

ORDER FOOD



VIA MOBILE



# TACOS

Sub any tortilla into a keto style grilled cheese tortilla +\$1.50

## CHICKEN TACO (TJ STYLE) \$3.95

MARINATED IN CHIPOTLE ACHIOTE, SALSA ARBOL, ONION, CILANTRO, AVOCADO SALSA, CORN TORTILLA

## CARNE ASADA (TJ STYLE) \$4.45

MARINATED STEAK, SALSA ARBOL, ONION, CILANTRO, AVOCADO SALSA, CORN TORTILLA

## AL PASTOR (DE EFFE) \$4.30

MARINATED PORK, SALSA VERDE, ONION, CILANTRO, PINEAPPLE, CORN TORTILLA

## CARNITAS (MICHOACÁN) \$4.30

BRAISED PORK, SALSA VERDE, PICO DE GALLO CORN TORTILLA

## COCHINITA PIBIL (YUCATAN) \$4.30

MARINATED PORK, PICKLED ONION, MEXICAN CREMA, CILANTRO, CORN TORTILLA

## CHICKEN BIRRIA (JALISCO) \$4.95

*RECOMMENDED CONSUME \$1.50*  
ADOBO CHICKEN, OAXACA CHEESE, ONION, CILANTRO, SALSA VERDE, CORN TORTILLA

## CHORIZO TACO (SALVI MEX) \$5.45

SALVADORAN CHORIZO, SALSA ARBOL, ONION, CILANTRO, AVOCADO SALSA, OAXACA CHEESE, FLOUR TORTILLA

## QUESADILLA TACO \$4.30

*ADD ANY PROTEIN STARTING ~ \$1.75*  
OAXACA CHEESE, ARBOL SALSA, AVOCADO SALSA, ONION, CILANTRO

## MUSHROOM TACO \$4.45 (VEGETARIAN)

CREMINI MUSHROOM SAUTEED IN CILANTRO VINAIGRETTE, OAXACA CHEESE, ARBOL SALSA, ONION, CILANTRO



\$4.30

GROUND TURKEY PICADILLO, ARBOL SALSA, MEXICAN CREMA, LETTUCE, TOMATO, CILANTRO VINAIGRETTE, CHEDDAR CHEESE, HARD SHELL

## SONORA SOFT TACO \$4.30

GROUND TURKEY PICADILLO, ARBOL SALSA, MEXICAN CREMA, LETTUCE, TOMATO, CILANTRO VINAIGRETTE, CHEDDAR CHEESE, FLOUR TORTILLA

## FISH TACO (BAJA) \$6.95

BROILED MAHI MAHI MARINATED IN ADOBO, CHIPOTLE SLAW, AVOCADO SALSA, PICO DE GALLO, SONORA FLOUR TORTILLA

## FRIED FISH TACO \$6.95

BATTERED COD, CABBAGE SLAW, JALAPENO AIOLI, PICO DE GALLO, SONORA FLOUR TORTILLA

## SHRIMP TACO (BAJA) \$5.25

MARINATED IN CHIPOTLE ACHIOTE, CHIPOTLE SLAW, AVOCADO SALSA, PICO DE GALLO, SONORA FLOUR TORTILLA

## HOT CHICKEN TACO (LA) \$5.95

MEDIUM SPICED FRIED CHICKEN, CHIPOTLE SLAW, CHIPOTLE AIOLI, TOMATO, CILANTRO, FLOUR TORTILLA

*TOSS IN HABANERO SALSA + \$0.75*

## THE LOADED MULITA \$6.95

CHOICE OF ANY PROTEIN (upcharge may vary) OAXACA CHEESE, PICKLED JALAPENO, LETTUCE, TOMATO, CILANTRO VINAIGRETTE, PICKLED ONION, CHIPOTLE AIOLI, FLOUR TORTILLA

## CAULIFLOWER AL PASTOR TACO \$4.45 (VEGAN)

MARINATED CAULIFLOWER, SALSA VERDE, ONION, CILANTRO, PINEAPPLE

# SIDES

## HOUSE GUACAMOLE & CHIPS \$9.95

MADE WITH FRESH AVOCADO, HAND SQUEEZED LIME JUICE, ONION, CILANTRO, TOMATO, TOMATILLO, AND SERRANO CHILES

## CHIPS & SALSA TRIO \$6

CHOICE OF : MOLCAJETE, ARBOL, VERDE, AND/OR HABANERO SALSA

## QUESO RIZO DIP \$12.95

CHIPOTLE CHEESE FONDUE, SALVI CHORIZO, CILANTRO  
CHOICE OF CHIPS AND/OR TORTILLAS

## STREET CORN \$6.50

CHIPOTLE AIOLI, COTIJA CHEESE, TAJIN, CILANTRO

*ADD CHEETOS OR HOT CHEETOS \$1*

SERVED

ON A STICK -OR- IN A CUP

## NACHOS \$12.95

*ADD ANY PROTEIN STARTING ~ \$3.75*  
CHIPOTLE CHEESE SAUCE, OAXACA CHEESE, PICO DE GALLO, MEXICAN CREMA, AVOCADO SALSA

## CHURRO \$5.75

CAJETA CHURRO IN CINNAMON SUGAR SERVED WITH CHOCOLATE SAUCE, LECHERA, AND WHIPPED CREAM

## PALETAS \$5

CHOICE OF MEXICAN ICE CREAM POPSICLES

## FRIED CHILE PEPPERS \$4

FRIED JALAPEÑOS, SERRANOS, GRILLED ONIONS

# MARGARITAS

FRESH SQUEEZED JUICE, HAND MUDDLED PRODUCE, HOMEMADE SYRUPS

**SINGLE MARGARITA \$15**

**MEGA MARG (DOUBLE) \$25**

Choice of : Tequila or Mezcal, Frozen or "On the Rocks"

- ORIGINAL ROADSIDE
  - SPICY HABANERO
  - SKINNY STYLE
  - STRAWBERRY
  - BLACKBERRY
  - RASPBERRY
- PINEAPPLE
  - PASSIONFRUIT
  - GUAVA
  - BANANA
  - COCONUT
  - POMEGRANATE
- MANGO
  - PEACH
  - LYCHEE
  - APRICOT
  - GINGER SPICE
  - CUCUMBER MINT



## MARGARITA BOWL

**SERVES 16 MARGARITAS**

# \$200

WITH HOUSE TEQUILA

## SPECIALTIES

**GARDENER \$16**  
HAND SQUEEZED LIME JUICE,  
FRESH MINT, CUCUMBER,  
RASPBERRIES, ROSE WATER,  
VODKA

**MICHELADA \$12**  
HOMEMADE BIRRIA  
MIX, FRESH PINEAPPLE,  
TECATE BEER  
TRY IT WITH MANGO CART +\$2

**BEE KEEPER \$16**  
HAND SQUEEZED LEMON JUICE,  
HONEY LAVENDER BITTERS,  
FRESH BLACKBERRIES,  
BOURBON

## HOUSE SPECIAL \$15

Tecate Beer, House Tequila Shot, Mini House Flavored Frozen Margarita

**SPIKED SLUSHY \$10**  
SLUSHY SPECIAL OF THE DAY  
ASK US ABOUT THE FLAVOR

**SPIKED HORCHATA \$13**  
OUR SIGNATURE VEGAN  
HORCHATA, SPIKED WITH  
TEQUILA BLANCO

**SPIKED AGUA FRESCA \$13**  
FRESH JUICE OF THE DAY , SPIKED  
WITH TEQUILA BLANCO

## TASTING FLIGHTS

## BEERS

**MEZCAL**

- **BEN GOGLIA FLIGHT \$65**  
BOZAL BORREGO, EL JELGORIO  
JABALI, DEL MAGUEY PACHUGA
- **DEL MAGUEY FRUITY/SWEET \$25**  
SAN LUIS DEL RIO, CHICHICAPA,  
VIDA DE MUERTAS
- **DEL MAGUEY FLORAL /CITRUS \$45**  
LAS MILPAS, SAN JOSE RIO MIÑAS, SAN  
PABLO AMEYALTEPEC

**TEQUILA**

- **DEL MAGUEY EARTHY \$55**  
WILD TOBALA, WILD PAPALOME, WILD  
TEPEXTATE
- **PATRON FLIGHT \$25**  
SILVER, REPOSADO, ANEJO
- **DON JULIO FLIGHT \$50**  
BLANCO, REPOSADO, ANEJO, & 1942
- **CODIGO FLIGHT \$100**  
BLANCO, REPOSADO, ROSE, ANEJO,  
EXTRA ANEJO, AND BARREL STRENGTH
- **CLASE AZUL FLIGHT \$300**  
BLANCO, REPOSADO, ANEJO, & ULTRA

### MEXICAN BEERS

- BAJA BREWING CABOTELLA \$7
- BAJA BREWING POR FAVOR \$8
- BAJA BREWING ESCORPIO NEGRO \$7
- BAJA LA SURFA \$7
- COLIMA COLIMITA \$6.50
- COLIMA CAYACO \$6.50
- CORONA LIGHT \$6.50
- CORONA EXTRA \$6.50
- CARTA BLANCA \$5.50
- DOS EQUIS \$6
- MODELO ESPECIAL \$6
- PACIFICO \$5.50
- SOL \$5.50
- TECATE \$5
- VICTORIA \$6

### CALIFORNIA / MEXICAN INSPIRED BEERS

- BOOMTOWN BAD HOMBRE \$7.50
- GOLDEN ROAD MANGO CART \$7
- GOLDEN ROAD CERVEZA \$7
- SANTA MONICA BREWWORKS \$7.50
- LOST COAST WATERMELON WHEAT \$6
- LOST COAST PEANUT BUTTER STOUT \$7
- ANDERSON VALLEY BLOOD ORANGE GOSE \$7
- NORTH COAST LAGUNA BAJA \$7
- SOUTH NORTE AGAVEMENTE \$7
- SOUTH NORTE SEA SENOR \$6.50
- TOPA TOPA DOS TOPAS \$7
- CALIDAD \$6
- F.E PINEAPPLE CHILI KOMBUCHA \$7.50
- F.E PASSION FRUIT MIMOSA KOMBUCHA \$7.50
- HAPPY HOUR HARD SELTZER \$10



BUILD YOUR OWN MIX & MATCH  
TEQUILA/MEZCAL FLIGHT FOR HALF THE PRICE

FULL SPIRIT LIST HERE