

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) \$4.15

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

## CARNITAS (MICHOACÁN) \$4.15

BRAISED PORK, SALSA VERDE, PICO DE GALLO CORN TORTILLA

## COCHINITA PIBIL (YUCATAN) \$4.15

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) \$4.25

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

## QUESADILLA TACO \$4.15

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

## MUSHROOM TACO \$4.35 (VEGETARIAN)

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



\$4.25

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

## SONORA SOFT TACO \$4.25

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

## FISH TACO (BAJA) \$4.95

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

## SHRIMP TACO (BAJA) \$4.95

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

New

## THE LOADED MULITA \$5.95

CHOICE OF ANY PROTEIN  
OAXACA CHEESE, PICKLED JALAPENO, LETTUCE, TOMATO, CILANTRO VINAIGRETTE, PICKLED ONION, CHIPOTLE AIOLI

## CAULIFLOWER AL PASTOR TACO \$4.35 (VEGAN)

MARINATED CAULIFLOWER, SALSA VERDE, ONION, CILANTRO, PINEAPPLE

# SIDES

## HOUSE GUACAMOLE & CHIPS \$9

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 \$9

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 \$9.75

ADD ANY PROTEIN \$3.50  
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

**\$13 FOR TEQUILA**

**\$15 FOR MEZCAL**

**MAKE IT A MEGA + \$6**

- 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 FOR TEQUILA**
**\$225 FOR MEZCAL**

## SPECIALTIES

### MICHELADA \$12

HOMEMADE BIRRIA MIX, FRESH PINEAPPLE, TECATE BEER

TRY IT WITH MANGO CART +\$1

### FROZEN MARGARITA \$12

A CLASSIC MARGARITA, BUT FROZEN

### SPIKED HORCHATA \$12

OUR SIGNATURE VEGAN HORCHATA, SPIKED WITH TEQUILA BLANCO

### SPIKED AGUA FRESCA \$12

FRESH JUICE OF THE DAY, SPIKED WITH TEQUILA BLANCO

### SPIKED SLUSHY \$8

SLUSHY SPECIAL OF THE DAY

### BEE KEEPER \$15

HAND SQUEEZED LEMON JUICE, HONEY LAVENDER BITTERS, FRESH BLACKBERRIES, BOURBON

### GARDENER \$15

HAND SQUEEZED LIME JUICE, FRESH MINT, CUCUMBER, RASPBERRIES, ROSE WATER, VODKA

## TASTING FLIGHTS

- 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
  - **DEL MAGUEY EARTHY \$55**  
WILD TOBALA, WILD PAPALOME, WILD TEPEXTATE
- TEQUILA

  - **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 \$6.50      | CARTA BLANCA \$5.50    |
| BAJA BREWING POR FAVOR \$7.50      | DOS EQUIS \$5.50       |
| BAJA BREWING ESCORPIO NEGRO \$6.50 | MODELO ESPECIAL \$5.50 |
| BAJA LA SURFA \$7.50               | PACIFICO \$5.50        |
| COLIMA COLIMITA \$6.50             | SOL \$5.50             |
| COLIMA CAYACO \$6.50               | TECATE \$5             |
| CORONA LIGHT \$5.50                | VICTORIA \$5.50        |
| CORONA EXTRA \$5.50                |                        |

## CALIFORNIA / MEXICAN INSPIRED BEERS

- BOOMTOWN BAD HOMBRE \$6.50
- GOLDEN ROAD MANGO CART \$6.50
- GOLDEN ROAD CERVEZA \$6.50
- SANTA MONICA BREWWORKS \$7.50
- LOST COAST WATERMELON WHEAT \$5.50
- LOST COAST PEANUT BUTTER STOUT \$5.50
- ANDERSON VALLEY BLOOD ORANGE GOSE \$6.50
- NORTH COAST LAGUNA BAJA \$5.50
- SOUTH NORTE AGAVEMENTE \$6.50
- SOUTH NORTE SEA SENOR \$5.50
- TOPA TOPA DOS TOPAS \$5.50
- F.E PINEAPPLE CHILI KOMBUCHA \$7.50
- F.E PASSION FRUIT MIMOSA KOMBUCHA \$7.50

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

**FULL SPIRIT LIST HERE**

