



*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 GUAC5.9
- 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 FUNDIDO7.9
House Cheese Blend, Pickled Jalapeños, Tortilla Chips
Add Chorizo or Chicken 3
- SALSA TRIO.....10.9
House, Verde, Caliente
(Individual Salsa Available Upon Request)

- **NUEVO SAMPLER.....10.9**
House Guac, House Salsa & Half Portion Queso
***Upgrade Your Guac or Salsa for \$1 (per upgrade)*

SALADS

- ** CASA4/8**
Organic Greens, Tomatoes, Onions, Avocado,
Green Chili Yogurt
- ** CAESAR5/9**
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

- CAMARONES12.9
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*

- ** TAMALE14.9**
Wild Mushroom & Leek,
Smoked Tomato Mole, Queso Fresco
*** 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

- * BISONTE29.9
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*

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

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

- CORDERO TACOS13.9
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

