

cocktails

margarita

blanco tequila - cointreau
lime juice - agave nectar
\$10

paloma

silver tequila - grapefruit soda
grapefruit juice - simple syrup
lime
\$11

saladito

mezcal - honey syrup - lime
juice - cayenne - sea salt
\$12

rumchata

burl & sprig spiced rum
housemade horchata
\$10

oaxacan old fashioned

reposado tequila - mezcal
agave nectar - angostura
bitters - orange
\$13

beer + wine

modelo especial
\$5

modelo negra
\$5

o.b.c.
pero con maíz
\$6

brewery vivant
tropical saison
\$6

sierra nevada
pale ale
\$5

deschutes fresh
squeezed ipa
\$6

starcut octorock
cider
\$6

sparkling rosé
\$8

prosecco
\$8

spanish
white
\$8 / \$30

spanish
red
\$8 / \$30

non-alcoholic

jarritos
\$3

topo chico
\$3

horchata
\$4

mexican coke
\$3

snacks

pico
\$5

rice + beans
\$5

queso
\$6

chicharones
\$4

guac
\$8

churros
\$4

tacos

al pastor

grilled pineapple
red onion - cilantro
\$5

chicken tinga

pepitas - onion
cilantro - tinga sauce
\$4

mushroom

pepitas - onion
cilantro - tinga sauce
\$4

taco bowl

rice + beans
shredded lettuce

pico - crema
\$10

+

guac \$2

chicken tinga, mushroom or
cactus \$4

pork pastor, pork carnitas,
blackened fish or carne asada \$5

carnitas

pickled onion
queso fresco
cilantro
\$5

blackened fish

cabbage slaw
poblano aioli
cilantro
\$5

taco kit

*feeds 4 - 6

pico - guac - diced onion

rice + beans

house made chips

salsa verde + salsa roja
\$60

choice of (2) protein ~
carne asada, al pastor, carnitas,
chicken tinga, mushroom,
blackened fish, cauliflower,
or cactus

carne asada

radish - "xni pec"
salsa verde
\$5

cactus

chile de arbol
onion - cilantro
\$4

fried cauliflower

red cabbage slaw
yum yum sauce
\$4