

1. MENU



BURRITO \$9

Choice of meat + salsa, black beans, brown rice, white cheddar + cilantro all rolled up in a flour tortilla.



BOWL \$9

Bed of romaine, black beans, brown rice, white cheddar, cilantro + chips. Topped with your choice of meat + salsa.



3 TACOS \$9

Soft corn or flour tortillas. Choice of meat + salsa. Served with cabbage, white cheddar, cilantro + lime.



POSOLE \$9

New Mexico chile broth with hominy + black beans. Tortilla, meat + salsa of choice. Garnished with cilantro + radish.



NACHOS \$9

Tortilla chips, white cheddar, black beans, choice of meat + salsa. Broiled then garnished with romaine + cilantro.



SALAD \$9

Mixed greens, fresh veggies, white cheddar, tomato, avocado, pepitas and tortilla chips. Served with a poblano vinaigrette.

2. OPTIONS

PORK

Traditionally seasoned + braised until tender. Shredded + finished with roasted anaheims.

CHICKEN

Marinated + grilled. Naturally raised + vegetarian fed. Coleman Farms Golden, CO.

BEEF

Shredded Certified Angus Beef, slow cooked in a chipotle adobo sauce, barbacoa style.

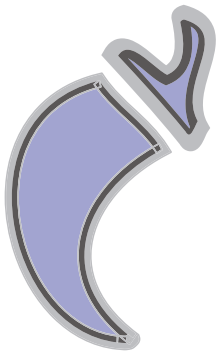
FISH

Lightly seasoned, broiled catfish. Responsibly + sustainably farm raised in the US.

VEGGIES

Red + yellow bell pepper, white onion, zucchini, poblano chile + garlic. Seasoned + sautéed.

3. SALSAS



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Roasted habaneros, garlic, oregano + peaches.

HOT

Toasted De Arbol chiles, tomatoes + roasted garlic.

MEDIUM

Tomato, anaheims, jalapeños, serranos, onion + cilantro.

MILD

Tomatillos, grilled leeks, garlic, onion + poblanos.



4. EXTRAS

GUACAMOLE \$1.75

GREEK YOGURT \$1.00

SOUR CREAM \$0.75

VEGGIES \$0.75

SIDES

CHIPS

\$2.50

CHIPS & SALSA

\$4.50

CHIPS & GUAC

\$6.50

BEANS & RICE

\$3.50

TACO

\$3.00

FRIED JALAPEÑO

\$0.75

DESSERT



CAKE \$4.25

Chile chocolate cake, layered with pistachio cheesecake. Topped with chocolate ganache + pistachios.