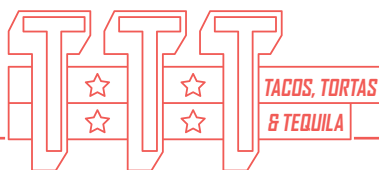


\$35 SUMMER RESTAURANT WEEK
PER PERSON

PICK YOUR PROTEIN *1/2 LB PER SERVING
SERVED WITH 6 TORTILLAS
PICK 2 SIDES | PICK 1 DESSERT
1 MARGARITA OR BEER | 1 COCKTAIL TO-GO



<p>GUACAMOLE & CHIPS \$9 AVOCADO, TOMATO, ONION, CILANTRO, FRESH LIME JUICE</p>	<p>QUESO FUNDIDO \$9 CHIHUAHUA CHEESE, APRICOT CHUTNEY, CORN TORTILLA</p>
<p>SALSA TASTING \$15 (4 OZ SERVINGS FOR EACH SALSA / SERVED WITH CRISPY CORN TORTILLA CHIPS)</p>	
<p>SALSA ROJA ROASTED SMOKED TOMATOES WITH ROASTED ONIONS, GARLIC, CHIPOTLE AND CILANTRO</p>	<p>SALSA MACHA ROASTED PEANUTS CHILI ARBOL ROASTED TOMATO AND ROASTED GARLIC</p>
<p>SALSA CHIPOTLE-TOMATILLO ROASTED TOMATILLOS WITH ROASTED GARLIC, SMOKED CHIPOTLE AND AGAVE</p>	<p>SALSA CHILI DE ARBOL TOASTED CHILI DE ARBOL PUREED WITH APPLE CIDER VINEGAR, SESAME AND PUMPKIN SEEDS</p>
<p>SALSA VERDE FRESH TOMATILLOS WITH ONIONS GARLIC AND CILANTRO</p> <p>SALSA BORRACHA TOMATILLO BASED SALSA WITH HINTS OF FRESH ORANGE JUICE AND MEZCAL</p>	

PICK YOUR PROTEIN :

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| SLOW COOKED PORK CARNITAS | 6-HOUR SMOKED BRISKET | GRILLED CHICKEN | GARLIC SHRIMP | ROASTED MUSHROOM |
|----------------------------------|------------------------------|------------------------|----------------------|-------------------------|



<p>TACO \$3.99 CORN TORTILLA, SALSA VERDE, LETTUCE, PICO DE GALLO</p>	<p>ARABE TACO \$7.99 PITA BREAD, COTIJA CHEESE, SALSA ROJA, AVOCADO CREMA, PICO DE GALLO</p>
<p>QUESADILLA \$10.99 FLOUR TORTILLA, CHIHUAHUA CHEESE, SALSA ROJA, CREMA, PICO DE GALLO</p>	<p>BURRITO or BURRITO BOWL \$11.99 (FLOUR TORTILLA) CHIHUAHUA CHEESE, RICE, BEANS, LETTUCE, SALSA ROJA, CREMA, PICO DE GALLO</p>

<p>JUICY TORTAS (SIGNATURE SANDWICHES) SERVED WITH YUCCA FRIES & HOUSE CAESAR SALAD</p>		
<p>FRIED CHICKEN \$13 PICKLED JALEPENOS, CHIPOTLE MAYO</p>	<p>GRILLED PORTABELLA \$12 SAUTEED SPINACH & PEPPERS, AVOCADO MAYO</p>	<p>SMOKED BRISKET \$14 ROASTED SCALLION, PURPLE CABBAGE, MOLE AMERICANO</p>

<p>ENCHILADAS PICK ANY TWO SIDES</p>		
<p>SMOKED BRISKET \$23 CHIHUAHUA CHEESE, CILANTRO, PICKLED RED ONION, MOLE AMERICANO</p>	<p>CHICKEN \$18 PULLED CHICKEN, CHIHUAHUA AND OAXACA CHEESE, CREMA FRESCA, FRESH ONION, TOMATILLO SAUCE</p>	<p>SHRIMP & CRAB \$22 CREAMY POBLANO STUFFING, CHIHUAHUA CHEESE, CRAB SAUCE</p>

<p>SIDES \$6 EACH / \$9 FOR TWO</p>						
<p>RICE MUSHROOM & PEPPERS</p>	<p>BEANS BLACK BEANS WITH ONIONS</p>	<p>CABBAGE SLAW SHREDDED CABBAGE & CARROTS IN LIME CREMA WITH CILANTRO</p>	<p>PLANTAINS CHILE MORITA HONEY BUTTER</p>	<p>YUCCA FRIES COTIJA CHEESE MORITA AIOLI</p>	<p>HOUSE CAESAR SALAD ROMAINE, SPINACH, FRISEE, ROASTED CORN, PICKLED TOMATOES, HOUSE-MADE CAESAR DRESSING</p>	<p>GRILLED STREET CORN GRATED PARMESAN & COTIJA CHEESE COATED WITH TAJIN SPICE & CHIPOTLE MAYO</p>

FIESTA FOR TWO \$44.99
SERVED WITH 12 ORGANIC CORN TORTILLAS, SALSA VERDE, CREMA, PICO DE GALLO

<p>PICK 1 PROTEIN: 1 LB PER SERVING</p> <p>PORK CARNITAS SMOKED BRISKET GRILLED CHICKEN GARLIC SHRIMP ROASTED MUSHROOM</p>	<p>PICK 3 SIDES: 8 OZ PER SERVING</p> <p>RICE PLANTAINS BLACK BEANS YUCCA FRIES GUACAMOLE CABBAGE SLAW GREEN SALAD GRILLED CORN</p>	<p>PICK 1 DESSERT: 8 OZ PER SERVING</p> <p>CHURROS TRES LECHES ICE CREAM MANGO SORBET</p>
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DESSERTS

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| <p>CHURROS \$6
MEXICAN CHOCOLATE & CAJETA SAUCE</p> | <p>ICE CREAM \$5
SOFT SERVED</p> | <p>MANGO SORBET \$5
SOFT SERVED *VEGAN</p> | <p>TRES LECHES \$6
SOFT VANILLA CAKE SOAKED IN THREE KINDS OF MILK</p> |
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