



LUNCH MENU

MON-FRI 11:00 A.M. - 4:00 P.M.

STARTERS

Guacamole

Avocado, Onion, Cilantro, Serrano, Lime, Totopos 16
Spice level tailored to your preference.

Sopa de Tortilla

Chicken and Tomato-based Broth, Crispy Tortillas,
Avocado, Crema, Panela Cheese (GF) 14

Ensalada de Aguacate del Campo

Avocado, Cherry Tomatoes, Cucumber, Red Onion,
Radish & Avocado Dressing, Grapeseed Oil (GF, V) 12

Grilled Panela Cheese

Panela Cheese, Cherry Tomatoes, Toasted
Bolillo Bread, Side of Salsa Macha 13
*Contains peanuts

Sopes de Cochinita Pibil

Cochinita Pibil, Pico de Gallo, Crema,
Pinto Refried beans, Queso Fresco (GF) 12

Corn Esquites

Corn, Cotija Cheese, Mayo, Epazote,
Serrano, Takis (V) 8

Pozole Verde

Hominy Stew, Slow-Cooked Pork,
Green Tomatillo-Poblano Broth, Radish 17



Ánimo!

LOS TACOS

2 per order

Tacos al Pastor

Corn Tortilla, Marinated Slow-roasted Pork,
Pineapple, Onions, Cilantro (GF) 15

Tacos de Bistec

Corn Tortilla, Marinated Steak,
Onions, Cilantro (GF) 15

Tacos de Pollo

Corn Tortilla, Grilled Chicken,
Onions, Cilantro (GF) 14

Fish Tacos

Fried Cod Fish, Beer Batter, Corn Tortilla,
Chipotle Mayo, Cabbage, Pico de Gallo 16

Tacos de Carnitas

Pork Carnitas, Escabeche 15

Tacos Gobernador

Sinaloa Style Tacos, Sautéed Shrimp, Onions, Poblano and
Tomato Mix, Chihuahua Cheese, Corn Tortilla (GF) 17

Vegan Birria Tacos

Oyster & Trumpet Mushroom, Tortilla,
Vegan Cheese (GF) 16 

TORTAS Y BURRITOS

Torta de Milanesa

House-made Bolillo, Chicken Cutlet,
Refried Beans, Oaxaca Cheese, Crema,
Sliced Jalapeños, Tomatoes, Butter, Avocado 17

Torta de Barbacoa



House-made Bolillo, Barbacoa, Oaxaca Cheese
Refried Beans, Habanero Sauce, Butter,
Lettuce, Avocado 19

Burrito Vaquero

Steak, Chihuahua Cheese, Pico de Gallo,
Avocado, Refried Beans, Flour Tortilla,
Avocado Salsa, Crema 18

Burrito Sonora

Thin-layered Flour Tortilla, Scrambled Eggs,
Chorizo, Tomatoes, Chihuahua Cheese,
Chipotle Mayo 16

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
 - Please inform your server of any allergies. While we take precautions, our kitchen handles common allergens—including nuts, dairy, gluten, and shellfish—and cross-contact may occur.
 - Some items are prepared in limited quantities and may sell out.
 - Please note that for parties of six or more, a gratuity of 20% will be included.
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MAINS

Enchiladas de Mole Poblano

Corn Tortillas, House-made Mole Poblano, Sesame Seeds, Crema, Lettuce, Choice of Chicken or Cheese 31

*Contains Peanuts

Enchiladas de Cochinita Pibil

Slow-roasted Achiote-Marinated Pork, Corn Tortillas, Chihuahua Cheese (GF) 28

Carne a la Tampiqueña

Marinated pan-seared Arrachera Steak, Cheese Enchilada, Rice, Beans, Guacamole (GF) 41

Taco Pirata

Skirt steak, Chihuahua Cheese, Crema, Flour Tortilla, Avocado. Side of Mexican Rice 21

Pollo en Queso Fundido

Cochinita style chicken, Melted Chihuahua Cheese, Red Pickled Onions. Flour Tortillas 26

Carne en su Jugo

Diced Flank Steak, Tomatillo Broth, Bacon, Pinto Beans, Onion, Cilantro 32

Grilled Chicken & Panela Ensalada

Chipotle Dijon Dressing, Panela Cheese, Cherry Tomatoes, Red Onion, Sunflower Seeds 22

Chilaquiles con Pollo

Totopos, Chicken, Avocado, Refried Beans w/ Queso Fresco, Crema, Cilantro, Salsa Verde or Roja 22.5

SIDES

Frijoles + Arroz

Refried Beans, Queso Fresco, Mexican Rice (GF) 8

Rebanadas de Aguacate

Avocado Slices 6 

Arroz a la Mexicana

Rice, Carrots, Corn, Tomato Salsa (GF) 6

Frijoles Refritos

Refried Beans, Queso Fresco (GF, V) 5

Fries

Fries, Cotija Cheese, Cilantro, Chipotle Powder 10

 Vegan
GF: Gluten Free
V: Vegetarian

