

TACOS & BOWLS	TACO	BOWL
Black Bean & Cheese	\$2.50	\$7
Carne Asada Al Pastor Pickled Pineapple, Onion, Cilantro, Lime	\$3	\$9
Pork Carnitas Achiote Roasted Pork in Banana Leaves, Onion, Cilantro, Manzano Pepper Salsa	\$3	\$9
Fire Chicken Pickled Daikon, Roasted Nori, Crispy Shallot, Gochujang	\$3	\$9
Rajas Con Crema ^(V) Ember Roasted Poblano, Chayote Squash, Corn Crema, Cotija Cheese, Cilantro	\$3	\$9
Chipotle BBQ Shrimp Charred Corn, Chili Pasilla, Cilantro	\$4	\$10
Baja Fish Beer-Battered Tilapia, Cabbage, Pico De Gallo, Rémoulade, Salsa Verde	\$4	\$10

BOWLS COME WITH RICE, PICO & AVOCADO - ALL CORN TORTILLAS MADE IN-HOUSE



BORDERLANDS

Green Eggs ^(V) Tostada, Black Bean, Avocado, Tomato, Fried Egg, Crema	\$11
"Caesar" Salad Cotija Cheese, Pepitas, Roasted Corn, Creamy Lime Dressing, Tajín	\$9
Corn Soup Chipotle, Fried Tortilla	\$8
Truck Stop Nachos Black Bean, Queso, Carnitas, Pickled Red Onion, Pickled Red Fresno, Crema	\$10
Double Stack Chorizo Burger Chihuahua Cheese, Iceberg Slaw, Fire Roasted Chiles, Pepita-Cilantro Aioli	\$14
Tuna Tostada Avocado, Creole Rémoulade, Fried Artichoke	\$12
Shrimp Aquachile Cucumber, Mango, Celery Pico, Fermented Cabbage, Basil	\$13

SIDES

California Ave Street Corn Chili Gastrique, Cotija Cheese, Pepita Aioli, Chili Worm Salt	\$6
Cucumbers ^(V) Pickled Grape, Marcona Almond, Queso Fresco, Chamoy Vinaigrette	\$7
Refried Black Beans & Cilantro Rice	\$3
Grilled Cactus ^(V) Pepitas, Queso Fresco, Grilled Manzano Pepper, Lime Vinaigrette	\$8

CLASSICS

Chips & Salsas Tomatillo Crudo ^(V) , Salsa Verde, Manzano Pepper ^(V)	\$3
Guacamole ^(V) Red Onion, Jalapeño, Cilantro, Lime	\$8
Chile Con Queso ^(V) Poblano, Tomato, Cilantro + Black Beans & Chorizo Verde	\$6 \$9
Grilled Cheese Quesadilla ^(V) Chihuahua, Oaxaca, Salsitas	\$3
Swordfish Ceviche Pineapple, Jalapeño, Red Onion, Cilantro, Lime	\$10
Chilaquiles Fried Egg, Queso Fresco, L.T.O., Chipotle Crema, Tomatillo Salsa	\$12

DESSERT

Paletas ^(V) - Strawberry Mango & Pop Rocks - Piña Colada & Toasted Coconut	\$3
Soft Serve Cup ^(V) - Vanilla Malt w/ Chocolate Cookie Crumble - Cajeta w/ Cinnamon Crunch	\$5
Lonesome Choco Taco ^(V)	\$5

MARGARITAS

Classic Margarita w/ Curaçao, Agave Nectar, Hand Squeezed Lime	
House: Corazón Blanco Tequila	\$10
Call: Siete Leguas Blanco & Pueblo Viejo Reposado Tequila	\$13
Premium: Siembra Valles Blanco Tequila & Balam Raicilla	\$16
Frozen Margarita	\$9
House Tequila Blend, Curaçao, Lime + Tamarind, Cinnamon	\$11
+ Prickly Pear, Hibiscus	\$11

CLASSICS

Frozen Big Bend	\$10
Bourbon, Apple Cider, Cassis, Ginger	
The Blue Diamond Old Fashioned	\$11
Bourbon, Maguey Sap, Toasted Pecan Bitters	
Pecos Manhattan	\$12
Rye, Spanish Vermouth, Amaro, Cinnamon, Angostura, Hellfire	
Durango Sour	\$11
Mexican Cane Rum, Sloe Gin, Lemon, Blackberry, Fernet	
Southern Highlands Smash	\$10
Fino Sherry, Mezcal, Tomatillo, Lime, Ancho Verde	
Sage Creek Swizzle	\$12
Gin, Bianco Vermouth, Secco Vermouth, Sage, Thyme, Lemon	
Spring Mountain Fix	\$10
Scotch, Pineapple, Lemon, Oloroso Sherry, Paprika	

COMBO

Shot & a Beer: Tequila Libelula & Modelo w/ Sal De Gusano & Citrus	\$6
Shot & a Beer: Whiskey G+W Private Stock & Hamm's	\$6

BUBBLER

Agua Fresca	\$6
Honeydew, Mint, Lime + Rhum Agricole	\$9
Horchata	\$6
Rice, Almond Cinnamon, Clove + Bourbon	\$9

OTHER BEVERAGES \$3

Mexican Coke	
Mexican Sprite	
Mexican Squirt	
Topo Chico	
Jarritos Pineapple	
Jarritos Tamarind	
Sidral Mundet	

ALL DAY EVERY DAY

Michelada	\$6
Modelo, Hot Sauce, Lime, Salt	
Bloody Maria	\$10
Tequila, Fino Sherry, Tomato, Guajillo, Poblano	
Desert Praire Paloma	\$10
Tequila, Grapefruit, Lime, Campari, Fernet, Topo Chico	
Chaparral Punch	\$9
Bourbon, Rum, Horchata, Coffee	
Kalimotxo	\$8
Red Wine, Amaro, Mexican Coke	

BEER ON TAP

Krankshaft - Kolsch	\$6
Metropolitan - Chicago	
Troublesome - Wheat Off Color - Chicago	\$6
Lonesome Rose - Amber Ale	\$8
Marz Brewing Company - Chicago	

BEER NOT ON TAP

Hamm's USA	\$3
All Day IPA	
Founders - Michigan	\$4
Lone Star - Lager	
San Antonio	\$4
Modelo Especial - Lager	
Mexico	\$5
Negra Modelo - Lager	
Mexico	\$5
Catchpenny - Golden Rye	
Miskatonic - Illinois	\$6
Eugene Porter	
Revolution - Chicago	\$6
First Lager	
Hopewell - Chicago	\$6
Hominy White Ale	
Tocayo Brewing - Chicago	\$6
Rose Cider	
Original Sin - New York	\$7
Le Tub - Sour	
Whiner - Chicago	\$8
Foggy Geezer - Dry-Hopped IPA	
Warpigs (Mikkeller & Three Floyds)	
Chicago	\$8

WINE

	GLASS	BOTTLE
Cava, Spain	\$9	36
Vinho Branco, Portugal	\$10	40
Cabernet Sauvignon, California	\$9	36
Malbec, Argentina	\$11	44
Field Blend, Baja California		\$55