
- flautas +4
- bacon +1.50
- chile guerito +.50
- pork sausage +2
- chicken skewer +4
- cucumber +.25

#### STEP THREE: ENJOY!

**CARAJILLO** 13.00  
Lunazul reposado tequila, Kahlúa, and Licor 43 blended with cold brew coffee, vanilla, and a hint of citrus.

**CHOCOLATE ESPRESSO MARTINI** 13.50  
a blend of vodka, white chocolate crème de cocoa, & rich cold brew. dusted on top with chocolate to give it a balanced hint of sweetness.

**CAFÉ DE OLLA** 8.00  
prepared with brewed coffee, cinnamon sticks, abuelita chocolate, and star anise. delivering a fragrant, lightly sweet, and comforting Mexican coffee.  
*Spike it for +5*

## BOTTOMLESS MIMOSA & MICHELADAS 14.00

'Mix + Match' Mimosas & Micheladas

### MOCKTAILS 6.00

these flavorful non-alcoholic mocktails are served as non-refillable.

**HORCHATA**  
sweet, creamy, and cinnamon-spiced. This dairy-free drink is made from rice and served cold.

**AGUA DE JAMAICA**  
traditional mexican iced tea made from dried hibiscus flowers. naturally tart with a hint of sweetness, served over ice.

**STRAWBERRY CILANTRO SODA**  
strawberry pureé, cilantro, lime juice, agave nectar and soda water.

**CUCUMBER COOLER**  
muddled cucumbers, lime juice, agave nectar and soda water.

### FOUNTAIN DRINKS 4.00

Pepsi • Diet Pepsi • Mountain Dew • Tropicana Lemonade • Tropicana Fruit Punch  
Brisk Iced Tea Raspberry • Starry • Mug Root Beer

# HAPPY HOUR

MONDAY - FRIDAY 3PM TO 7PM  
IN BAR & LOUNGE ONLY

**\$4**

**STREET TACOS** (each)  
*chicken or carnitas*



**\$8**

**SKILLET NACHOS**  
*add chicken or beef \$2*

**CANTINA SLIDERS** (2)  
*angus beef or bbq carnitas*

**CHICKEN TAQUITOS**

**\$10**

**BBQ CARNITAS  
SLIDERS**

**BBQ CHICKEN  
QUESADILLA**

**JALAPEÑO POPPERS**

**PORK BELLY WITH GUACAMOLE**



**\$12**

**MEXICAN WINGS**  
*buffalo, mango habanero,  
ghost pepper bbq*

**FISH & CHIPS**

**PEEL & EAT SHRIMP**

**BEEF BIRRIA TACOS** (2)

**ANGUS BEEF SLIDERS**

**BACON WRAPPED**

**CHICKEN SKEWERS** (3)

**SHRIMP QUESADILLA**

