GLUTEN-FREE AND VEGAN OPTIONS AVAILABLE, ASK YOUR SERVER FOR DETAILS.

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**Appetizers**

**PEEL & EAT SHRIMP** | ½ LB. $13 | LB. $22
SERVED WITH CHIPOTLE BBQ COCKTAIL SAUCE

**MUSSELS** $13
FRESH MUSSELS STEAMED IN MEXICAN BEER | LEMON
SHALLOTS | GARLIC | TOMATOES | THAI BASIL | CHIVES

**CARNE ASADA FRIES** $12
MARINATED CARNE ASADA | QUESO SAUCE | PICO DE GALLO | GUACAMOLE & CREMA
ADD GREEN CHILI | $2

**KIMCHI, ROASTED CORN, & BLACK BEAN QUESADILLA** | $12
KIMCHI | ROASTED CORN | BLACK BEAN | PEPPERS | TOMATO | ONION
THREE CHEESE BLEND & CREMA

**CHICKEN TINGA QUESADILLA** | $14
BRAISED CHICKEN TINGA | THREE CHEESE BLEND & CREMA

**GUACAMOLE & SALSA** | $8
FRESH CHIPS

**QUESO & SALSA** | $9
SERVED WITH FRESH CHIPS
ADD CHORIZO | $3

**BAJA NACHOS** | $12
QUESO SAUCE | CHARRO BEANS | PICKLED JALAPENOS | GUACAMOLE
PICO DE GALLO, & CREMA
ADD CHICKEN, PORK OR GRILLED VEGGIES | $4
ADD STEAK, SHRIMP OR GRILLED FISH | $5

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**Tacos**

**BEER BATTER OR GRILLED FISH** | $4.50
CHIPOTLE SAUCE | PICKLED RED ONION & FRESH CILANTRO

**ROASTED CORN & BLACK BEAN W/ COTija CHEESE** | $4.25
CHIPOTLE SAUCE | WHITE ONION & FRESH CILANTRO

**SEARED AHI TUNA** | $6
CHILE LIME SEA SALT | ORANGE CHILI SAUCE | CABBAGE MIX | PICKLED RED ONION & FRESH CILANTRO

**KOREAN BBQ SHRIMP** | $6
JICAMA & GREEN APPLE SLAW | PICKLED RED ONION | FRESH CILANTRO & CREMA

**AL PASTOR** | $4.25
CHARRED PINEAPPLE | WHITE ONION & FRESH CILANTRO

**CARNE ASADA** | $5
PICO DE GALLO | PICKLED RED ONION | THREE CHEESE BLEND & CREMA

**KIMCHI W/COTija CHEESE** | $4.25
AVOCADO | PICKLED RED ONION | FRESH CILANTRO AND CREMA

**CHICKEN TINGA** | $4.50
COTija CHEESE | AVOCADO | PICKLED RED ONION & FRESH CILANTRO

**PORK CARNITAS** | $4.25
CHIPOTLE BBQ | WHITE ONION & FRESH CILANTRO

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*These items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of a food borne illness.
Salads and Such

- Green Chili Cup | $3 Bowl | $6
  Roasted Hatch Green Chilies | Served with flour tortilla
- Wedge Salad | $9
  Iceberg Wedge | Brown Sugar Bacon Bits | Pico de Gallo
  & House-Made Wasabi Ranch Dressing
- Chicken Tinga Salad W/ Sesame Peanut | $12
  Mixed Greens | Pico de Gallo | Avocado & Cilantro
  Sub Carne Asada | $2
  *Seared Ahi Tuna Salad W/ Creamy Miso Dressing | $14
  Mixed Greens | Avocado | Pickled Red Onion, & Cilantro

Build Your Own Burritos

- Rice | Charro Beans | 3 Cheese Blend Shredded Lettuce & Pico de Gallo | $5
  Add Green Chili | $2

Add On

- *Carne Asada | $6
- Beer Battered or Grilled Fish | $5
- Chicken Tinga | $5
- Al Pastor | $4.25
- Korean BBQ Shrimp | $6
- *Seared Ahi | $7
- Pork Carnitas | $4.25
- Kimchi | $4.25

Brunch

- Churro Waffles | $10
  Dusted with a 5 Spice Cinnamon Sugar & an Abuelita Chocolate Syrup
- Huevos Rancheros | $13
  Charro Beans | Hatch Green Chili | Fried Eggs
- Our Biscuits & Gravy | $13
  Serrano Cornbread with Chorizo Gravy | Fried Egg | 3 Cheese & Scallions
  Add Chorizo, Bacon, or Veggies | $3
- Crab Cake Benedict | $13
  Two Blue Lump Crab-Cakes Served on Potato Cakes | Poached Eggs
  Chipotle Hollandaise | Avocado & Scallions
- Breakfast Burrito | $12
  Scrambled Eggs | Bacon or Chorizo | 3 Cheese | Pico de Gallo
  Breakfast Potatoes | Flour Tortilla | Smothered in Green Chile & Crema
- Breakfast Tacos | $12
  Scrambled Eggs | Bacon or Chorizo | 3 Cheese | Pico de Gallo
  Breakfast Potatoes | Flour Tortillas | Green Chile & Crema

Sides

- Charro Beans | $4
- Kimchi | $4
- Sweet Corn Elote | $4
- Crispy Fries | $4

Beverages

- Rocky Mountain Soda | $3
- Red Cup Coffee | $3
- Teatulia Hot Tea | $3
  Extra Hot Water | Free
- Teatulia Ice Tea | $3
- Juices | $2
  Orange | Cranberry | Pineapple | Tomato
  Sorry No Free Refills

Dessert

- Churros | $8
  Dusted with 5 Spice & Chocolate Sauce
- Fried Plantains | $8
  Dusted with 5 Spice | Vanilla Bean Ice Cream & Caramel Sauce

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