

## 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**  
large open faced crispy flour tortilla, queso oxaca, rajas, tomatoes, taco shop guac, queso cotija  
+ add: grilled chicken \$5 / house made chorizo \$5 / carnitas \$5 / carne asada \$6 / birria \$7

**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


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


**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

## STREET TACOS

three street style tacos served on corn tortillas  
+ add: side (+\$5) corn (+\$7)


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


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

**Pollo Asado \$18**   
avocado serrano salsa, citrus-chile de arbol, onions, cilantro


## BAJA STYLE TACOS


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

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

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

**Carne Molida \$20**  
ground carne, red peppers, onions, chipotle crema, candied jalapeños, melted oxaca and crispy papas

**Surf & Turf \$24**   
angus short rib, lobster, cabbage, ancho-ajo crema, avocado, salsa macha, smoked tomato pico de gallo


**Coffee Rubbed Salmon \$22**   
tomatillo-avocado kale slaw, lime crema, avocado

**Macha Angus Short Rib \$22**  
guacamole, pico de gallo, salsa macha | sub: skirt steak (+\$4)

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

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

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

**Lobster \$24**   
maine lobster, pico de gallo, garlic butter, green cabbage, avocado, micro cilantro

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

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

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

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

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.

## BOWLS, SOUPS & SALADS

+ 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

## BURRITO

### Carne Asada Chimichanga \$23

deep fried burrito with carne asada, queso oaxaca, pico de gallo, topped with enchilada chipotle salsa, taco shop guac, crema, queso fresco, lettuce, side of pinto beans

## TORTAS

served on a fresh telera roll with one side

choice of side: pinto beans, black beans, poblano rice, tuscan kale-cabbage slaw, pickled vegetable salad or sub street corn (+\$2)

### Macha Angus Short Rib \$20

avocado, pickled onion, pico de gallo purée, mayo

### Al Pastor \$19

marinated pork, bacon, red chile adobo, roasted pineapple-habanero salsa, tomatillo-avocado salsa, shredded lettuce

### Bandolero Burger \$19

ground steak patty, rajas, house made chorizo, queso oaxaca, cilantro pesto mayo

## SIDES TO SHARE

### Pinto Beans \$10

herbs, garlic, onion, serrano

### Black Beans \$10

herbs, garlic, onion, serrano

### Street Corn Off The Cob \$12

crema, tapatio, lime, queso cotija

### Poblano Rice \$10

garlic, onion, 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, crème anglaise sauce

## COCKTAILS

### House Margarita \$13 / \$19 dbl

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

+ add: muddled jalapeño (\$0.50)  
muddled serrano (\$0.50)  
candied jalapeño syrup  (\$1)  
mango, strawberry or pink guava (\$2)

### Cadillac Margarita \$16 / \$24 dbl

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

### Spicy Sandia \$15 / \$21 dbl

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

### Mango Tajín Skinny \$15 / \$21 dbl

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

### Mango Paloma \$15

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

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

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

## 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

## SANGRIA

### Harvest Sangría \$15

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

### Durazno Sangria Spritzer \$15

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

## MOCKTAILS

### Watermelon Fauxjito \$11

mint, watermelon, lime, agave

### Pineapple Smash \$11

pineapple puree, 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