



REVOLU

MODERN TAQUERIA + BAR



LET'S SHARE

SHRIMP CEVICHE TOSTADAS

PICKLED RED ONION + GUAC + CILANTRO \$14

CHICHARRONES

CRISPY PORK SKINS \$8

QUESO DIP

ROASTED JALAPENOS + POBLANOS + PICO + CORN + HOUSEMADE CHIPS \$9

CARNE ASADA FRIES

FRIES TOPPED WITH CARNE ASADA + ROASTED JALAPEÑOS + QUESO SAUCE + GUAC + PICO + CILANTRO CREMA + COTIJA CHEESE \$13

GF MEXI MEATBALLS

3 GRANDE MEXICAN STYLE MEATBALLS + ROASTED ANCHO TOMATO SAUCE + COTIJA + CILANTRO \$12

CHICKEN TAQUITOS

SHAVED LETTUCE + PICO + CHIPOTLE AIOLI + AVOCADO CREMA + COTIJA CHEESE \$11

CRISPY BRUSSEL SPROUTS

APPLEWOOD SMOKED BACON + SAUTEED ONIONS + TOMATILLO SAUCE + COTIJA CHEESE \$11

STREET CORN NACHOS

QUESO SAUCE + CHORIZO BEANS + PICO + GUAC + CILANTRO CREMA + COTIJA CHEESE \$13
add asada or al pastor \$2

GF ELOTE

GRILLED SHAVED CORN + CHIPOTLE AIOLI + COTIJA CHEESE + LIME + ANCHO CHILE DUST \$6

SALADS

Add: chicken \$2 / shrimp \$4 / steak \$4 / mahi \$4

GF BRUSSEL SPROUT + AVOCADO

SHAVED SPROUTS + DICED AVOCADO + APPLEWOOD BACON + TOMATO + PEPITAS + COTIJA + CHIPOTLE AGAVE VINAIGRETTE \$11

GF MEXICAN STREET CORN SALAD

MIXED GREENS + CORN + CILANTRO LIME VINAIGRETTE + PICO + COTIJA + APPLEWOOD BACON + CHIPOTLE AIOLI \$10.50

GF REVOLU COBB

CILANTRO-LIME GRILLED CHICKEN + ROASTED CORN + TOMATO + JICAMA + BLACK BEANS + CHEESE + AVOCADO + CHIPOTLE-AGAVE VINAIGRETTE \$13

GUAC N CHIPS

THE O.G.

AVOCADO + PICO + CILANTRO + LIME \$10

ROASTED CORN

THE O.G. + ROASTED CORN + COTIJA CHEESE \$10.50

BACON HABANERO

THE O.G. + ROASTED PINEAPPLE + BACON + HABANERO CHILES + COTIJA CHEESE \$11

GUAC TASTING

CAN'T DECIDE...GET ALL THREE! \$14

CHIPS + SALSA

ROASTED RED & GREEN SALSA + HOUSEMADE CHIPS \$3

QUESADILLAS

Topped with shaved lettuce + O.G. guac + pico + grated cotija

GRILLED STEAK

GRILLED ONIONS + ROASTED JALAPEÑOS + CHIPOTLE AIOLI \$12.50

BACON & SHRIMP

ROASTED POBLANOS + CORN + APPLEWOOD BACON + CILANTRO CREMA \$13

BBQ PORK CARNITAS

HOUSE MADE CHIPOTLE AGAVE BBQ SAUCE + GRILLED ONIONS + ROASTED CORN + CHIPOTLE AIOLI \$12

GRILLED CHICKEN

CHILE LIME CHICKEN + ROASTED POBLANOS + CILANTRO CREMA \$11.50

BURRITOS

Warm flour tortilla + cilantro rice + chorizo beans + pico + shaved lettuce + shredded cheese. ADD a side of O.G. guac to any burrito for \$1

CALI

CARNE ASADA + CRISPY FRIES + O.G. GUAC \$13.50

CARNITAS

SLOW BRAISED PORK + PICKLED RED ONIONS + ROASTED GREEN SALSA \$12.50

BLACKENED SHRIMP

SHAVED CABBAGE + CHIPOTLE AGAVE VINAIGRETTE + PINEAPPLE HABANERO SALSA \$13.50

SHREDDED CHICKEN

CILANTRO CREMA \$12.50

C.A.B.

ROASTED CORN + AVOCADO + BACON + CHIPOTLE AIOLI + COTIJA \$12.50

BOWLS

Served with cilantro rice + black beans + Oaxaca cheese + shaved lettuce + pico + cotija cheese

CARNE ASADA

PICKLED RED ONIONS + CHIPOTLE AIOLI \$15

GF CHORIZO & EGG

2 FRIED EGGS + CHIPOTLE AIOLI \$14

GF BBQ PORK CARNITAS

PICKLED RED ONION + AVOCADO CREMA + CILANTRO CREMA \$15

GF CHICKEN TINGA

CHIPOTLE CHICKEN + ANCHO SAUCE + CILANTRO CREMA \$14

GF ROASTED CORN

PICKLED RED ONIONS + O.G. GUAC + CHIPOTLE AIOLI \$13.50

BOGO BOWL WEDNESDAYS

BUY ANY BOWL AND GET THE SECOND BOWL OF EQUAL OR LESSER VALUE 1/2 OFF

GF - GLUTEN FRIENDLY

Not all ingredients are listed. Alert your server to any special dietary needs.

DESSERTS

CHURRO ICE CREAM SANDWICH

HOUSE MADE CHURRO + MEXICAN CHOCOLATE ICE CREAM
CARAMEL SAUCE + CHOCOLATE SAUCE \$10

LAS DONAS

CINNAMON SUGAR DONUT HOLES + CHOCOLATE SAUCE + STRAWBERRY SAUCE +
SUGAR DUST \$9

TRES LECHES CAKE

HOUSE MADE TRES LECHES + STRAWBERRY COMPOTE + SWEET CREAM \$9.50

GF SPICED MEXICAN CHOCOLATE POT DE CREME

MEXICAN ANCHO CHILE CHOCOLATE CUSTARD + SWEET CREAM + CHOCOLATE DUST \$8.50

SIDES

GF CILANTRO RICE \$3.50

GF VEGETARIAN BLACK BEANS \$3.50

GF CHORIZO BEANS \$4

FRIES \$3.50

WARM TORTILLAS

CORN (2 EA) \$3

FLOUR (1 EA) \$3

FOR THE DD

FRESH HOUSE MADE AGUAS \$4 / \$1 REFILLS

WATERMELON

STRAWBERRIES & CREAM

MANGO

HORCHATA

PINEAPPLE

FOUNTAIN DRINKS

COKE + DIET COKE + ORANGE FANTA + DR. PEPPER + SPRITE + LEMONADE \$2.75

ICED TEA

UNSWEETENED TROPICAL FRUIT \$2.75

FRESH BREWED COFFEE

DARK ROASTED ARABICA BEANS \$2.75

BRUNCH

AVAILABLE SATURDAY & SUNDAY FROM 11 AM TO 2 PM

GF CHORIZO EGG HASH

HOUSE MADE CHORIZO + CRISPY POTATOES + JALAPEÑOS +
POBLANOS + OAXACA CHEESE + FRIED EGGS \$14

CARNITAS CHILAQUILES

GREEN SALSA + PICKLED RED ONIONS + COTIJA CHEESE + FRIED EGGS \$13.50

CHICKEN & CHURROS

FRIED CHICKEN + HOUSE MADE CHURROS + FRIED EGGS + ROASTED CORN + SERRANO AGAVE
BUTTER + MAPLE SYRUP 14.50

GF BREAKFAST TACOS

APPLEWOOD BACON + EGG + OAXACA CHEESE + PICO + CILANTRO CREMA + CILANTRO RICE +
CHORIZO BEANS \$12.50

\$2 TACO TUESDAY

AVAILABLE ALL DAY EVERY TUESDAY. *DINE IN ONLY*

CHOICE OF :

ASADA / AL PASTOR / CARNITAS / CHICKEN TINGA / CHORIZO / CORN / PIGGY / POTATO

STREET TACOS

CARNE ASADA

GRILLED MARINATED STEAK + RED SALSA + ONION + AVO- CREMA + CILANTRO \$3.25

GF BLACKENED MAHI

CHIPOTLE AIOLI + SHAVED CABBAGE + PINEAPPLE HABANERO SALSA+ CILANTRO \$3.75

MULA

BASICALLY...A STREET TACO QUESADILLA!

CHOICE OF: ASADA + AL PASTOR + CHOIZO + TINGA + CARNITAS + ROASTED CORN \$3.75

shrimp +\$0.50

GF LOBSTER

SAUTEED LOBSTER + CHILI LIME AIOLI + ROASTED CORN SALSA + CILANTRO \$5.50

GF AL PASTOR

SPIT FIRED PORK + PINEAPPLE + RED SALSA + ONION + AVO - CREMA + CILANTRO \$3.25

GF CHICKEN TINGA

STEWED CHIPOTLE CHICKEN + OAXACA CHEESE + CILANTRO CREMA + PICO \$3.25

GF CILANTRO LIME SHRIMP

SHAVED CABBAGE + GREEN SALSA + PICO \$3.75

GF CHORIZO

HOUSEMADE CHORIZO + CRISPY POTATOES + GREEN SALSA + ONION +
COTIJA CHEESE + CILANTRO \$3.25

GF CARNITAS

BRAISED PORK + GREEN SALSA + PICKLED RED ONIONS + CILANTRO \$3.25

DEL MAR

BEER BATTERED COD + CILANTRO CREMA + SHAVED CABBAGE + PICO \$3.75

GF ROASTED CORN

CHIPOTLE AIOLI + PICO + PICKLED RED ONION + COTIJA CHEESE+ CILANTRO \$3.25

PIGGY IN A PONCHO

APPLEWOOD BACON WRAPPED HOT DOG + OAXACA CHEESE + SHAVED LETTUCE +
CHIPOTLE AIOLI + PICO \$3.75

EL POTATO HEAD

CRISPY TORTILLA + CHEESY CHIPOTLE MASHED POTATO + SHAVED LETTUCE + PICO + CHIPOTLE
AIOLI + COTIJA \$3.25

🌙 GF EL DIABLO SHRIMP

BEWARE! NOT FOR THE WEAK!

SAUTÉED SHRIMP + ARBOL CHILE PUREE + OAXACA CHEESE + CILANTRO CREMA \$3.75

QUESA-TACO

CRISPY MELTED CHEESE WRAPPED WITH YOUR FAVORITE FILLING

CHOICE OF: ASADA, AL PASTOR, CHORIZO, TINGA, CARNITAS, OR CORN \$3.75

shrimp, or piggy +\$0.50

10 TACO TRAY \$30

QUESA / MULA / SHRIMP / DEL MAR / MAHI +\$0.50 EA / LOBSTER +\$2.25

WE CATER!!

LET US CATER YOUR NEXT PARTY OR CORPORATE
EVENT!

🌙 - ES ESPICY! GF - GLUTEN FRIENDLY

20% gratuity added to parties of 8 or more

Not all ingredients are listed. Alert your server to any special dietary needs.

*NOTICE: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness