

APPETIZERS

SIGNATURE QUESO *	4.00
Smoky Jalapeño	
GUACAMOLE *	5.00
Fresh Avocado, Lime, Cilantro	
SALSA *	2.75
Roja or Verde	
THE TRIO *	8.75
Guacamole, Queso & Salsa	
CHICKEN TORTILLA SOUP	C 3.75
Crunchy Tortilla Strips	
	B 7.50

* Served with Corn Tortilla Chips

FAJITA BOWLS

Sautéed Red & Green Bell Peppers, Onions, Cilantro Lime Rice, Borracho or Black Beans, Sour Cream, Pico, Add Guac (\$1.00)

GRILLED CHICKEN	11.99
STEAK	12.99
VEGGIES	11.99

QUESADILLAS

12" Grilled Tortilla with Cheese, Served with Sour Cream & Pico, Add Guac. (\$1.00)

CHEESE	9.50
GRILLED CHICKEN	10.50
STEAK	11.50
VEGGIES	10.50

SIDES

+ MEXI-TATER TOTS	2.95
VEGETARIAN BLACK BEANS	2.50
BORRACHO BEANS	2.50
CILANTRO LIME RICE	2.50
+ COLE SLAW	2.50
SEASONAL FRUIT	3.25
+ STREET CORN	3.75
Additional \$1.50 with Entrée	
SAUTÉED VEGETABLES	3.25
Additional \$1.50 with Entrée	

KIDS UNDER 12

Choice: Fresh Fruit, Sautéed Veggies, Cilantro Lime Rice, or Choice of Beans

CHEESE QUESADILLA	5.00
CHICKEN QUESADILLA	5.00
MACARONI & CHEESE	5.00
LITTLE BOWLS	5.00
CHICKEN STRIPS	5.00
White Breast Meat, Hormone Free	

ALLERGEN INFORMATION

+ Made with Eggs
++ Shellfish

This establishment sells food that may contain or has come in contact with peanuts, tree nuts, shellfish, fish, dairy products, eggs, wheat, or soy.



LOCAL BOWLS!

Cilantro Lime Rice, Borracho or Black Beans, Pico. Add Guac (\$1.00)
Choice of Sauce – The Chef Recommends Poblano Cream.

SMOKED CHICKEN	9.99
GRILLED CHICKEN	11.99
STEAK OR BRISKET	11.99
VEGGIES	9.99

HOUSE MADE SAUCES

Enjoy our Sauces on your **Local Bowls** or Substitute on any **Taco**

- ROJA** Fire Roasted Roma Tomatoes, Onion, Garlic, Chiles, Cilantro & Lime
- CHIPOTLE BBQ** Chipotle Peppers, Brown Sugar, Dr. Pepper, Cider Vinegar
- + BLANCO BAMA** A Secret Blend that Honors the Original Alabama White Sauce
- + POBLANO CREAM** Grilled Poblano Peppers, Serrano's & House Made Ranch
- ARBOL** Fire Roasted Arbol Peppers, Peppercorns, Clove & Vinegar
- VERDE** Tomatillos, Roasted Chiles, Onion, Cilantro & Lime
- AVOCADO** Greek Yogurt, Honey, Cilantro & Lime

SALADS

CHOPPED SALAD	10.50
Chopped Romaine, Grilled Corn, Bell Peppers, Red Onion, Black Beans, Tomatoes, Cucumber, Cilantro. Tossed with Honey Lime Dressing Choice of: Smoked Chicken, Grilled Chicken or (add \$2.00) Steak	
COCINERO	10.50
Chopped Romaine, Spring Mix, Tomato, Cucumber, Pickled Onions, Monterey Jack, Choice of: Smoked Chicken, Grilled Chicken or (add \$2.00) Steak Dressings: +Cilantro Ranch, Mango Vinaigrette, or Honey Lime	

LOCAL TACOS!

3.50

House Made Tortillas (Substitute for Gluten Free Corn Tortillas)

- NASHVILLE HOT CHICKEN**
Fried Chicken Dipped in our House Hot Sauce, Topped with Poblano Cream, Cilantro, Cole Slaw & Diced "Wickles Pickles"
- AL PASTOR**
Adobo Marinated Pork, Arbol Sauce, Grilled Pineapple Salsa
- GRILLED JERK CHICKEN**
Jicama, Island Mayo
- SOUTHERN FRIED**
Buttermilk Fried Chicken Breast, Shredded Lettuce, Pico, Poblano Cream
- MISSION SMOKED CHICKEN**
Local Smoked Chicken, Signature Cole Slaw, Blanco Bama Sauce
- LOCAL BRISKET** (add \$1.00)
Beer Braised Brisket with Shredded Lettuce, Pico, Chipotle BBQ Sauce
- ++ SPICY BAJA SHRIMP** (add \$1.00)
Hand Battered Fried Shrimp, Pickled Onion, Cole Slaw, Pico, Boom Boom Sauce
- EL CARNICERO** (add \$1.00)
House Marinated Skirt Steak with Grilled Peppers, Onions, Chimichurri Sauce
- BLACKENED GROUPER**
Jicama, Island Mayo
- FRIED GROUPER**
Boom Boom, Lettuce, Pico
- FAJITA**
Choice of Tender Marinated Chicken or Steak with Grilled Peppers & Onions, Shredded Lettuce, Monterey Jack & Pico, Horseradish Creme
- VEGGIE**
Grilled Zucchini, Squash, Onion, Poblano Peppers, Creme, Queso Fresco, Cilantro
- REGULAR COMBO DEAL** (add \$1.00 for Brisket, Shrimp or Carnicero) **9.00**
Two Tacos and your choice of Black Beans, Borracho Beans, Lime Rice and Cole Slaw
- PREMIUM COMBO DEAL** (add \$1.00 for Brisket, Shrimp or Carnicero) **9.75**
Two Tacos and your choice of Mexi Tots, Fruit, Corn, and Veggies