



## **FOOD**

**Guacamole, chips & salsa \$14**  
**Corn chips. Topped with pomegranate seeds.**

**Pepitas & Cacahuates Enchilados \$6**  
**Peanuts and Pumkin seeds roasted and seasoned**

**Queso Fundido \$12**  
**(add steak \$7, Chorizo or Vegan Chorizo \$6)**

**Ahi Tuna Nachos \$25**  
**Loaded Nachos w/ Chorizo(or Vegan Chorizo)\$18**

**Fried Goat Cheese & Honey \$16**  
**Pistachio cream & crushed pistachios.**

**Cheese Quesadilla \$12**  
**Avocado crema and pico de gallo, pickled jalapeño.**  
**(add steak \$7 grilled chicken \$6**  
**chorizo or vegan chorizo \$6)**

**Carne Asada Tacos \$18 (3)**  
**Skirt steak CDMX taqueria style**  
**with melted cheese**

**Pollo Asado Tacos \$16 (3)**  
**Pico de gallo & avocado crema. Add avocado \$3**

**Shrimp Tacos \$18 (3)**  
**Grilled or breaded. Served w/ avocado crema, Chipotle**  
**Mayo, pickled red onion and**  
**a side of Hot Salsa Macha.**

**Beer Battered Baja Style Fish Tacos \$18 (3)**  
**coleslaw and habanero mango salsa**

**French fries \$9**

**French fries w/ melted cheese \$15**