

FIESTA BRUNCH

PRIMERO

Basket Of Chips & Salsa • \$5
house made corn tortilla chips, house salsa

Salsa Flight • \$8
roasted tomatillo-habanero, smoked tomato pico de gallo, citrus-chile de arbol, avocado serrano salsa

Guacamole Tradicional • \$13
avocado, tomato, onion, lime, garlic, cilantro, house made corn tortilla chips

Queso Especial • \$13
triple chile cheese sauce, crispy smoked paprika potatoes, house made chorizo, pico de gallo, cilantro, house made corn tortilla chips

Sonoran Cheese Crisp • \$14
crispy flour tortilla, queso oxaca, rajás, tomatoes, guacamole, queso cotija
+ **add:** grilled chicken \$5 / house made chorizo \$5 / carnitas \$5 / carne asada \$6 / birria \$7

Poblano & Corn Flautas (3) • \$12
roasted poblano chiles, grilled corn, queso oxaca, crispy flour tortillas, queso cotija, cream cheese, roasted tomatillo-habanero salsa

Asada Wings (8) • \$16
asada marinated jumbo wings, buffalo salsa verde, serrano ranch

Crispy Calamari • \$16
premium loligo squid, cilantro, macha aioli, avocado-salsa verde

Baja Ceviche • \$18
mexican white shrimp, bay scallops, tomato, onion, avocado, cilantro, lime

Bacon-Wrapped Jalapeños • \$12
house made chorizo, queso oxaca, applewood bacon, chipotle-tomatillo piloncillo sauce

TJ Dog • \$9
bacon wrapped all-beef hot dog, griddled onions & peppers, candied jalapeños, ketchup, mustard, mayo, served with fries

Nachos • \$16
flour and corn tortilla chips, queso manchego, triple chile cheese sauce, radish, candied jalapeños, taco shop guac, queso cotija
+ **add:** grilled chicken \$5 / carnitas \$5 / al pastor \$5 / carne asada \$6 / birria \$7 / macha skirt steak \$8


BOWLS. SOPAS Y ENSALADAS

+ **add:** grilled chicken \$5 / carnitas \$5 / carne asada \$6 / shrimp \$7 / salmon \$7 / birria \$7 / macha skirt steak \$8

Burro Bowl • \$15
poblano rice, pinto beans, iceberg lettuce, queso fresco, pickled radish, avocado, salsa verde

Caesar Salad • \$16
chopped romaine hearts, pickled red onion, avocado, garlic-oregano croutons, parmesan cheese, black pepper

Mexican Panzanella Salad • \$16
mixed greens, tomatoes, cucumber, queso fresco, pickled red onion, avocado, serrano-lime vinaigrette, chile-herb tortilla crisps

Pozole • \$10 Cup / \$15 Bowl 
chopped chicken, roasted tomatillo, hominy, onion, radish, avocado

BRUNCH SPECIALS

Churro Waffle • \$14
cinnamon-sugar waffle, creme anglaise sauce, jamaica petals

Avocado Toast • \$19
smashed hass avocado, chorizo, onion, cilantro, over easy egg, tomatillo-habanero salsa, queso fresco, oregano, radish, texas toast, side of fruit & crispy potatoes

Chilaquiles • \$16
tortilla chips, red chile sauce, over easy egg, crema, avocado, queso fresco, cilantro
+ **add:** grilled chicken \$5 / carne asada \$6

Breakfast Burrito • \$22
three eggs, carne asada, bacon, onion, rajás, french fries, queso manchego, crema, rancho sauce, avocado, queso cotija, flour tortilla

BRUNCH TACO PLATES

two tacos served on corn tortillas with one side: pinto beans, black beans, poblano rice, pickled vegetable salad, tuscan kale-cabbage slaw or sub street corn (+\$2)


Chorizo Tacos • \$20
house made chorizo, egg, queso oxaca, crema, salsa verde, avocado


Steak & Eggs Tacos • \$22
macha skirt steak, black beans, fried egg, queso fresco, guacamole, pico de gallo

Machaca & Egg Tacos • \$20
shredded beef, onions, tomatoes, jalapeños, scrambled egg, crispy papas, citrus-arbol salsa, crema, avocado, micro cilantro

STREET TACOS

Three street style tacos served on corn tortillas
Add: any side (+\$5) or corn (+\$7)

Carnitas • \$18 
citrus-chile de arbol, onions, cilantro

Carne Asada • \$19 
avocado serrano salsa, citrus-chile de arbol, onions, cilantro

Pollo Asado • \$18 
avocado serrano salsa, citrus-chile de arbol,

BAJA STYLE TACOS

Two tacos served on corn tortillas with one side or sub street corn (+\$2)

Pollo • \$20
grilled chicken, guacamole, pico de gallo

Asada • \$21
angus short rib, guacamole, charred green onion

Al Pastor • \$21
marinated pork, bacon, red chile adobo, roasted pineapple-habanero salsa, tomatillo-avocado salsa, micro cilantro


Fresh Catch • \$21
battered or grilled local fish, lime crema, green cabbage, carrot escabeche

Cilantro-Lime Grilled Shrimp • \$23
avocado corn relish, chipotle crema, crispy jalapeño, bacon crumble, queso fresco


Veggie • \$19
crispy spiced cauliflower, lemon-serrano crema, chipotle-orange bbq sauce, kale-cabbage slaw, avocado, radishes


Baja Shrimp • \$21
beer battered shrimp, shredded cabbage, avocado, pico de gallo, lime crema, micro cilantro


ESPECIALES

Carne Asada Chimichanga • \$23 
deep fried burrito with carne asada, queso oxaca, topped with enchilada chipotle salsa, taco shop guac, crema, queso fresco, lettuce, pico de gallo, side of pinto beans

SIDES TO SHARE


Black Beans • \$10 
herbs, garlic, onion, serrano

Pinto Beans • \$10 
herbs, garlic, onion, serrano

Street Corn off the Cob • \$12 
crema, tapatio, lime, queso cotija

Poblano Rice • \$10
onion, garlic, poblano


Pickled Vegetable Salad • \$10
corn, carrots, red onions, red bell pepper, serrano

Tuscan Kale-Cabbage Slaw • \$10 
shredded Tuscan kale, red cabbage, julienned carrots, jalapeño-herb vinaigrette

DESSERT

Churros • \$10
cinnamon-sugar, creme anglaise sauce

Chef de Cuisine: Humberto Suarez | Good Time Design Hospitality Group

 Gluten Free item. Because products with gluten are made in this facility, gluten free items may be subject to some cross-contamination. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have a food allergy, so we can provide you our list of items that contain allergens.

All guest checks will have a 4% surcharge to help offset increased costs. This is not a gratuity. Thank you!

BRUNCH DRINK SPECIALS

Buena Cerveza • \$5

Harvest Sangria • \$10

cabernet, orange liqueur, blackberry brandy, pomegranate juice, lime juice, lemon juice, fresh apples and oranges

Durazno Sangria Spritzer • \$10

crisp white wine, aperol, fresh peaches, oranges, lemons

Los Sundays Tequila Seltzer • \$6

tropical or grapefruit

Espolòn Tequila Blanco Shot • \$10

Bottle Of Champagne • \$18

Build-Your-Own Mimosas • \$20

bottle of champagne & a flight of fresh juices

BURRO MARGARITAS

House • \$13 / \$19 dbl

dos santos plata tequila, triple sec, fresh lime, agave nectar, salted rim

+ **add:** muddled jalapeño +.50

muddled serrano +.50

candied jalapeño syrup +1

mango, strawberry or pink guava +2

Cadillac Margarita • \$16 / \$24 dbl

espolòn reposado tequila, triple sec, fresh lime, agave nectar, magdala float, salted rim

- **sub:** grand marnier float +2

Caramelized Pineapple • \$15

jose cuervo tradicional tequila, triple sec, caramelized pineapple, fresh lime, salted rim

Spicy Sandia • \$15 / \$21 dbl

el jimador reposado tequila, triple sec, watermelon, fresh lime, agave nectar, muddled jalapeños, tajín salted rim

Classic Skinny • \$14

corralejo silver tequila, agave nectar, fresh lime, soda water, salted rim (129 calories)

Mango Tajín Skinny • \$15 / \$21 dbl

herradura silver tequila, mango purée, fresh lime, soda water, tajín salted rim (124 calories)

SPECIALTY COCKTAILS

Mango Paloma • \$15

cutwater blanco tequila, fresh lime, mango purée, grapefruit soda, simple syrup

Strawberry Smash • \$15

tito's handmade vodka, strawberry, basil, fresh lemon, agave nectar

Maracuyo • \$15

real del valle blanco tequila, passion fruit, vanilla, fresh lime

El Higo Chumbo Cooler • \$15 / \$21 dbl

milagro blanco tequila, prickly pear, fresh lime, agave nectar, cinnamon

Smokey Mezcalita • \$15

cutwater mezcal, fresh lime, agave, triple sec, chipotle salt rim

Our must-try featured cocktail!

CASA-MACHADO • \$18

celebrate with casamigos blanco tequila, grand marnier, chipotle agave, lime juice, tamarindo, tajín rim

served in a special 16oz glass

CHEERS TO #13!

CERVEZA PREPARADA

Crafted with Buena Cerveza Lager

Chavela • \$11

clamato, lime, tajín salted rim

Chelada • \$11

fresh squeezed lime juice, chipotle salted rim

Michelada • \$11

house spicy sangrita, lime, salted rim

VINO

Red

Cabernet Sauvignon

\$13 gl / \$40 btl

Robert Mondavi

Pinot Noir

\$13 gl / \$40 btl

Parducci

Rosé

\$12 gl / \$40 btl

Kim Crawford

White

Chardonnay

\$13 gl / \$40 btl

Robert Mondavi

Sauvignon Blanc

\$14 gl / \$40 btl

Wild Song

CELEBRACIÓN

Prosecco • \$12

Ruffino - split bottle (187 ml)

Sparkling Rosé • \$12

Ruffino - split bottle (187 ml)

Champagne • \$90

Veuve Clicquot - bottle

MOCKTAILS

Watermelon Fauxjito • \$11

mint, watermelon, lime, agave

Pineapple Smash • \$11

pineapple pureé, basil leaves, lime, agave

Prickly Pear Limeade • \$11

prickly pear, lime, agave, cinnamon

ZERO PROOF

Mexican Coke in a Bottle • \$5

Strawberry or Guava Lemonade • \$5

Topo Chico 12oz • \$5