



Weekly Specials

Shrimp and Hominy Chowder

Shrimp and hominy corn chowder soup

\$9/\$12 cup/bowl

Street Corn Ribs

Mexican style street corn cut into rib like pieces, covered in a cilantro & lime creme, and cotija cheese

\$10

Birria Flatbread

Mozzarella cheese, slow braised birria, jalapenos, cilantro, and red onions

\$16

Al Pastor Tacos

Marinated pork, pineapple, cilantro, and onions slow cooked and shredded; served in a corn tortilla with avocado tomatillo salsa

\$17

Birria Pasta

Slow braised birria, cotija cheese, cilantro, and onions. Served over warm pasta

\$17

Weekly Specials

Spicy Mango Margarita

Maestro Dobel Diamanté, lime juice, agavé, jalapeno slices, mango pureé, shaken and poured into a tajin rimmed cup

\$9

Mexican Mule

Dulce vida Grapefruit, Grapefruit Juice, Lime Juice, and ginger beer. Poured into a copper cup rimmed with Tajin

\$9

Frozen Spanish Mudslide

Patron XO, Kamora coffee liqueur, half & half, blended with ice and drizzled with chocolate.

\$10

Watermelon Basil Margarita

Tequila, Fresh watermelon, lime juice, topped with fresh basil

\$9

Desserts

Peanut Butter Cheesecake | \$8

Brownie Sundae | \$10

Banana Bread Pudding | \$10

Creme Brulee | \$8

Cinnamon Sugar Churros | \$8