



STARTERS

SALSA & CHIPS (V) (GF)	\$4.00
salsa molcajete salsa verde housemade tortilla chips	
GUAC & CHIPS (V) (GF)	\$10.00
avocado lime cilantro onion jalapeño housemade tortilla chips	
QUESO FUNDIDO + (GF)	\$10.00
white & asadero cheese roasted pepper cilantro	
ELOTE (GF)	\$5.50
street corn cotija cheese honey chipotle lime crema cayenne	

TOSTADA DE TINGA (GF)	\$10.00
tinga de pollo pico de gallo cotija cheese cilantro serrano crema	
FLAUTAS (GF)	\$8.00
poblano pollo asada corn chihuahua cheese cotija cheese salsa verde serrano crema	
NACHO LIBRE + (GF)	\$12.00
queso black bean cotija cheese chihuahua cheese pico de gallo corn jalapeño serrano crema housemade tortilla chips	
MEXICAN CHEESE FRIES + (GF)	\$11.00
french fries queso cotija cheese pico de gallo jalapeño cilantro cayenne	

BRUNCH

SERVED WITH CHOICE OF FRUIT OR HOME FRIES | \$25 BOTTOMLESS MIMOSAS AVAILABLE (SEE BACK FOR DETAILS)

HUEVOS RANCHEROS (GF)	\$14.00
tostada ranchero black bean fried egg	
JOHNNY'S LOADED POTATOES + (GF)	\$15.00
home fries roasted pepper & onion queso bacon jalapeño fried egg serrano crema	
CHICKEN & WAFFLES	\$17.00
southern breaded chicken housemade waffle syrup	
BREAKFAST TORTA	\$15.00
barbacoa roasted grape tomato chipotle aioli cheddar cheese scrambled egg ciabatta	
CHORIZO HASH QUESADILLA	\$15.00
chorizo yukon gold potatoes onion cilantro chihuahua chese flour tortilla	
BREAKFAST BURRITO	\$15.00
scrambled egg black bean home fries pico de gallo queso Your choice of: pollo carnitas chorizo veggies barbacoa (+\$2) carne asada (+\$3)	

CHILAQUILES + (GF)	\$13.00
fried egg avocado mexican crema chilaquiles rojos cilantro queso fresco housemade tortilla chips	
CARNE ASADA Y HUEVOS (GF)	\$28.00
achiote marinated skirt steak breakfast potato fried egg chimichurri	
BARBACOA BOWL (GF)	\$16.00
rice beef barbacoa fried egg pickled onion cabbage serrano crema cotija cheese cilantro	
HANGOVER BOWL (GF)	\$16.00
brown rice black bean pico de gallo tinga de pollo avocado bacon honey chipotle aioli	
OAXACAN CHICKEN POACH	\$15.00
tecate battered chicken telera biscuit pico de gallo poached egg serrano crema	

TACOS

POLLO (GF)	
POLLO ASADA	TINGA DE POLLO
poblano corn serrano crema	cotija lettuce chipotle aioli
\$4.25	\$4.25
CARNE DE RES (GF)	
CARNE ASADA	BARBACOA
cilantro onion salsa molcajete	spinach grape tomato chipotle aioli
\$5.00	\$4.50
CARNE DE CERDO (GF)	
CHORIZO	CARNITAS
onion cilantro chipotle aioli	pickled onion cilantro salsa verde
\$4.25	\$4.25
MARISCOS (GF)	
BAJA FISH	BLACKENED SHRIMP
wild cod baja slaw onion cilantro	cilantro onion serrano crema
\$4.75	\$4.75
VEGETARIAN / VEGAN (GF)	
BAJA MUSHROOM (V)	VEGETARIAN (GF)
oyster mushroom vegan slaw vegan lime crema cilantro onion	zucchini squash grape tomato red onion serrano crema
\$4.50	\$4.25

SIDES

Scrambled Eggs	\$4
Home Fries	\$4
Bacon	\$4
Fruit	\$4

SWEETS

CHURROS	MARQUESITAS
fried dough dusted with cinnamon sugar	nutella crispy waffle cone
\$7.00	\$7.00

DRINKS

COFFEE	\$3.50
ORANGE JUICE	\$3.50
SOFT DRINKS	\$3.50

ADD-ONS+

Guacamole Chorizo Chicken Carnitas + \$5
Barbacoa Grilled Oyster Mushrooms +\$6
Carne Asada Shrimp +\$7

Vegetarian (V) Vegan (GF) Gluten-Free Friendly

BOTTOMLESS DRINKS

\$25 BOTTOMLESS MIMOSAS

(2 HOUR TIME LIMIT | ENTREE OR BRUNCHARIA REQUIRED | ENTIRE TABLE MUST PARTICIPATE)

BLOODY MARY housemade bloody mary mix vodka	\$9.00	TECATE Lager 4.5% Mexican	\$5.00
MIMOSA orange mango grapefruit hibiscus pineapple	\$8.00	SANGRIA red white	\$9.00

COCKTAILS

HOUSE MARGARITAS

LIME MARGARITA \$10 GLASS | \$50 PITCHER
house tequila | orange liqueur | simple syrup | lime juice

FROZEN MARGARITA \$11 GLASS | \$60 PITCHER
house tequila | lime juice | simple syrup

SPECIALTY MARGARITAS \$13 GLASS | \$60 PITCHER

STRAWBERRY
el jimador tequila | orange liqueur | simple syrup | strawberry | pineapple | lime juice

MANGO
el jimador tequila | orange liqueur | simple syrup | mango | lime juice

MEZCAL MARGARITA
del maguey | simple syrup | grapefruit soda | lime juice | cholula chili

BLOOD ORANGE JALAPEÑO
jalapeño infused tequila | orange liqueur | simple syrup | blood orange | lime juice

PINEAPPLE JALAPEÑO
jalapeño infused tequila | orange liqueur | simple syrup | pineapple | lime juice

SEASONAL MARGARITA
ask your server

SIGNATURE COCKTAILS

ESPRESSO MARTINI \$13
vodka | espresso | kahlúa

MOJITO \$13
bacardi rum | mint | lime juice | cane sugar

PALOMA \$13
house tequila | lime juice | grapefruit juice | simple syrup | soda

RASPBERRY SPRITZ \$13
stili raspberry | raspberry | lime juice | pineapple juice | mint | sprite

RUM PUNCH \$13
malibu rum | orange juice | pineapple juice | lime juice | cranberry

SEASONAL FROZEN COCKTAIL
ask your server

BEER

DRAFT

KONA BIG WAVE GOLDEN ALE PINT | PITCHER
Golden Ale | 4.4% | American \$8 | \$30

ALLAGASH WHITE WHEAT ALE \$8 | \$30
Wheat Beer | 5.2% | Witbier

ATLAS BULLPEN PILSNER \$8 | \$30
Wheat Beer | 5.2% | Witbier

MILLER LITE \$6 | \$22
Lager | 4.2% | American Light

PACIFICO GOLDEN PILSNER \$7 | \$26
Pilsner | 6.1% | American

HELLBENDER IGNITE IPA \$8 | \$30
IPA | 6.5% | American

DC BRAU OLD TIME CANTINA \$6 | \$22
Lager | 4% | American

BOLD ROCK HARD CIDER \$8 | \$30
Cider | 4.7% | Apfelwein

SIERRA NEVADA HAZY LITTLE THING \$8 | \$30
IPA | 6.7% | New England

SEASONAL / ROTATING BEER
ask your server

BOTTLES & CANS

CORONA EXTRA \$8
Lager | 4.5% | Mexican

TECATE \$5
Lager | 4.5% | Mexican

FLYING DOG NUMERO UNO \$7
Lager | 4.9% | Mexican

CORONA LIGHT \$8
Lager | 4.1% | Mexican

BUD LIGHT \$5
Lager | 4.2% | American

ANGRY ORCHARD \$7
Cider | 5.0% | American

LAGUNITAS IPA \$8
IPA | 6.2% | Mexican

LAGUNITAS HOP \$7
Non-Alcoholic | Mexican

MODELO ESPECIAL \$8
Lager | 4.4% | Mexican

MODELO NEGRA \$8
Lager | 5.3% | Munich Dunkel

TOPO CHICO \$8
Seltzer | 4.7% | ask your server for flavors

WINE

WHITE

SAUVIGNON BLANC GLASS | BOTTLE
The Infamous Goose | 12.7% | New Zealand \$10 | \$36

CHARDONNAY \$11 | \$40
Kendall-Jackson, Vintner's Reserve | 13.5% | California

RED

MALBEC GLASS | BOTTLE
Cigar Box | 14% | Argentina \$10 | \$36

PINOT NOIR \$10 | \$36
Francis Coppola Diamond Collection | 13.5% | California