



*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GUACAMOLES & APPETIZERS

- HOUSE GUAC 5.9
- HABANERO JELLY GUAC 6.9
- COCONUT, MINT & HABANERO GUAC 6.9
- BLUE CHEESE, STRAWBERRIES & HAZELNUT GUAC..... 6.9
- GUAC SAMPLER (CHOOSE THREE FROM ABOVE) 15.9
- QUESO FUNDIDO 7.9
House Cheese Blend, Pickled Jalapeños, Tortilla Chips
Add Chorizo or Chicken 3
- SALSA TRIO..... 10.9
House, Verde, Caliente
(Individual Salsa Available Upon Request)

SALADS

- ** CASA 4/8
Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt
- ** CAESAR 5/9
Grilled Romaine, Smoked Manchego, Tomatoes, Olives, Red Chili Caesar
- ** SANDIA PLANCHA 6/10
Grilled Watermelon & Jicama, Burrata, Lemon Arugula, Champagne Vinaigrette
***Add Tofu 6 // Grilled Chicken or *Steak 8 // Baramundi Filet 10*

SIDE DISHES

- TILLAMOOK CHIPOTLE HOMINY GRITS.. 6.9
- PEPITA GREEN BEANS 6.9
- EPAZOTE BLACK BEANS 6.9
- SPANISH BROWN RICE 6.9

APPETIZERS

- CAMARONES 12.9
Tequila Roasted Shrimp
- * CEVICHE..... 12.9
Barramundi, Salsa Mexicana, Chileatole, Tajin, Avocado

CLASSICS

SERVED WITH SPANISH BROWN RICE AND EPAZOTE BLACK BEANS

- TACOS AL PASTOR..... 14.9
Chicken, Pork, Grouper, or Tofu, Pineapple Jicama Slaw, House Cheese Blend, & Corn Shells
*// Sub Shrimp 2 // Sub *Steak 4*

- ** TAMALE 14.9
Wild Mushroom & Leek, Smoked Tomato Mole, House Cheese Blend
*** Add Tofu 6 // Grilled Chicken or *Steak 8 // Baramundi Filet 10*

- LENGUA TACOS..... 15.9
Tequila Braised Beef Tongue, Jalapeño Remolade, Citrus Pickled Peppers, & Corn Shells

- POLLO CREMA..... 18.9
Grilled Chicken with Roasted Jalapeño & Goat Cheese Crema

- * CARNE ASADA..... 18.9
Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo

ENTREES

- ** BERENJENA FRITA..... 20.9
Pan Fried Eggplant, Smoked White Bean Tok-sel, Cucumber, Agave Infused Mango, Salsa Verde
***Add Tofu 6 // Grilled Chicken or *Steak 8 // Baramundi Filet 10*

- * VIEIRAS..... 27.9
Pan Seared Scallops, Bacon & Heirloom Tomato Salad, Creme Fraiche, Little Gems, Cilantro Oil

- * BISONTE 29.9
Bison Hangar Steak, Smashed Red Skin Potatoes, Pasilla Chile Steak Sauce, Crab & Corn Salsa

TAQUERIA

SERVED WITH SPANISH BROWN RICE, EPAZOTE BLACK BEANS, & CORN SHELLS

- ** SIKIL-PAK TACOS..... 13.9
Sikil-pak, Corn Salsa, Little Gems, Heirloom Tomatoes, Queso Fresco
***Add Chorizo or Chicken 4 // Tofu 6*

- CHORIZO TACOS..... 13.9
House Pork Chorizo, Pickled Red Onion Crema, Tillamook Cheddar Cheese

- HARISSA POLLO TACOS..... 13.9
Four Pepper Roasted Chicken, Lemon Arugula, Tillamook Cheddar Cheese

- CORDERO TACOS..... 13.9
Cinnamon & Cumin Braised Lamb, Pickled Green Spplle Salsa, Queso Fresco

- MICHELADA SHRIMP TACOS..... 13.9
Pan Seared Shrimp, Peppers & Onions, Bloody Mary Mix, House Cheese Blend

