

SALAZAR

COMIDA

DEL TAQUERO

TACOS.....\$3.75 avocado, salsa vaquera, cilantro & onion

QUESEDILLA.....\$6.75 queso menonita, monterey, side of gaucamole & vaquera

your choice of:

CARNE ASADA

POLLO ASADO

AL PASTOR

SEASONAL VEGETABLE



ENSALADA

HEIRLOOM TOMATOES baby heirloom, corn, radish, water crest & lemon-garlic.....\$12

GEM CAESAR coutons, parmesean & homemade eggless caesar dresssing.....\$ 10



LOS PRIMITIVOS from the mesquite grill, served with flour or corn tortilla & salsa vaquera

FLAT IRON.....\$24

PORK CHOP.....\$22

CATCH OF THE DAY (ZARANDEADO).....\$19



LADOS (SIDES)

GUACAMOLE, ESQUITES, JARDIN EN ESCABECHE.....\$5

FRIJOLE CHARROS, FRIJOLE PUERCOS, FRIJOLE VEGETALE.....\$6

EXTRA TORTILLAS.....\$3





BEBIDAS



CÓCTELES

- Margarita** house margarita on draft!.....\$9
- El Jaibolero** tequila & soda, reimagined!.....\$12
- La Paloma** mezcal, ancho chili liquor, grapefruit, honey & salt.....\$10
- La Anticuado** mezcal, brown butter washed corn whiskey, ancho chili, huitlacoche, mexican fernet.....\$12



SABROSAS



- Chevala** Mini michelda + shot of tequila.....\$10
- Chelada** Modelo Especial, salt & lime.....\$7
- Michelada** Negra Modelo, spice blend, salt & lime.....\$8
- Sangrita** Sweet & spicy chaser to accompany any agave spirit.....\$3

BEBIDA DULCE

- Rompope** Mexican egg nog.....\$10
- Carajillo** Mezcal liquor 43, espresso, brown sugar.....\$8



AGUAS FRESCAS \$12



- Horchata** Rice beverage with cacao rum & becharovka
- Verde** Cucumber, green apple, lime, cilantro, celery gin, pear brandy, & fino sherry
- Jamaica** hibiscus, citrus oils, mexican brandy, mezcal, & creme de cassis

WINES BY THE GLASS

Blanco

- Fuchs de Vidal Resreva NV (cava)..9
- Martin Soler Rose Brut Nature NV (cava)..8
- Avaniel'15 (rose-tempernallo) spain..8
- Artisan Uprising'15 (rose-merlot) paso robles..10
- Maule Masieri'11 (garganega) veneto..9
- Falkenstein'14 (reisling) mosel..12
- Luneau Papin'14 (muscadet) loire..12
- Martin Bourgh'15 (sauvignon blanc) toro bay..9
- Bengoetze'12 (taxkolina) basque..13
- Ferdinand'14 (albrino) lodi..11
- La Playa'15 (chardonnay) chile..9
- Farm Worker'14 (chardonnay) napa..13

Roja

- Cartlidge&Browne'13 (pinot noir) north coast..10
- Diora'13 (pinot noir) monterey..11
- Les Petite Fers'15 (gamay)..13
- Cotes du Jura'13 (trousseau)..14
- Brezo Tinto'14 (mencia) bierzo..12
- Bichi'14 (nebbiolo) baja..15
- Lidio Carraro "Agnus"'13 (merlot) brazil..12
- Killibinbin'13 (shiraz) australia..10
- Estamba'12 (cabernet, malbec) chile..11
- Right Hand Man'13 (syrah, voignier) paso robles..13
- Head Honcho'10 (syrah) paso robles..11
- Uncaged'13 (cabernet) paso robles..12

CERVEZA

de Barril.....\$6

- Modelo Especial
- Hell/High Watermelon
- Boomtown Belgian Wit
- The Bruery Mischief Saison
- Modern Times Apricot Sour
- Boomtown Nose Job IPA
- Modelo Negra
- Modern Times Coffee Stout

el Caguamon (for two).....\$16

Corona la familiar 32oz.

en lata.....\$6

- El Sully mexican lager
- Bikini Blonde lager
- Purple Haze wheat
- White Rascal belgian white ale
- Ba Ba Blacksheep lager
- Stone ipa
- Oskar Blues ipa

