



Entrées (Menu Changes Weekly)

Patron Tacos: Tender steak marinated in patron tequila, topped with pico de gallo, chunky guacamole, queso fresco, and arbol chile salsa.

Hand-made Arepas: Fluffy masa pockets filled with choice of steak, chicken or chorizo, served with mixed greens, cotija cheese, pico de gallo, jalapeno sour cream.

Tacos De Papa: Stuffed with cheesy potato mix, topped mixed greens, diced tomatoes, crema, cotija cheese.

Vegetarian Enchiladas: Queso fresco enchiladas smothered in rich ancho chile sauce, topped with jalapeno cream, pickled onions, and cotija cheese. Served with epazote black beans.

Pork Taquitos: Served with chunky guacamole, crema, and tomatillo salsa.

Tropical Shrimp Skewers: plump shrimp, fresh pineapple, colorful peppers, sweet onion, smoked ham. Guajillo aioli.

El Burrito: Flour tortilla filled with cajun-style shrimp, patron marinated steak, citrus quinoa, black beans, monterrey-jack, and pico. Served with chips and salsa.

Baja Fish Tacos: Herb marinated fish, chipotle cream, and pico atop colorful cabbage slaw.

Charbroiled Yucatan Chicken: achiote rubbed chicken, pickled onions, sweet plantains. Served with poblano rice.

Tamarind Chicken Wrap: Grilled citrus marinated chicken, quinoa, spring mix, sweet and tangy tamarind sauce, diced tomatoes, monterrey jack. Choice of spicy tomato tortilla or spinach tortilla.

House Veggie Quesadilla: guajillo-spiced sautéed vegetables (colorful zucchini, kale, organic corn), pepper jack and monterrey. Served with side of pico and fire roasted tomatillo salsa.

Cajun Shrimp Tacos: Grilled cajun-style shrimp dressed with roasted poblano cream sauce atop finely shredded cabbage slaw.

Fajita Fish Burrito: Grilled fish, spicy salsa verde, mixed greens, crema, and sautéed colorful peppers. Served with chips and salsa.

Citrus Chicken Tacos: Grilled citrus marinated chicken breast topped with spicy mango-habanero salsa.

Carnitas Bowl: Braised pork carnitas, grilled scallions, chiles toreados, fresh guacamole, salsa quemada. Served with handmade tortillas.

Ooey Gooey Nachos: Chorizo chili grilled with a blend of cheeses until gooey and topped with chunky guacamole and crema.

Kalifornia Burrito: Grilled citrus marinated chicken breast, mixed greens, crispy fries (inside), chunky guacamole, jalapeno sour cream.

“Chorizo” Vegan Tostadas: Locally sourced soy chorizo, black bean spread, cauliflower escabeche, avocado salsa verde.

OC Carnitas Fries: Braised carnitas, spicy pickled onions, chunky guacamole, jalapeno sour cream, crispy, house-seasoned fries.

Crispy Chicken Flautas: Flour tortillas filled with all-white meat chicken, dressed with pico and chipotle cream sauce atop mixed greens.

Abuelitas Sopos: Choice of meat (chorizo, steak or chicken), black beans, pickled cabbage slaw, cilantro, crema, and queso fresco.

Raspberry-Chipotle Chicken Sandwich: Grilled chicken breast, mixed greens, tomatoes, Monterrey jack, sweet and spicy raspberry chipotle spread on artisanal roll.

Blue Agave Steak Torta: Tender steak, mixed greens, tomatoes, pickled onions, herb aioli, avocado slices in fresh baked bolillo.

Chipotle-Honey Chicken Salad: charbroiled chicken breast, spring mix, fresh strawberries, shaved cotija, red onion, candied pecans, honey-lime vinaigrette

Carnitas grilled cheese: slow cooked carnitas, quesillo (traditional cheese from Oaxaca), mozzarella, pepper jack, and cilantro-pepita aioli.

Southwest Chicken Quesadilla: Slightly crisp flour tortilla stuffed with citrus marinated chicken, colorful grilled peppers, Mexican cheese blend, and caramelized onions. Served with chipotle cream sauce and chunky guacamole.

Fiesta Quesadilla: Tender steak, pico de gallo, finely shredded cabbage, pepper jack and mozzarella. Served with crema and fire roasted tomatillo salsa.

Spicy Bacon Marmalade Panini: Oaxaca cheese, queso fresco, cotija, bacon marmalade

Chile Verde Taco Salad: braised pork cooked in cumin spiced salsa verde, pico, pickled onions, radishes, mixed greens, tostada salad (flour tortilla)

Grandma's (Handmade) Quesadilla: Choice of meat, queso cotija, jalapeno sour cream, pepper jack and monterrey, diced tomatoes, avocado salsa verde

Sides (Options Change Weekly)

Citrus Quinoa: Fluffy quinoa with lime vinaigrette and topped with toasted pepitas and micro cilantro (Vegetarian)

Grilled corn on the cob with jalapeno butter.

Wild rice tossed with fresh veggies in citrus vinaigrette.

Poblano Rice

Pepita Cabbage Slaw: Roasted pepitas (pumpkin seeds), carrots, cilantro, green cabbage, spices, and lime juice.

Grilled zucchini and mushroom kabobs

Creamy roasted poblanos and organic corn.

Colorful Chips and Salsa.

Creamy street-style Corn Polenta: fresh corn, cayenne, cotija cheese

Chunky Guacamole: Velvety avocados seasoned and mixed with tomatoes, jalapenos, cilantro, onions, and lime (Vegan).

Fiesta Salad: Romaine, mixed greens, tomatoes, cotija cheese, tortilla strips, roasted corn, creamy cilantro dressing

Three Bean Salad: Black, pinto, and white beans tossed with jicama, roasted corn, cilantro, and agave-lime vinaigrette

Avocado Chopped Salad: cucumbers, red onion, tomatoes, avocado, fresh lime, Himalayan pink salt

Watermelon Salad: Peppery arugula, fresh watermelon, queso cotija, toasted pepitas, lemon vinaigrette