

AREPAS

ABUELITA'S \$5

shredded chicken, avocado, cilantro, fresno chile

HONGOS \$5

bbq mushrooms + pickliz

CARNE MECHADA \$5

braised beef, chihuahua cheese, guacamole

SNACKS

EMPANADA

sofrito chicken \$5 -OR-
cheesy corn + coconut \$5

GUAC + CHIPS \$7

PATATAS BRAVAS \$7

fried potatoes, spicy tomato sauce, sweet pickle aioli

COXINHAS \$8

brazilian chicken fritter + catupiry cheese

PICA POLLO \$11

fried chicken + tostones

NACHOS \$11

ground beef, chihuahua cheese, black beans, salsa, jalapeños

ALAS \$12

honey jerk chicken wings, peppadew blue cheese

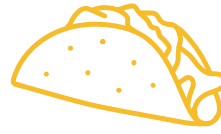
TACO SALAD \$9

bulgar wheat, corn, black beans, lettuce, pico de gallo, green goddess dressing



TACOS

(2 per order)



POLLO BBQ \$8.50

guava bbq chicken, chihuahua cheese, avocado ranch

AL PASTOR \$8.50

adobo roasted pork, pineapple, jalapeño

CARNE ASADA \$9.50

ancho chili steak, salsa duo

SPECIALTY TACOS

BIRRIA TACOS \$13.50

adobo braised brisket, chihuahua cheese, onions, cilantro, drippings

CRUNCH WRAP \$15.50

ground beef, queso, lettuce, salsa, crema

PESCADO \$8.50

beer battered fish, cabbage slaw, chipotle - piquillo aioli

CAMARONES \$9.50

grilled shrimp, jicama slaw, cilantro aioli

VEGGIE \$5.50

black bean purée, crispy potatoes, spicy cheese sauce

EAT JUSTICE

\$0.25 of every taco sold will support a good cause in your community. Check the newsletter on your table to see your impact!



MAMA'S MEATS

½ CHICKEN \$17

roisserie chicken, yellow rice, potato salad, sweet plantain, beans

STEAK \$20

grilled picanha, dirty rice, onions escabeche, fried egg

WHOLE FISH \$25

fried red snapper, herbed rice, salsa samana, tostones

SHRIMP \$20

sofrito shrimp, sweet corn rice, tostones

BIRRIA RAMEN \$16

adobo braised brisket, beef broth, charred corn, chili-lime tostada

SIDES \$5

mexican corn

sweet plantains

tostones

potato salad

rice + beans

jicama slaw



DESSERTS

CHURROS \$8

NIEVES DEL DIA \$5

Mexican ice cream of the day

BEER \$7

PRESIDENTE
SEAHAG
MODELO
MODELO NEGRA
TOPO CHICO SPIKED SELTZER



SANGRIA

ROJA
red wine, brandy, triple sec, fruit medley

BLANCO
white wine, aged rum, strawberry,
mango, coconut, lemon

\$11 | or make it a pitcher (\$48)



TAKE FLIGHT

HOUSE
Aldez Blanco,
123 Organic Reposado,
Don Fuliano Anejo \$28

PREMIUM
Fuentesca 2018 Blanco,
Artenom 1414 Reposado,
Artenom 1146 Anejo \$38



PAPA'S DRANKS \$13



STING LIKE A BEE
pisco, bourbon, passionfruit, vanilla,
honey, habanero bitters

OAXACAN 2.0
spicy mezcal, cachaça,
corn, lemon, mango, orgeat*

WHY'S THE RUM GONE
four rum blend, sugar, bitters



CLARIFIED PUNCH

Ask your server for today's punch!

SUGAR . LIME . BOOZE \$12

MARGARITA
tequila, orange liqueur, lime, agave.
*Make it: spicy, smokey (mezcal +1),
or a pitcher (\$60)*

MOJITO
rum, lime, sugar, mint, club soda

CAIPIRINHA
cachaça, muddled lime, sugar

classic / strawberry / mango / passionfruit



MAMA'S MOCKTAILS \$9



SALSA VERDE
lime, simple syrup, mint, cilantro,
grapefruit soda
+ cachaça (+\$4)

RATED E
passionfruit, cinnamon, orgeat*, ginger,
citrus blend
+ aged rum (+\$4)

JALISCO SUNRISE
mango, habanero, lime, Jamaica tea
+ mezcal (+\$4)

LIMONADAS

LIMONADAS
classic, strawberry,
mango, passionfruit \$7



Spike with: vodka, rum, tequila \$12

LIMONADA PITCHER
classic, strawberry, mango,
passionfruit \$30



Spike with: vodka, rum, tequila \$60

*contains almonds