



Dinner

SNACKS

- Chips and Salsa 4
corn tortilla chips with salsa fresca
Salsa Flight 6
mango habanero, salsa verde, salsa fresca
Guacamole 8
served with chips and salsa fresca
Goat Cheese Fundido 9
melted cheese dip, flour tortilla chips
Kale Salad 8
local organic kale, masa croutons, almonds, cotija cheese, sherry vinaigrette
Atún Ceviche* 12
yellowfin tuna, mango, avocado, peanuts, salsa negra
OG Seasonal Tamale 11
local vegetables, cilantro masa, Ibarra mole

TACOS

2 for 9.00 or 3 for 13.25
add rice and beans for 3.00

- Confit Pork Belly
cotija cheese, mango salsa
Barbacoa de Carne
white onion, cilantro, salsa de arbol
Fried Avocado
grilled queso, carrot salsa, black bean
Blue Corn Fried Shrimp
jicama slaw, jalapeño aioli
Marinated Pollo
cilantro, rajas, salsa fresca, crème
Fish Taco
fried or seared local catch, slaw, avocado, salsa fresca
Carnitas
slow roasted pork, salsa verde, radish, queso fresco, red cabbage

ENCHILADAS

- served with rice and beans
red or green chili sauce
crème & salsa fresca
Pollo Verde 16
tomatillo braised chicken
Carne Asada 16
guajillo braised beef
Black Turtle Bean 15
organic kale salad
Maine Shrimp 16
traditional Ibarra mole

ON THE SIDE...

- sautéed OG greens 6
refried black beans 4
sweet potato fries 6
blue corn bread 3
Brussels sprouts 5

AGUAS FRESCAS

- Fresh Squeezed Limeade
fresh lime, simple syrup, soda 3.50 each
House Made Horchata
rice & almond milk, cinnamon
House Made Jamaica
hibiscus flower iced tea
Agua de Tamarindo
house made sweet & tart tamarind water
Maine Root Root Beer
Maine Root Ginger Beer
Mexican Coca-Cola
Mexican Sprite
Mexican Sunkist

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.



Lunch

SNACKS

- Chips and Salsa** 4
corn tortilla chips with salsa fresca
- Salsa Flight** 6
mango habanero, salsa verde, salsa fresca
- Guacamole** 8
served with chips and salsa fresca
- Goat Cheese Fundido** 9
melted cheese dip, flour tortilla chips
- Kale Salad** 8
local organic kale, masa croutons, almonds, cotija cheese, sherry vinaigrette
- Atún Ceviche*** 12
yellowfin tuna, mango, avocado, peanuts, salsa negra
- OG Seasonal Tamale** 11
local vegetables, cilantro masa, Ibarra mole

TACOS

2 for 9.00 or 3 for 13.25
add rice and beans for 3.00

- Confit Pork Belly**
cotija cheese, mango salsa
- Barbacoa de Carne**
white onion, cilantro, salsa de arbol
- Fried Avocado**
grilled queso, carrot salsa, black bean
- Blue Corn Fried Shrimp**
jicama slaw, jalapeño aioli
- Marinated Pollo**
cilantro, rajas, salsa fresca, crème
- Fish Taco**
fried or seared local catch, slaw, avocado, salsa fresca
- Carnitas**
slow roasted pork, salsa verde, radish, queso fresco, red cabbage

ENCHILADAS

served with rice and beans
red or green chili sauce
crème & salsa fresca

- Pollo Verde** 16
tomatillo braised chicken
- Carne Asada** 16
guajillo braised beef
- Black Turtle Bean** 15
organic kale salad
- Maine Shrimp** 16
traditional Ibarra mole

TORTAS

hearty Mexican sandwiches on house made
bread served with chips
add \$2 for sweet potato fries

- The Numbah One** 10
spiced chicken cutlet, guacamole, heirloom tomato, lettuce, queso fresco, chipotle aioli
- Cubano** 11
pork pastrami, bacon, queso fresco, house pickles, jalapeño aioli
- Black Bean Burger** 10
avocado, pickled jalapeños, red cabbage slaw, crème
- Fried Fish** 11
local catch, jicama slaw, guacamole

ON THE SIDE...

- sweet potato fries 6
- blue corn bread 3
- Brussels sprouts 5

AGUAS FRESCAS

3.50
each

- Fresh Squeezed Limeade**
fresh lime, simple syrup, soda
- House Made Horchata**
rice & almond milk, cinnamon
- House Made Jamaica**
hibiscus flower iced tea
- Agua de Tamarindo**
house made sweet & tart tamarind water
- Maine Root Root Beer**
- Maine Root Ginger Beer**
- Mexican Coca-Cola**
- Mexican Sprite**
- Mexican Sunkist**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

(house tequila: El Jimador blanco)

La Flaca (house marg.)	8
house tequila, fresh lime, agave, triple sec	
El Mágico	10
Espolon blanco, Cointreau, fresh lime, agave	
Clandestino	14
Herradura Silver, Solerno blood orange liquor, agave, fresh lime	
Paloma	10
Milagro Silver, fresh lime, agave, fresh grapefruit	
Smoke Show	10
Del Maguey Vida Mezcal, fresh chilies, Cointreau, molido chili salt rim	
Valentín	11
Hornitos añejo, Solerno, fresh lime, chipotle-hibiscus simple, smoked chocolate	
Chupacabra	9
house tequila, fresh chilies, cilantro, fresh lime, agave	
El Camino	10
Cazadores reposado, blood orange purée, lemon, bitters	
Portsmouth Sunset	11
WHT Rooibos infused Milagro, fresh lime, agave, mole bitters, apple, sugar & allspice rim	
Red or White Sangria	8
brandy, fruit, fresh lime, fresh OJ, wine	
Dulce de Tequila	11
Corralejo reposado, cognac, Cointreau, fresh lime, agave	
Horchata White Russian	10
vanilla vodka, house horchata, Kahlua, smoked chocolate	
El Rey	10
Sauza reposado, fresh lemon, Fernet Branca, ginger beer	
Siesta	9
house tequila, Campari, fresh lime, fresh grapefruit, simple	

TEQUILA FLIGHTS

(3 1oz tastings in each flight)

vuelo vertical	25
Casamigos blanco, reposado, añejo	
vuelo horizontal añejo	24
Gran Centenario, Chinaco, Avion	
vuelo mixto	19
Ocho blanco, Corralejo reposado, Herradura añejo	
BYO Flight	tbd
you choose three!	

TEQUILAS

BLANCOS	
Avion	14
Milagro	8
Milagro Select Barrel	17
Tres Agaves	8
Corzo	14
El Tesoro Platinum	12
Espolon	10
Sauza Blue	8
Patron	13
Chinaco	9
Tequila Ocho	14
Hornitos Plata	8
Herradura	13
Casamigos	16
Kah	15
Casa Noble	11
REPOSADOS	
Corralejo	9
Cazadores	9
Patron	17
Corzo	14
El Tesoro	15
Espolon	10
Milagro Select Barrel	19
Herradura	13
Kah	18
Casamigos	18
Don Julio	13
Sauza Blue	8
AÑEJOS	
Cazadores	11
Gran Centenario	12
Chinaco	19
Corzo	17
El Tesoro Paradiso	32
Tres Agaves	11
El Tesoro	12
Herradura	14
Patron	18
Avion	18
Hornitos	9
Kah	20
Casamigos	18
Don Julio 1942	39
MEZCAL	
Del Maguey "Vida"	10
Montelobos	13
Los Amantes Reposado	16

CHELADAS

(beer cocktails with a salted rim)

El Luchador	8
Aperol, Chartreuse, fresh lemon juice, Allagash	
Vida Sunrise	8
Sauza Blue reposado tequila, blood orange, bitters, Negra Modelo	
OG Chelada	8
house tequila, lime juice, Tapatío, Pacifico	

DRAFT BEER

rotating & seasonal drafts... ask your server for details!

BOTTLED BEER

Tecate (12 oz. can)	4
Sol	5
Modelo Especial	5
Corona Extra	5
Dos Equis Lager	5
Estrella Damm Daura	6
Corona Light	5
Clown Shoes Stout	9

VINO

SPARKLING

NV Caposaldo Prosecco	8/32
-----------------------	------

WHITE

2013 Bonterra Viognier	11/44
2012 Il Donato Pinot Grigio	8/32
2011 La Yunta Torrontes	9/36
2012 Altes Garnatxa Blanc	8/32
2014 Viu Manent Chardonnay	10/40
2014 Pazo das Bruxas Albariño	11/44

RED

2011 Irony Pinot Noir	10/40
2011 Septima Malbec	9/36
2012 Altos de Cuco Tempranillo blend	8/32
2010 Calina Carmenere	9/36
2011 J. Lohr Cabernet	12/48
2009 Jubileo Meritage	11/44

POSTRES

Churros	8	White Heron Tea & Coffee	3
Mexican chocolate suace		Organic coffee	
Pumpkin Almond Tart	8	Organic Decaf	
seasonal ice cream, whipped cream		Classic Black	
Calabaza de tacha	8	Earl Grey	
local squash, piloncillo, candied bread, tres leches		Daily Cup Green	
House Made Scoops		Chamomile	
ice cream and sorbet 2.50 ea or 3 for 6		Capetown Sunset	

NIÑOS

Single or Double Taco Plate corn tortillas served with rice

Just Cheese

4/7

Bean & Cheese

4/7

Chicken & Cheese

5/8

Steak & Cheese

5/8

Single or Double Quesadilla Plate flour tortillas served with rice

Just Cheese

4/7

Bean & Cheese

4/7

Chicken & Cheese

5/8

Steak & Cheese

5/8

Crispy Chicken Strips served with a ranch dipping sauce and rice

LAS BEBIDAS

Maine Root Root Beer

(certified organic/fair trade)

Maine Root Ginger Beer

(certified organic/fair trade)

Mexican Coca-Cola

(pure cane sugar sweetened)

Mexican Sprite

(pure cane sugar sweetened)

Mexican Sunkist

(pure cane sugar sweetened)

Fresh Squeezed Limeade

(fresh lime, simple syrup, soda)

House Made Horchata

(rice & almond milk, cinnamon)

House Made Jamaica

(hibiscus flower iced tea)

Agua de Tamarindo

(sweet & tart tamarind drink)

\$3.50

Pineapple Juice

Apple Juice

Milk/Chocolate Milk

\$2.50

HAPPY HOUR

Monday – Friday

3 – 6

Drinks

La Flaca (house marg.)	5
El Jimador tequila, fresh lime juice, agave	
Chupacabra	6
blanco tequila, chilies, cilantro, lime	
Paloma	7
Milagro silver, lime, fresh grapefruit juice	
Caposaldo Prosecco	6
“now we sip Champagne when we’re thirsty”	
White Sangria	5
brandy, mango, white wine	
Red Sangria	5
brandy, fresh lime juice, fresh OJ, red wine	
The Drink Kit	4
Tecate cerveza & shot of El Jimador	
Add a Vida Koozie	2

\$2 off all Draft Beers

HAPPY HOUR

Monday – Friday
3 – 6

Snacks

Tres Amigos	9.00
Taco: pollo, barbacoa, or fried avocado	
Beer: Tecate	
Shot: Tres Agaves Blanco	
Chips and Salsa	2.00
corn tortilla chips with salsa fresca	
Salsa Flight	3.00
mango habanero, salsa verde, salsa fresca	
Guacamole	4.00
served with chips and salsa	
Chicharrones	5.00
Tapatio, fresh lime, sea salt	
House Corn Nuts	3.00
fried hominy	
Mollete di Frijol	7.00
refried beans, fried carnitas, queso	
Goat Cheese Fundido	5.00
melted cheese dip, flour tortilla chips	
Shisito Peppers	6.00
pasilla salt	
Atún Ceviche	5.00
yellow fin tuna, mango, avocado, peanuts, salsa negra	
Local Short Rib Nachos	7.00
plantain chips, curd, Cascabel catsup	

Rock & Roll Sunday Brunch



Chilaquiles	9	Plantain Pancakes	8
2 sunny side eggs, tortilla chips, Vida salsa, cotija, avocado, crêma		fresh fruit, agave syrup, powder sugar	
Menudo	8	Breakfast Torta	10
Mexican hangover stew, hominy, tripe, cilantro		White Gate Farm eggs, house bacon, Chihuahua cheese, guacamole, chipotle aioli	
Huevos Rancheros	12	Papa con Chorizo Tacos	
2 eggs, corn tortillas, rice, beans, crêma, guacamole, queso fresco, choice of red or green chili sauce		Bacon	3
Chorizo Skillet Scramble	11	Crispy Potato Cake	3
chorizo, 3 eggs, rajas, kale, sweet potato, Chihuahua cheese, grilled flour tortillas		Chorizo	3
Steak & Eggs	16	Home Fries	3
marinated carne asada, 2 eggs, kale salad, potato pancake, flour tortillas		White Gate Farm Egg	1.25each