**Appetizers**

(GF) Elote Dip - **Fire roasted corn, jalapenos, garlic, tajin, cotija, blue corn scoops** - 11

(gf) Queso Fundido - **Spicy chorizo, green chilis, pico de gallo, oaxaca cheese. served w/ house fried corn chips** - 12

(GF) Cactus Fries- **Tender marinated nopales, battered and fried, ancho chili dip** - 10

**Salads**

(gf) Sonoran salad- **Heritage greens, sliced avocado, pickled onions, heirloom tomato, bell pepper, toasted pepitas, shredded pepper jack, chipotle ranch** - 15

(GF/V) Elote salad- **Romaine hearts, grilled corn, pickled onions, cilantro, toasted almonds, shaved parmesan with a zesty lime vinaigrette** - 15

Add Chicken or sauteed vegetables to any salad for $3

**Tacos- All taco platters served with Spanish rice and beans**

(GF) Quesa Birria- **Slow cooked beef on dipped corn tortillas with Oaxaca cheese, served with cilantro, onion, radish and consume for dipping** - 19

Pescado- **Corona Beer battered cod, cilantro, napa cabbage, and baja sauce** - 19

(vegan) Hongos y rajas- **Crimini mushrooms, blackened poblanos on corn tortillas with fresh guacamole, radish, cilantro, choice of verde or chipotle salsa** - 17

Substitute house side salad for rice and beans for $3

**From the grill- All entrees served with seasoned fries**

Chef’s Sonoran Dog- **All beef frank wrapped with applewood smoked bacon, topped with pinto beans, blended cheese, fresh salsa fresca, mustard, and charred jalapeno aioli on a fresh house baked bolillo roll** - 15

The Goat- **beef brisket steak burger, fire roasted red peppers, chevre cheese, chipotle aioli, served on a toasted bianco roll. Lettuce, tomato, onion, and pickle spear** 18

Substitute house side salad for fries for $3

*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBorne ILLNESSES.*
**AUTOMATIC 21% GRATUITY ADDED FOR LARGER PARTIES OF 6 OR MORE**