



APPETIZERS PA' EMPEZAR

GUACAMOLE	12.50
fresh avocado, cilantro, roasted garlic + jalapeño	
white onion, lime juice, cheese, corn tortilla chips	
SALSA QUEMADA	10.50
roasted tomatoes + chilis, corn tortilla chips	
CHIPOTLE FRIES	9.50
french fries, chipotle salt, serrano + garlic aioli	
BAKED MACARONI + CHEESE	14.00
chili cream sauce, white cheddar gratin	
TUNA TOSTADA	18.00
marinated ahi tuna, guacamole, chipotle aioli	
sesame seeds, corn tortilla	
ROASTED CAULIFLOWER	17.75
paprika aioli, serrano lime soy, toasted pumpkin seeds	
TOMATO + BURRATA	22.50
fresh burrata, pistachio + cilantro pesto, serrano ham	
roasted peaches, heirloom tomatoes	

TACOS TACOS TACOS

THREE PER ORDER

PORK BELLY22.00

confit pork belly, salsa macha, avocado purée

cured red onion, corn tortilla, spicy aioli

RIBEYE CAMPECHANO25.00

ribeye, chorizo, chicharron, guacamole

onion + cilantro, salsa verde, corn tortilla

FISH25.00

battered ling cod, cheese, pickled habanero

cabbage + onions, cucumber, guacamole

manzano chili aioli, flour tortilla, jalapeño salsa

ENTRÉES LOS FUERTES

GUAJILLO PRAWNS	26.00
garlic guajillo prawns, wine chorizo, truffle mashed potatoes	
BIRRIA NOODLE SOUP	24.00
mexican chili-braised beef brisket, beef + pork broth, ramen noodles	
corn, marinated bean sprouts + onion, cilantro, egg, bamboo shoots	
SMASH BURGER	21.00
alberta beef, cheddar crisp, caramelized onion + jalapeño	
avocado, lettuce, serrano-garlic aioli, brioche bun, chipotle fries	
ARROZ TUMBADO	30.00
roasted chicken, spanish chorizo, prawns, peas, spicy tomato rice	
BUÑUELO DE BARBACOA	27.50
beef barbacoa, guacamole, black beans, cheddar cheese	
pickled red onions, iceberg lettuce, habanero sauce, flour tortilla	
CHIPOTLE CHICKEN SANDWICH	21.00
crispy chicken breast, griddled cheddar, iceberg lettuce	
chipotle aioli, brioche bun, french fries	
ENCHILADAS <i>chicken or mushroom</i>	25.00
layered milpa tortilla, refried beans, salsa verde, oaxaca cheese gratin	

DESSERTS PA' ACABAR

GANSITO + ICE CREAM	15.00
tempura chocolate + strawberry vanilla cake	
praline ice cream	
CHURROS	12.50
cinnamon sugar, chocolate sauce	

SUMMER SANGRIA

5oz 13.00 | 28oz PITCHER 39.00

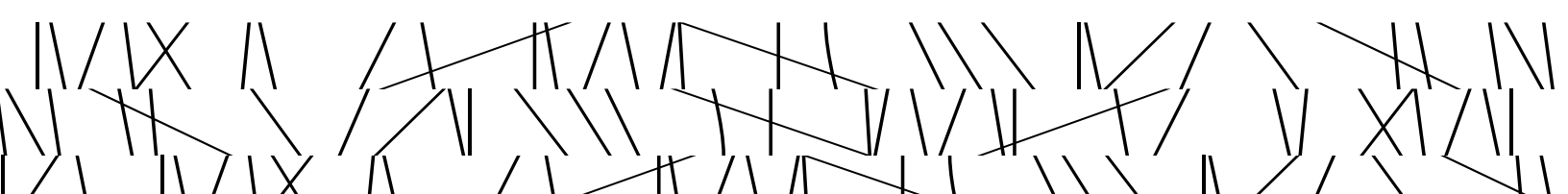
sauvignon blanc, passion fruit syrup

pineapple juice, ginger ale, fresh fruit



COCKTAILS COCTELES 2oz

GITANO MARGARITA	12.75	SOL BRILLANTE	12.00
cuervo tradicional reposado, triple sec		ketel one botanical peach + orange vodka, aperol	
guava purée, lime		fiol prosecco, lemon	
PASSION FRUIT MARGARITA	15.00	CATCHING FEELINGS	16.00
gran centenario plata tequila, passion fruit syrup		driftwood contact gin, 400 conejos mezcal	
fresh lime, hibiscus salt rim		passion fruit syrup, lime, soda	
SPICY PINEAPPLE MEZCALITA	15.50	BLACK FOREST SOUR	16.00
400 conejos mezcal, pineapple syrup		reifel rye whisky, amaretto, sour cherry syrup	
pineapple bitters, habanero tincture, lime		egg white, toasted almond bitters	
COCONUT MINT MARGARITA	16.75	SOMETHING TIKI 3oz	18.00
cuervo tradicional plata, coconut-mint syrup		captain morgan original spiced rum, licor 43	
triple sec, lime		pineapple juice, pineapple bitters, lime	





TEQUILA + MEZCAL

BLANCO		AÑEJO + EXTRA AÑEJO	
CUERVO TRADICIONAL	8.50	GRAN CENTENARIO	11.00
GRAN CENTENARIO	9.50	CASAMIGOS	15.00
VOLCAN DI ME TIERRA	13.25	ADICTIVO EXTRA AÑEJO	25.00
DON JULIO	14.00	DON JULIO 1942	40.25
TIERRA NOBLE	14.50		
REPOSADO		MEZCAL	
CUERVO TRADICIONAL	8.75	DEL MAGUEY VIDA	11.00
DOBEL CRISTALINO	11.00	SIETE MISTERIOS DOBA-YEJ	12.00
CASAMIGOS	14.00	BRUXO NO. 2	14.00
DON JULIO	15.50	DOS HOMBRES	14.50
KOMOS ROSA	20.00	CASAMIGOS	16.00
CLASE AZUL	42.25	BRIJE ESPADIN	16.50

BEER CERVEZA

ON TAP 16OZ	
GITANO LAGER 6.75	russell brewing
'WOULD CRUSH'	
BLUE RASPBERRY WHEAT ALE 9.00	twin sails brewing
BOTTLES + CANS	
RUSSELL SALTED LIME LAGER	
355ml can 6.00	4 x 355ml can 22.00
33 ACRES OF NIRVANA IPA 8.00	355ml can
CORONA 9.00	330ml bottle
MODELO ESPECIAL 9.50	355ml bottle
NEGRA MODELO 9.50	355ml bottle

ALCOHOL FREE	
PINA COLADA MOCKTAIL	10.00
house-made cream of coconut, pineapple, lime	
OLÉ MOCKTAILS	10.00
ask for today's flavours	
CORONA SUNBREW	7.00
MEXICAN COCA COLA	5.00

WINE VINO

	5oz	750ml		5oz	750ml
SAUVIGNON BLANC	12.00	60	SPARKLING	13.00	65
viña chocalán 2021 maipo valley, chile			cordornui cava classico brut nv penedes, spain		
CHARDONNAY	13.00	65	MALBEC	13.00	65
tilia 'sustainable' 2023 mendoza, argentina			alamos 2022 mendoza, argentina		
ROSÉ	13.00	65	CABERNET SAUVIGNON	12.00	60
studio by miraval 2023 côtes de provence, france			viña chocalán 2020 maipo valley, chile		

ANOTHER ROUND

OTRA RONDA

A ROUND OF 1oz VOLCAN DE MI TIERRA BLANCO SHOTS FOR THE TABLE

ASK YOUR SERVER FOR TODAYS FLAVOUR

\$28 FOR FOUR

May 2025
All prices are subject to applicable taxes

