

TAKE OUT MENU

APPETIZERS • SNACKS 9.95

NACHOS

HOME-MADE TORTILLA CHIPS,
OAXACA CHEESE, BLACK BEANS,
JALAPENO, PICO DE GALLO, SALSAS,
CREMA ADD ANY PROTEIN FOR 4.95
ADD GUAC 2.5

13.95

AREPITAS

3 MINI AREPAS WITH AVOCADO
CHICKEN, CARAMELIZED ONIONS
& GARLIC SAUCE

MAIZ SALSAS AND CHIPS

GUAC & HOME-MADE NACHO
CHIPS ADD GUAC 2.5

AREPAS

(HAND-MADE CORNMEAL PATTY)

BURRITOS & BOWLS 13.95

MECHADA

(BRAISED BEEF)
MAKE IT PABELLON 3.5

POLLO

(CHIPOTLE CHICKEN)

PERNIL (STAFF CHOICE)

(CONFIT PORK)

*ALL AREPAS COMES WITH SIDE GARLIC SAUCE (SALSA DE AJO)
ADD CHEESE 2.5
ADD GUAC 2.5

VEGGIE

(SOFT-FRIED CHICKPEAS &
FRIED PLATAIN

REINA PEPIADA

AVOCADO CHICKEN &
CARAMELIZED ONIONS

QUESO

FRESH OAXACA CHEESE

TACOS 4.95 EACH 3X13.95

CHICKEN TINGA

(CHIPOTLE CHICKEN) RED
CABBAGE, CREMA

VEGGIE

(SOFT-FRIED CHICKPEAS &
VEGGIES), CARROTS, CREMA

CARNITAS (CHEF CHOICE)

(CONFIT PORK),
GREEN CABBAGE,
SALSA VERDE

*ALL TACOS COMES WITH CILANTRO, ONIONS
& SALSA VERDE
ADD SIDE RICE AND BLACK BEANS FOR 3.5
ADD GUAC AND CHEESE 2.5

CHORIZO

(SEASONED PORK), RADISH
SALSA ROJA

CALI FISH TACOS

GF BATTERED COD FISH,
COLE SLAW

BEEF

(BRAISED BEEF), SALSA ROJA

PROTEIN OF YOUR CHOICE WITH MEXICAN RICE, BLACK BEANS, SALAD,
OAXACA CHEESE, AREPITA JUST FOR BOWLS, ADD GUAC 2.5

CHORIZO (STAFF CHOICE) CHICKEN TINGA

(SEASONED PORK)

(CHIPOTLE CHICKEN)

BEEF

(BRAISED BEEF)

CALI FISH

GF BATTERED COD FISH

CARNITAS

(CONFIT PORK),

VEGGIE

(SOFT-FRIED CHICKPEAS &
VEGGIES), FRIED PLATAIN

*ALL BURRITOS AND BOWLS COME WITH SIDE GARLIC SAUCE (SALSA DE
AJO)
ADD EXTRA CHEESE 2.5
ADD GUAC 2.5

FAMILY DINNERS

MEAL FOR 4 ~~91.6~~
79.95

- CHIPS AND SALSAS LARGE
- BURRITO VEGGIE
- TRIO CHICKEN
- TRIO CARNITAS
- CHORIZO BOWL
- 6 CHURROS

TACO FIESTA ~~105.55~~
(UP TO 5) 99.95

- CHIPS AND SALSAS LARGE
- 5 CHICKEN TACOS
- 5 CARNITAS TACOS
- 5 VEGGIES TACOS
- 6 CHURROS

MEAL FOR 2 ~~45.8~~
39.95

- CHIPS AND SALSAS MEDIUM
- BURRITO CHICKEN
- TRIO CARNITAS
- 3 CHURROS

WE DO NOT ALLOW FOR ANY MODIFICATIONS OF ITEMS. PLEASE INFORM YOUR SERVER OF ANY ALLERGY CONCERNS

CHURROS 7.95

MEXICAN DONUTS STICKS. SUGAR & CINNAMON. HOME-MADE DULCE DE LECHE OR CHOCOLATE

WE MAKE AWESOME BEER

4.95

RAZA VIENA LAGER

RANGES FROM COPPER TO REDISH BROWN IN COLOR. IT HAS A MALTY AROMA AND SLIGHT MALT SWEETNESS. WITH A NOTABLE DEGREE OF TOASTED AND/OR SLIGHTLY ROASTED MALT CHARACTER. HOP BITTERNESS IS LOW TO MEDIUM-LOW. PERFECT FOR ANY TIME OF THE YEAR, VERY EASY TO DRINK AND PAIR.

ABV: 5% IBU:14

GRINDSTONE DIPA

THE NOSE IS HIGHLY PERFUMED, WITH MASSES OF FLORAL HOPS, TROPICAL FRUIT, GRASS, CITRUS AND LITCHI AROMAS. EQUALLY COMPLEX IS THE TASTE. NOT FAR REMOVED FROM THE AROMAS, IT BUILDS ON THEM ADDING A PLEASING BITTERNESS TO THE FRUITY, HOPPY QUALITY.

ABV: 8.3% IBU:40

MAIZ PLISNER

PALE GOLDEN IN COLOR WITH CONSIDERABLE BUT BALANCED MALT AND HOP CHARACTER. THIS ONE IS SEDUCTIVELY COMPLEX, REFRESHING AND EASY TO DRINK. WE WENT SIMPLE! A CLASSIC PILSNER WITH A TOUCH OF CORN THAT TURNED OUT TO BE ONE OF THE BEST BEER WE HAVE EVER MADE.

ABV: 5.3% IBU:25

HOPPY SEAGULL IPA

GRILLED AN INTENSE HOP JUICINESS, WITH WHITE WINE, GOOSEBERRY, LEMON GRASS, PINEAPPLE, MELON. NOT MUCH MALT CHARACTER - HOP FLAVOR IS THE SHOW! FINISH IS MOSTLY BITTER BUT BALANCED, WITH A SLIGHT LINGERING BITTERNESS. OVERALL: "A WONDERFULLY HOPPY BEER IN THE BEST WAY".

ABV: 6.5% IBU:44

MARGARITA 12.95

1 OZ OF TEQUILA, 1/2 OZ OF TRIPLE SEC FRESHLY SQUEEZED LIME JUICE, AGAVE SUGAR, SALT AND RIM

NON ALCOHOLIC

JARRITOS AND PERRIER 4.95



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(AUTOMATIC GRATUITIES ARE PLACED ON PARTIES OF SIX GUESTS OR MORE)