

Jennifer Hewes – Executive Chef

FOR THE TABLE

GUACAMOLE

CLASSIC 19.95

tomato, onion, cilantro,
jalapeño, garlic, lime v/GF

SWEET & SPICY 20.95

pineapple, mango habanero, oaxaca,
chihuahua and asadero cheeses v/GF

SMOKY 21.95

bacon, sweet potato, chipotle GF

GUACAMOLE SAMPLER 26.95

enjoy all three

LOBSTER GUACAMOLE 32.95

mango, pico de gallo, serrano chiles, cilantro GF

SIESTE SALSAS

SALSA SAMPLER 11.95

sampling of our 7 signature house-made salsas GF

staged from mildest to hottest
avocado, verde, taquera, negra*, macha*,
morita, mango habanero

APPETIZERS

WATERMELON SHRIMP GAZPACHO 15.95

watermelon, cucumber, onion, mint, cilantro,
agave, lime, olive oil, mexican crema GF

COCTEL DE CAMARONES 19.95

shrimp, tomato, onion, garlic,
jalapeño, cucumber, lime, cilantro GF

SPICY AHI TUNA TOSTADA 23.95

guacamole, chipotle aioli, serrano chiles,
pickled red onions GF

QUESO FUNDIDO 15.95

oaxaca, chihuahua and asadero
cheeses v/GF

add: shrimp or chorizo +5 | lobster +8

NACHOS 16.95

pickled jalapeño, queso fundido, oaxaca,
chihuahua and asadero cheeses,
corn pico de gallo, tomato, black bean,
cilantro, guacamole vG

*add: braised beef, chicken tinga,
pork carnitas, or chorizo +5*

CLASSIC QUESADILLA 15.95

50/50 tortilla, oaxaca, chihuahua and
asadero cheeses, red chili aioli vG

*add: braised beef, bistec carne asada,
shrimp, chicken tinga, pork carnitas,
or chorizo +5 | rajas +3*

AHI TUNA TARTARE MINI TACOS 20.95

soy-lime marinade, red onion, avocado,
cilantro, crispy corn tortilla

SWEET CORN ESQUITES 10.95

garlic lime aioli, tajin, cotija cheese,
fresh lime vG/GF

ASADERO CHEESE STICK 15.95

oaxaca cheese, taco spiced panko,
creamy ranchera sauce, cilantro pesto

EMPANADAS DE POLLO 15.95

chicken tinga, sweet corn, oaxaca,
chihuahua and asadero cheeses,
chipotle aioli

TAQUITOS DE CARNITAS 14.95

guacamole, pico de gallo, avocado
salsa, mexican crema, cotija cheese GF

SOUP & SALADS

CHICKEN TORTILLA SOUP 11.95

rice, tomato, cilantro, mexican crema, crispy tortilla strips

COMPRESSED WATERMELON SALAD 17.95

mixed greens, orange segments, goat cheese, pickled onions, pepitas, sweet chili vinaigrette vG/GF

ENSALADA MIXTA 15.95

mixed greens pickled onion, cherry tomato, cucumber, cilantro cumin vinaigrette v/GF

GIANT CHOPPED TACO SALAD 18.95

romaine lettuce, black bean, pico de gallo, corn pico de gallo, guacamole,
oaxaca, chihuahua and asadero cheeses, cilantro cumin vinaigrette vG

ADD: CHICKEN +5 | SHRIMP +7 CARNE ASADA SKIRT STEAK +13 | GRILLED SALMON +12

TACOS

3 per order

vegan chorizo & gluten free tortillas available
make it a meal with cilantro rice and black beans | +6

SWEET POTATO 16.95

goat cheese, corn, huitlacoche
(mexican truffle), salsa negra* |
blue corn tortilla vG/GF

BIRRIA 19.95

braised beef, oaxaca,
chihuahua and asadero cheeses, onion,
cilantro, guajillo chile jus | flour tortilla

PORK CARNITAS 19.95

chicharrón crumble, salsa verde,
grilled pineapple pico de gallo |
blue corn tortilla GF

CHICKEN TINGA 16.95

chihuahua cheese, salsa taquera,
onion, cilantro | flour tortilla

TACOS DEL ALAMBRE 16.95

bistec carne asada, chorizo, morita salsa,
goat cheese, onion, cilantro | 50/50 tortilla

CAMARONES 19.95

crispy shrimp, mango pico de gallo,
spicy lime aioli | 50/50 tortilla

SKIRT STEAK CARNE ASADA 23.95

avocado salsa, onion, cilantro | blue corn tortilla GF

GIANT LOBSTER QUESADILLA 44.95

14 inch flour shell, oaxaca, chihuahua, asadero and cotija cheeses, lobster,
guacamole, corn pico de gallo, chipotle aioli, mexican crema

*Item contains nuts.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*We cannot guarantee zero cross-contamination with wheat, eggs, peanuts, tree nuts or milk; please speak with your server about allergies in advance.
Parties of 5 or more will have 20% gratuity added. We can split checks up to (3) equal payments only | 3% discount given for cash transactions



PLANCHA FIRED FAJITAS

served with house pressed flour tortillas

onions, peppers, garlic chili butter, lettuce, oaxaca, chihuahua and asadero cheeses, mexican crema, pico de gallo, salsa verde, cilantro rice, black beans

CHICKEN 25.95 ||| SHRIMP 28.95 ||| SKIRT STEAK CARNE ASADA 32.95 ||| SALMON 29.95

ANY 2 FOR 33.95 | ANY 3 FOR 37.95

SIGNATURE PLATES

served with house pressed flour tortillas | gluten free available

CAMARONES DIABLITO 34.95))

shrimp, chipotle tomato garlic sauce, rajas; served with yellow rice

CHICKEN CHIPOTLE 27.95)

grilled chicken, peppers, onions, chipotle cream sauce; served with cilantro rice & black beans

ANCHO BLACKENED SALMON 31.95)

pico de gallo, cabbage radish slaw, avocado salsa; served with roasted zucchini, cilantro rice & black beans

STEAKS

served with chimichurri, scallions, chipotle aioli, cotija cheese, house pressed flour tortillas, roasted zucchini, crispy potatoes & refried beans

add: shrimp +7

SKIRT STEAK CARNE ASADA 37.95



13 OZ. CERTIFIED ANGUS BEEF RIBEYE 42.95

TRADITIONAL ENTRÉES

ENCHILADAS SUIZAS DE CAMARONES 29.95)

citrus-chile marinated shrimp, roasted corn, oaxaca, chihuahua and asadero cheeses, poblano rajas, salsa verde, mexican crema, pepitas; served with cilantro rice & black beans GF

MEXICAN FLAG CHICKEN ENCHILADAS 26.95)

oaxaca, chihuahua and asadero cheeses, salsa verde, salsa ranchera, mexican crema; served with cilantro rice & black beans GF

CHILE RELLENOS 24.95))

goat cheese, salsa ranchera, mexican crema, served with house pressed tortillas, cilantro rice & black beans

CHIMICHANGA 23.95)

pork carnitas, yellow rice, black beans, tomato, pepper, onion, chipotle aioli, oaxaca, chihuahua and asadero cheeses, queso fundido, salsa ranchera

SURF AND TURF BURROTE 29.95)

bistec carne asada, shrimp, yellow rice, black beans, chipotle aioli, cotija, oaxaca, chihuahua and asadero cheeses

SIDES

BLACK BEANS 5.95 onion, cilantro GF/V | **FRIED SWEET PLANTAINS 6.95** cotija VG/GF | **CILANTRO RICE 5.95** V/GF |

YELLOW RICE 5.95 V/GF | **REFRIED PINTO BEANS 5.95** pinto beans, epazote, cotija cheese GF *contains pork |

CHARRED SWEET POTATO 8.25 chorizo, goat cheese, crema, scallion GF | **ROASTED ZUCCHINI 5.95** GF



DESSERT

— SAVE ROOM. IT'S ALWAYS A GOOD IDEA. —

CHURROS 13.95

fried-dough pastry dusted with cinnamon sugar
dipping sauces: chocolate, dulce de leche, mixed berry salsa

DESSERT NACHOS 15.95

cinnamon sugar tortillas, cheesecake crumbles, mexican chocolate ganache, marshmallow topping, mixed berry salsa

TRES LECHE 13.95

delicate sponge cake soaked in vanilla creams and milks, topped with whipped cream & fresh berries

CHEESECAKE FLAN 13.95

creamy new york cheesecake style custard, sugar glaze

CHOCOLATE FRUIT PIÑATA 29.95

fresh berries, pineapple, mini churros, mexican wedding cookies*, assorted sauces

MANGO SORBET 6.95 V

raspberries, tajin

COFFEE 3

make it boozy: add rumchata +4

MARGARITAS

CLASSIC 14 | ON THE ROCKS OR FROZEN

blanco tequila, naranja liqueur, fresh lime, organic agave

add a flavor: +3 mango or strawberry

TORO SIGNATURE 17

curamia blanco, naranja liqueur, fresh lime, organic agave, topped with Chef Jaime's Signature salt foam, tajin

COCONUT MARGARITA 16

insolito blanco, clemente coconut liqueur, cream of coconut, fresh lime, organic agave, sugar rim

SPICY AVOCADO MARGARITA 15

tanteo jalapeño tequila, naranja, house made avocado purée, fresh lime, organic agave, tajin salt rim

HIBISCUS MARGARITA 16

blanco tequila, hibiscus tea, fresh lime, sugar rim, hibiscus flower

LA REINA 19

patron reposado tequila, fresh lime, organic agave, grand marnier float, gold salt rim

MEZCAL MARGARITA 16

banhez espadin mezcal, naranja liqueur, fresh lime, organic agave, tajin salt rim

FUEGO MARGARITA 17

tanteo tequila, st germain elderflower liqueur, fresh lime, organic agave, tajin salt rim

pick your pain: jalapeño or habanero

WATERMELON MARGARITA 15

volcan de mi tierra blanco, watermelon juice, fresh lime, organic agave, tajin salt rim

PINEAPPLE PASSION MARGARITA 17

blanco tequila, passion fruit liqueur, pineapple juice, fresh lime, organic agave, tajin salt rim

PEOPLE'S CHOICE WINNER FOR BEST MARGARITA | 2024 WINE & DINE FOR THE ARTS "BATTLE OF THE BARTENDERS"

THE EARL 16

1800 reposado tequila, earl grey infused italicus bergamot liqueur, fresh lime, sea salt, organic agave

MARGARITA PITCHERS

CLASSIC | CLASSIC FROZEN 37

naranja liqueur, fresh lime, organic agave

add a flavor: +5 mango or strawberry

FUEGO 46

tanteo tequila, st germain elderflower liqueur, fresh lime, organic agave, tajin salt rim

pick your pain: jalapeño or habanero

SIGNATURE COCKTAILS

THE ORCHID 15

pristine vodka, pineapple juice, hibiscus tea, coconut cream

GREEN JUICE 16

condesa gin clasica, midori melon liqueur, st germain elderflower liqueur, muddled cucumber, fresh lime, organic agave

JUNGLE BIRD 16

bacardi añejo rum, aperol, pineapple juice, fresh lime, organic agave

SUMMER RYE SOUR 15

redemption rye, fresh grapefruit and lemon, organic agave

MEZ-SKULL 17

banhez espadin mezcal, blanco tequila, aperol, guava purée, fresh lime, orgeat*

WINE & BEER

WHITE SANGRIA

sauvignon blanc, peach schnapps, naranja liqueur, fresh lime, orange juice, pineapple juice, club soda 13/35

SPARKLING

Segura Viudas, Cava Brut | Catalonia, Spain 187ml 15

RED

Zorzal Malbec Terroir Unico Tupungato
Mendoza, Argentina 12/46



WHITE

Vigneti Del Sole, Pinot Grigio
Veneto, Italy 12/46

ON TAP

Stone Buenaveza Salt + Lime Lager 8 | Seasonal Rotating Tap | Dos Equis Amber 8
Rare Form Brewing Co. Confetti Mexican Lager 7 | Pacifico 8 | Fiddlehead IPA 8

BOTTLED & CANNED

Corona 7 | Corona Premier 7 | Heineken 8 | Coors Light 7 | Corona N/A 6
Modelo Especial 8 | Dos Equis Especial 7 | Heineken Silver 8 | Nine Pin Cider 8

ZERO-PROOF MOCKTAILS 12

PASSION POM PUNCH

passion fruit purée, ginger beer, house made grenadine, fresh lime

SPARKLING PALOMA

seedlip notas de agave, fresh grapefruit, fresh lime, organic agave, kosher salt, club soda, tajin rim

THE PLACEBO

pineapple, cream of coconut, fresh orange and lime juices, cinnamon

ALL DAY MARGARITA

seedlip notas de agave, non-alcoholic triple sec, fresh lime, organic agave

WATERMELON AGUA FRESCA 7

Spanish for "Cool Waters"

a non-alcoholic drink made with water, fruit, and a touch of agave

AGUA FRESCA 7

Spanish for "Cool Waters"
A non-alcoholic drink made with water, fruit or flower, and a touch of agave

HIBISCUS AGUA FRESCA

PINEAPPLE MANGO AGUA FRESCA

SOFT DRINKS 4.00 EACH

Coca Cola, Diet Coke,
7-Up, Root Beer,
Schweppes Ginger Ale,
Unsweetened Iced Tea,
Lemonade, Orange Fanta,
Saratoga Still &
Sparkling Waters

WHAT IS MEZCAL?

Mezcal is the original tequila! Mezcal refers to a spirit distilled from agave - tequila refers to all mezcals made from blue weber agave, and produced in specific regions of Mexico.

So all tequilas are mezcals - but not all mezcals are tequila. In fact, there are many species of agave, yielding distinctly different flavor profiles in the mezcals that are made from them. Dating back 3000 years, mezcal was part of the Aztec culture, making it a staple of authentic Mexican culture.

Mezcals are characterized by a smoky aroma and flavor, because they are made from hearts of agave (pina) roasted in underground pits. As the smokiness subsides, each varietal will present its own unique aroma and flavor. Some varieties of agave can take up to 35 years to mature, yielding only half a bottle of mezcal from each plant. This is what makes some mezcals more rare and valuable.

ESPADIN: 90% of mezcals use this agave. Mild sweetness, some herbal and citrus notes. Minerals and fresh greenery on the nose. (8 to 10 years to mature).

TOBALA: Delicate and smooth, hints of orange. Floral and oaky notes, some similarity to a buttery chardonnay. (12 years to mature).

TEPEZTATE: Intense herbal and earthy flavor. Musky aroma with a distinctive bell pepper aftertaste. (30-35 years to mature).

ARROQUEÑO: Bright fruity aroma, warm toasty vanilla flavor with vegetal notes and a silky texture. (10-20 years to mature).

BARRIL: Floral and citrus flavors with an herbal aroma, hints of ripe creamy banana. (15-20 years to mature)

MEZCAL 1 OZ/2 OZ

ESPADIN

Banhez Joven Espadín Ejutla, Oaxaca, MX	7/15
Wahaka Joven Espadín San Dionisio Ocotepc, Oaxaca, MX	6/14
Illegal Mezcal Joven Tlacolula, Oaxaca, MX	8/13
Mezcal Unión Uno Joven San Baltazar Guelavila, Oaxaca, MX	8/13
Del Maguey Vida San Luis Del Rio, Oaxaca, MX	21/29
Casamigos Mezcal, Oaxaca, MX	23/27
El Jolgorio Espadín San Luis Del Rio, Oaxaca, MX	17/29
Xicaru Silver Espadín Santiago Matalan, Oaxaca, MX	10/20
La Medida Joven San Pedro Quiatoni, Oaxaca, MX	14/25
Nuestra Solidad Santiago Matatlan, Oaxaca, MX	11/17
Rey Campero Espadín Candelaria, Yegole, Oaxaca, MX	14/19
Sieste Misterios Santiago Matatlan, Oaxaca, MX	8/10
Granja Nomada San Carlos Yautepec, Oaxaca, MX	8/10

TEPEZTATE

Banhez Joven Tepezate San Agustín Amatengo, Oaxaca, MX	18/35
El Jolgorio Tepezate Lachigui, Oaxaca, MX	40/80
Rey Campero Tepezate Candelaria, Yegole, Oaxaca, MX	16/32
Cruz De Fuego Tepezate Santiago Matatlan, Oaxaca, MX	17/34

BARRIL

El Jolgorio Barril La Campania, Oaxaca, MX	37/71
Real Minero Barril Santa Catarina Minas, Oaxaca, MX	20/40

TOBALA

El Jolgorio Tobala San Baltazar, Oaxaca, MX	21/42
La Medida Tobala San Dionisio Ocotepc, Oaxaca, MX	19/38
Rey Campero Tobala San Pedro Martir, Oaxaca, MX	28/56
Todos Santos Mezcaleros Tobala Ejutla, Oaxaca, MX	34/68

ARROQUEÑO

El Jolgorio Arroqueño Miahuatlan, Oaxaca, MX	27/54
Rey Campero Arroqueño Candelaria, Yegole, Oaxaca, MX	28/56

HARVEST CELEBRATION

Banhez Joven Pechuga San Vicente Coatlán, Oaxaca, MX	20/40
El Jolgorio Pechuga Santa Maria Zoquitlan, Oaxaca, MX	22/44
Bozal Borrego Rio de Ejutla, Oaxaca, MX	43/85
Del Maguey Pechuga Santa Catarina Minas, Oaxaca, MX	42/83

TEQUILA 2 OZ

BLANCO

1800 Silver	16
Casamigos Blanco	19
Clase Azul Plata	49
Cincoro Blanco	40
Curamia	18
Don Julio Blanco	22
Gran Patron Platinum	72
Gran Patron Smoky	42
Herradura Silver	19
Patron Silver	18
Avion Blanco	19
Teremana Blanco	15
Tanteo Jalepeño	17
Tanteo Habanero	17
Siete Lugas Blanco	19
Espolon Blanco	15
Tequila Ocho Plata	19
Insolito Blanco	18

REPOSADO

1800 Reposado	17
Casamigos Reposado	23
Clase Azul Reposado	47
Cincoro Reposado	41
Don Julio Reposado	25
Teremana Reposado	19
Herradura Reposado	18
Patron Reposado	23
Avion Reposado	23
Siete Leguas Reposado	17
Espolon Reposado	16
Tequila Ocho Reposado	21
Insolito Resposado	21

AÑEJO

1800 Cristalino Anejo	25
Casa Noble Añejo 2yr	21
Casamigos Añejo	26
Cincoro Añejo	48
Insolito Añejo	24

INTRO TO MEZCAL FLIGHT 26

WAHAKA ESPADIN
BANHEZ JOVEN TEPEZTATE
REY CAMPERO TOBALA

TEQUILA VARIETIES

BLANCO: Sometimes known as Silver, Plata, or White. It is often hotter than its mellowed, aged peers. With a palate including raw vegetal agave, grassy herbal notes, various types of citrus, black pepper and other spices.

REPOSADO: Sometimes known as rested, or aged. Reposado sits between blanco and añejo on the aging spectrum and must rest in the barrel for between two months and one year. Expect complex notes of dry chocolate, chiles, vanilla and cinnamon.

AÑEJO: Añejo tequilas are aged from one to three years, and are considered the best type of tequila for sipping because of their smoother flavor. Añejo means "vintage", and they are darker than reposado tequilas. Expect hints of oak, vanilla, and caramel.

EXTRA AÑEJO: While Añejo is aged for at least one year, but less than three years, Extra Añejo, the most recently added classification, is aged for at least three years. Extra Añejo is dark-colored; deep amber or copper, with a spicy oak influenced flavor and notes such as dark chocolate, tobacco and Asian spices.

TEQUILA FLIGHTS | 1 OZ POURS

TOUR DE PATRON 21

PATRON SILVER | PATRON REPOSADO
PATRON AÑEJO

INTRO TO REPOSADO 19

ESPOLON REPOSADO |
CASAMIGOS REPOSADO | PATRON REPOSADO

Enemigo Cristalino	26
Don Julio Añejo	25
Don Julio 1942	51
Flecha Azul Añejo	18
Herradura Añejo	19
Patron Añejo	26
Patron Sherry Cask	28
Siete Leguas Añejo	19
Espolon Añejo	17
Teremana Añejo	20

EXTRA AÑEJO

Gran Patron Burdeos	140
Gran Patron Piedra	38
Corazon Extra Añejo	27
Patron Extra Añejo	36
Tapatio Extra Añejo	35

