

REVOLU

MODERN TAQUERIA + BAR

LET'S SHARE

CHIPS + SALSA

roasted tomato + pineapple habanero + charred tomatillo +
housemade tortilla chips 3

O.G. GUAC

avocado + tomato + jalapeno + red onion + cilantro + lime juice +
toasted pepitas 10.50
ADD roasted corn \$1 bacon \$1

ELOTE

shaved grilled corn + chipotle aioli + cotija + ancho chile dust 6

STREET CORN NACHOS

grilled chicken + queso sauce + creamy mexican street corn +
black beans + roasted jalapeños + pico + guac + cilantro crema +
cotija cheese 11

CARNE ASADA TOTS

tots topped with asada + queso sauce + chipotle aioli + pico +
guac + roasted jalapeños + cotija cheese 12

CRISPY BRUSSEL SPROUTS

applewood smoked bacon + sautéed onions + chipotle agave
vinaigrette + cotija cheese 9.50

SPICY SHRIMP COCTEL

habanero tomato cocktail sauce + pico + cucumber + avocado +
housemade tortilla chips 11

THREE CHEESE QUESO DIP

roasted poblano puree + roasted corn + pico + house made chips 9

CHICKEN TAQUITOS

house made taquitos + chipotle aioli + avocado crema + pico +
shaved lettuce + cotija cheese 10

CRISPS

large flour tortilla with our three cheese blend Served with Guac
and Pico
ADD a fried egg | \$1

CARNE ASADA

roasted jalapeños + grilled onions + arugula + chipotle aioli 12

LOBSTER

sautéed lobster + roasted corn + applewood smoked bacon +
citrus lime aioli 16

AVOCADO

crushed avocado + roasted corn + arugula + cotija cheese + olive oil
+ sea salt 13

GRILLED CHICKEN

cilantro lime chicken + sautéed onions + roasted poblanos + bacon +
pepitas 12

SPROUT & BACON

sprouts + bacon + pickled onions + chipotle agave vinaigrette 12

FAJITAS

served with grilled peppers & onions + warm tortillas + sour cream
+ guac + pico + three cheese blend + cilantro rice + black beans

SURF + TURF

grilled steak & blackened shrimp 21

BLACKENED SHRIMP

chipotle agave glaze 17

GRILLED STEAK

jalapeno butter 17

CILANTRO LIME CHICKEN

green chile queso 16

SEASONAL VEGGIES

chipotle agave vinaigrette 15

KNIFE & FORK

BURRITOS

smothered burritos topped with guac + pico. Served with cilantro
rice + black beans

CALIFORNIA

carne asada + tots + cheese blend + green queso sauce +
chipotle aioli + cotija cheese 15

LOBSTER

sautéed lobster + chipotle aioli + poblanos + roasted corn + bacon
+ lobster cream sauce + arugula 18

BBQ CARNITAS

cheese blend + roasted corn + pickled onions + ancho BBQ
cream sauce + cilantro crema + cotija cheese 15

CHICKEN TINGA

cheese blend + sautéed poblanos + caramelized onions + ancho
sauce + cilantro crema + cotija cheese 15

ELOTE

roasted corn + green queso sauce + onions + poblanos + sautéed
peppers + arugula + chipotle aioli 14

SALADS

SUB sautéed shrimp or grilled steak | \$2

SPROUT + AVOCADO

shaved brussel sprouts + diced avocado + grilled chicken + raisins
+ pepitas + cotija cheese + chipotle agave vinaigrette 12

PICADO

lettuce blend + grilled chicken + roasted corn + pico + black beans
+ cucumber + cotija cheese + cilantro lime dressing 12

EL WEDGIE

bacon + roasted corn + blue cheese + pico + chipotle blue cheese
dressing 8

BOWLS

cilantro rice + black beans + pico + shaved lettuce + three cheese blend + guac | \$15

CARNE ASADA

sautéed onions + chipotle aioli

SLOW BRAISED CARNITAS

pickled onions + tomatillo sauce + cilantro crema

CHICKEN TINGA

ancho sauce + cilantro crema

STREET CORN

pickled onions + cilantro crema

BLACKENED SHRIMP

mango salsa + chipotle agave vinaigrette

DESSERTS

CHURRO SUNDAE

vanilla bean ice cream + cajeta + mexican chocolate sauce + whipped cream + pepitas 9

TRES LECHE CAKE

fresh berry compote + whipped cream 8

LAS DONAS

cinnamon sugar donut holes + mexican chocolate sauce + fresh raspberry sauce 8

SORBET TRIO

ask your server what seasonal sorbets we are offering 7

WEEKEND BRUNCH

Saturday & Sunday
11am to 2pm

CHORIZO EGG HASH

crispy potatoes + jalapeno + poblano + onion + three cheese blend + two eggs. served with warm corn tortillas 14

CHILAQUILES VERDE

tomatillo sauce + carnitas + pickled red onions + cotija cheese + two eggs 14

CHICKEN AVO SCRAMBLE

grilled chicken + onions + poblanos + bacon + three cheese blend + sliced avocado
served with warm corn tortillas 12

CHORIZO EGG BURRITO

green chile queso + crispy potatoes + roasted poblanos + three cheese blend + guac + pico 13

BREAKFAST CHEESE CRISP

three cheese blend + bacon + scrambled eggs + roasted corn + pico + avo crema 12

SIDE OF BACON 4

2 EGGS ANY STYLE 3

PLATINUM TACOS

Choose any 3 tacos + cilantro rice and black beans | \$16.25
tacos a la carte | \$4.75 each

BLACKENED MAHI

chipotle aioli + shaved cabbage + pineapple + cilantro

SHRIMP

choice of

CHILI GLAZED | mango salsa + green onions
DIABLO | arbol chile + cotija + lettuce + crema
SAUTEED | cilantro lime + pico + cabbage

CHEF'S TACO ESPECIAL

ask your server for the details

LOBSTER

chili lime aioli + roasted corn + pico + cilantro
+\$1

* * SURF & TURF

chipotle agave steak + blackened shrimp + pickled red onions + guac + cotija cheese
+\$1

STREET TACOS

Choose any 3 tacos + cilantro rice & black beans | \$13.25
tacos a la carte | \$3.75 each

OUR FAMOUS QUESA - TACO

fried cheese wrapped with your favorite filling
CHOICE of: asada | pastor | carnitas | avocado | chicken + \$0.50

* CARNE ASADA

grilled steak + avo crema + onion + cilantro

* CHICKEN TINGA

braised chipotle chicken + pico + cilantro crema + cotija cheese

* AL PASTOR

marinated pork + pineapple + avo crema + pickled onion + cilantro

FRIED AVOCADO

chipotle aioli + pico + cotija cheese

DEL MAR

beer battered cod + cilantro crema + shaved cabbage + pico + cilantro

* EL POTATO HEAD

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

* SLOW BRAISED CARNITAS

pickled red onions + cotija + chipotle agave vinaigrette + cilantro

PIGGY IN A PONCHO

grilled all beef hot dog + crispy bacon + cotija cheese + pico + chipotle aioli

* - \$2 TACO TUESDAY/DINE IN ONLY