

TAPAS

GUACAMOLE EN MOLCAJETE

Smashed Avocado, Limon, Tomato, Onion, Jalapeño Salt, House Crisp Chips | 9.25

CHIPS & SALSA

Hot Crisp Chips, Trio of Salsas: Gringo Mild, Green Tomatillo, Hot Serrano-Nopalito | 3.5

CALAMARI FRITOS

Tempura Fried Calamari, Jalapeño Rings, Not-So-Hot Ghost Chili Cocktail Sauce | 9.25

CHICHARRON CERON

Fried Skirt Steak, Chili Dusted Pork Rinds, Local Flour Tortillas, Lime, Jalapeño Salt | 7.25

CEVICHE MIXTO

Lime Cured Marinated Whitefish, Shrimp, Clams, Fresh Corn, Pico de Gallo | 10.25

QUESO FUNDIDO

Brûléed Asadero, Pepperjack & Cotija Cheeses, House Crisp Chips | 6.5

ELOTES

Roasted Corn, Cotija Cheese, Chipotle & Lime Spiked Aioli | 5

GRINGAS

Two Grilled Flour Tortillas, Chorizo, Confit Garlic, Tomato, Jalapeño Pepper Cheese | 7.5

GRINGO QUESADILLA

Melted Asadero & Pepperjack Cheeses, Local Made Tortilla, Diced Fajita Peppers & Onions, served with Fried Guero Chili Pepper | 10 Add: Chicken 4 | Steak 5

THREE TACOS

Choose Local Made Corn or Flour Tortillas, served with Grilled Avocado, Marinated Cabbage & Lime
Mahi | 12 Carne Asada | 13 Shredded Chicken | 11 Carnitas | 12 Mix & Match | 13

HAPPY HOUR | DAILY 3PM TO 6PM

REVERSE HAPPY HOUR | DAILY 9PM TO CLOSE

25% Off Tapas, House Sangria & Margaritas, Draft Mexican Beers



MARGARITA
MONDAYS

TACO
TUESDAYS

TEQUILA
THURSDAYS

All items are produced in a kitchen that has nuts and gluten. Most spicy items can be prepared not spicy. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of certain foodborne illness, especially if you have certain medical conditions.