

BOCADITOS / LITTLE BITES

\$4 Drinks

House Margaritas, Mojitos, and Sangria
Draft Beer and Select Wines by the Glass

\$3 Border Tacos

handmade corn tortillas hot off the griddle add freshly mashed guacamole .75

Carnitas slow roasted pork, chipotle salsa, diced onion, and cilantro

Grilled Fish with cucumber citrus slaw, lime, and crema

Al Pastor citrus chile marinated steak; topped with salsa fresca

Potato Rajas roasted potatoes with chiles and mexican cheeses; topped with pickled onion

Roasted Lamb in sweet adobo sauce with poblano peppers and manchego cheese

Black Bean and Cheese with salsa fresca

\$3 Ceviche Shots

made with sustainable seafood

Amarillo Ceviche seasonal fish, yellow chiles, ginger, lime, red onion, and tomato

Shrimp Ceviche cucumber, red onion, cilantro, jalapeño, and fresh tomato and citrus juices

\$3 Chile Poppers

how hot can you go? if you can finish the first three, then the habañero chile popper is on us!

California Chile Popper
Serrano Popper

Jalapeño Popper
Habañero Chile Popper

\$5 Bites

Green Corn Tamales with sour cream and salsa fresca

Poblano Quesadilla with mexican cheeses and roasted poblano peppers

Beef Brisket Taquitos smoked and shredded beef in crispy corn tortilla

BORDER CLASSICS

Plantain Empanadas

roasted plantains stuffed with black beans, poblano, and cotija cheese 8.50

Two Hot Tamale Assortment

chile cheese tamale with tomatillo salsa and guatemalan chicken tamale with achiote sauce 9.75

Chicken Adobo Quesadilla

slow roasted chicken in sweet adobo sauce with manchego, panela, and cotija cheeses in a handmade flour tortilla; served with mizuna salad, salsa fresca, guacamole, and sour cream 15.50

Please advise us of any food allergies.