

## LET'S SHARE

HAPPY HOUR TUESDAY - FRIDAY 3PM to 6PM

### GF V SALSA TRIO

roasted tomato + pineapple habanero + charred tomatillo + house made chips 3.95

### V GF CHARRED SHISHITO PEPPERS

crushed pepitas + cotija cheese + olive oil + sea salt + spicy citrus lime aioli 6.95 | 4.95 HH

### GF V O.G. GUAC

avocado + tomato + jalapeno + red onion + cilantro + lime juice + toasted pepitas 10.95 | 7.95 HH

### CARNE ASADA TOTS

tots topped with asada + queso sauce + chipotle aioli + pico + jalapeños + cotija cheese small 8.95 | grande 14.95

### FIRECRACKER SHRIMP

beer battered shrimp + chipotle agave sauce + crushed pepitas + green onions + cotija cheese 10.95 | 7.95 HH

### CHORIZO + PAPA FLAUTAS

house made chorizo + potato flautas + cilantro lime vinaigrette + pico + crema + cotija cheese 8.95 | 6.95 HH

### GF V ELOTE

shaved grilled corn + chipotle aioli + cotija + ancho chile dust 6.95 | 4.95 HH

### STREET CORN NACHOS

shredded chicken tinga + queso sauce + creamy mexican street corn + black beans + jalapenos + pico + cilantro crema + cotija cheese small 8.95 | grande 14.95

### CHICKEN TAQUITOS

house made taquitos + chipotle aioli + avocado crema + pico + shaved lettuce + cotija cheese 9.95 | 6.95 HH

### CRISPY BRUSSEL SPROUTS

applewood smoked bacon + grilled onions + chipotle agave vinaigrette + cotija cheese 9.95 | 6.95 HH

## CRISPS

large flour tortilla with our three cheese blend with guac and pico

### CARNE ASADA

jalapeños + grilled onions + roasted corn + chipotle aioli 13.95

### LOBSTER

sauteed lobster + roasted corn + applewood smoked bacon + roasted poblano + spicy citrus lime aioli + arugula 16.95

### CHICKEN

shredded chicken tinga + sautéed onions + roasted poblanos + bacon + pepitas + crema 13.50

## STREET TACOS

Choose any 3 tacos + cilantro rice and black beans | \$15.95 | sub our Elote for \$2.99

### CARNE ASADA

grilled steak + avo crema + onion + cilantro

### GF CHICKEN TINGA

braised chipotle chicken + pico + cilantro crema + cotija cheese + cilantro

### GF PORK CARNITAS

pickled onions + chipotle agave glaze + cotija cheese + cilantro

### V EL POTATO HEAD

crispy tortilla + cheesy chipotle mashed potatoes + shaved lettuce + pico + chipotle aioli + cotija cheese

### GF CILANTRO LIME SHRIMP

sauteed shrimp + cilantro lime sauce + pico + cabbage + chipotle agave vinaigrette

### DEL MAR

beer battered cod + pico + cabbage + cilantro lime crema

### GF PIGGY

bacon wrapped hot dog + lettuce + pico + chipotle aioli + cotija cheese

### GF LOBSTER

sauteed lobster + pico + corn + bacon + citrus lime aioli + arugula \*additional + \$2 each

### QUESA-TACO

fried cheese shell topped with your favorite filling \*additional + \$1 each

### GF V ROASTED CORN

chipotle aioli + fajita veg + pico + cotija cheese + arugula

### ☾ GF EL DIABLO SHRIMP

chile de arbol sauteed shrimp + lettuce + cilantro crema + cotija cheese

### EL GRINGO

seasoned ground beef + lettuce + pico + cheese + crema

### GF CHORIZO

house made chorizo + crispy potato + roasted poblanos + cilantro crema

### GF V CRISPY SPROUTS

pickled onion + chipotle agave vinaigrette + arugula

## **WRAP IT or BOWL IT**

cilantro rice + black beans + pico + shaved lettuce + cheese blend + guac

### **CARNE ASADA**

marinated grilled skirt steak + chipotle aioli 16.95

### **GF CHICKEN TINGA**

braised chipotle chicken + cilantro crema 15.95

### **LOBSTER**

sauteed lobster + roasted corn + smoked bacon + spicy citrus lime aioli 20.95

### **GF BLACKENED SHRIMP**

drizzled with chipotle agave vinaigrette 16.95

### **EL GRINGO**

seasoned ground beef + crema 15.95

### **THE CALI BURRITO**

grilled steak + crispy tots + green queso sauce + chipotle aioli 16.95

## **FAJITAS**

served with grilled peppers & onions + flour tortillas + sour cream + guac + pico + three cheese blend + cilantro rice + black beans | sub corn tortillas for GF where indicated

### **SURF + TURF**

grilled steak & blackened shrimp 23.95

### **GF BLACKENED SHRIMP**

chipotle agave glaze 20.95

### **GRILLED STEAK**

cilantro lime vinaigrette 20.95

### **CILANTRO LIME CHICKEN**

queso sauce 18.95

## **DESSERT**

### **CHURRO ICE CREAM SANDWICH SUNDAE**

vanilla bean ice cream + caramel sauce + chocolate sauce + whipped cream 8.95

### **CHURRO BITES**

cinnamon sugar mini churros + caramel sauce + raspberry sauce 6.95

### **DOUBLE CHOCO-COCO CAKE**

chocolate cake + coconut buttercream + chocolate ganache + coconut flakes + mango coulis 8.95

## **COCKTAILS + MARGARITAS**

HAPPY HOUR TUESDAY - FRIDAY 3PM to 6PM | SAT + SUN 11AM to 6PM  
\$2 off all cocktails + margaritas

### **MICHELADA**

house made Miche mix + fresh lime + tajin with your choice of Pacifico or Dos XX  
small 8 | grande 10

### **LA MULA**

Absolut vodka + ginger liqueur + fresh lime + ginger beer 10

### **DEENA-RITA**

Cazadores reposado + fresh lime + Mexican Squirt 10

### **BEERARITA**

The best of both worlds! Patron silver margarita + Pacifico or Dos XX 13

### **MIMOSAS**

orange | 8  
pineapple | watermelon | mango | 9

### **JALAPENO RITA**

House infused tequila + triple sec + house sour 11

### **REVOLU RITA**

Cazadores reposado + triple sec + house sour 10

### **MANGO RITA**

Mi Campo reposado + mango puree + triple sec + house sour 11

### **LA SANDIA**

Don Julio blanco + fresh watermelon puree + triple sec + house sour + tajin 11

### **WATERMELON MOJITO**

Bacardi Limon + fresh watermelon puree + fresh mint + lime + soda 11

### **CASARITAS**

\*available during happy hour only\*  
blanco tequila + triple sec + house sour  
lime 6 | mango 7 | watermelon 7

### **DRAFT BEER + BOTTLED BEER**

ask your server for today's selection  
\$2 off all draft beer during happy hour

## **WINE**

6oz | 9oz

HAPPY HOUR TUESDAY - FRIDAY 3PM to 6pm  
\$2 off

SMITH CHARDONNAY 8 | 12

ESPERTO PINOT GRIGIO 7 | 10

IMAGERY SAUVIGNON BLANC 8 | 12

DAOU CABERNET SAUVIGNON 9 | 13