

# mercado

(Est. Pasadena, March 2018)

## Small Plates

Guacamole – hass avocado, serranos, cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, fresh chips (V) 16  
(replace chips with cucumber sticks add 4)

Mushroom Choriqueso – melted cotija, parmesan, oaxaca cheese, white wine, mushroom-chorizo, poblanos, fresh chips (VEG) 15

Dip Duo – guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips 26

Mexican Kale Salad – kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigrette (VEG) 16  
(add grilled Jidori chicken breast \$9 or shrimp \$10)

Heirloom Tomato Cucumber Salad – persian cucumbers, heirloom tomatoes, corn, red onions, avocado, spicy queso añejo, spicy pepitas, crispy cilantro, serrano-lime dressing (VEG) 17 (add grilled Jidori chicken breast \$9 or shrimp \$10)

Chile Relleno – traditional batter, panela, oaxaca cheese, queso fresco, cotija, salsa ranchera, tortillas (VEG) 19

Ceviche Mixto\* – white fish, octopus, shrimp, clamato, ocean tomato sauce, avocado, onions, cucumbers, cilantro, crackers 24

Ceviche Negro\* – marinated sashimi grade ahi tuna, avocado, jícama, mango, red onion, fresno chilies, micro cilantro, chile de árbol aioli, morita soy sauce, crispy plantains 25

Pulpo al Pastor\* – spanish octopus, pastor marinade, grilled pineapple, grilled onions, cauliflower, lime aioli, crispy cilantro 21

## Tacos

Dos Gringas – slow-cooked natural pork al pastor, oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas 17

Tacos de Pescado – grilled white fish, mexican slaw, pico de gallo, lime crema, chile de árbol aioli, escabeche, flour tortillas 19

Jícama Shrimp Tacos – panko crusted shrimp, jícama tortilla, chile de árbol aioli, mexican slaw, pickled red onions, micro-cilantro 19

Jícama Ahi Tacos\* – sushi grade tuna, jícama tortilla, smashed avocado, fresnos, chile de árbol aioli, cilantro soy sauce, micro-cilantro 21

Tacos de Filete – seared filet mignon, avocado,

Yxta salsa brava, pickled red onions, fresnos, micro-cilantro 22

Lobster Tacos – lobster, mexican slaw, oaxaca cheese, pico de gallo, chile de árbol aioli 26

Surf and Turf Tacos – one lobster taco and one filet skewer taco 25

## Vegetables

Calabacitas – mexican-style zucchini, onions, tomatoes, grilled sweet corn (V) 9

Coliflor al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V) 12

Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (VEG) 12

Market Vegetables – chef's selection of seasonal vegetables (V) 13

Queso Fresco Mashed Potatoes – potatoes, garlic, heavy cream, queso fresco (VEG) 9

## Large Plates

Tacos de Coliflor al Pastor – coliflor al pastor, cilantro-lime aioli, pico de gallo, avocado salsa, mexican rice (V) 22

Enchiladas de Pollo en Mole Oaxaqueño – Mary's shredded chicken, oaxacan mole, queso fresco, crema fresca, red onions, sesame seeds, mexican rice 25

Carnitas – Chef Jose's slow-cooked natural pork, guacamole, Yxta salsa brava, pico de gallo, cauliflower al pastor, cilantro, tortillas 34

Pollo en Salsa de Cuatro Chiles – roasted free-range quarter chicken, salsa de cuatro chiles, queso fresco mashed potatoes, dark meat 21 or white meat 24

Camarones al Ajillo – jumbo sweet shrimp, chile de árbol garlic butter, cilantro lime rice, ciabatta 31

Carne Asada\* – marinated skirt steak, guacamole, Yxta salsa brava, cebollita, calabacitas, queso fresco mashed potatoes, tortillas 37 (add 2 Ajillo Shrimp 10)

Pescado del Día\* – today's fresh catch mkt

Mercado Surf & Turf Tablita – free-range roasted half chicken, carnitas with coliflor al pastor, shrimp skewer with cilantro pesto, mexican rice, black beans, chiles toreados, pico de gallo, Yxta salsa brava, guacamole, tortillas (serves 2-3) 79  
(add Pulpo al Pastor 16, replace one protein for steak add 10)

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

Modifications at Chef's discretion. Not all ingredients are listed; please notify us of any food allergies.

(VEG) = Vegetarian (V) = Vegan; Some vegetarian plates can be made vegan.

18% service charge will be added to all checks for parties of 6 or more.

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# TRAGOS

Mercado Margarita*.....15	100% agave silver tequila, triple sec, fresh sour
La Flaca (Skinny Margarita) 17	100% agave silver tequila, agave nectar, fresh lime juice
Flor de Jamaica.....17	cazcabel reposado tequila, cointreau, lemongrass simple syrup, hibiscus, lime, hibiscus sugar rim
Watermelon Basil Margarita 17	silver tequila, aperol, fresh watermelon, basil, lemon juice, chile tajín rim
Smoky Yuzu.....17	la tierra de acre mezcal, yuzu, mint
Spicy Cucumber Margarita 18	cazadores silver tequila, cointreau, jalapeño mix, chipotle salt rim, agave, lime juice
The Newest Piña.....16	cazadores silver tequila, pineapple purée, basil, mint, cilantro, habanero agave, lime juice, chile tajín rim
Pasadena Paloma.....16	silver tequila, radler grapefruit, aperol, lime juice, salt rim
Classic Cadillac*.....19	cazcabel reposado, grand marnier, fresh sour

## ☺COCINAS ∩ CALAVERAS

- Mercado Hollywood
- Mercado Los Angeles
- Mercado Manhattan Beach
- Mercado Santa Monica
- Yxta Cocina Mexicana

### Blanco

Cazcabel <i>Atotonilco El Alto</i> .....13
Chamucos <i>Los Altos</i> .....13
Espolón <i>Los Altos</i> .....13
Casa Noble <i>Tequila</i> .....14
Cazadores <i>Los Altos</i> .....14
Chinaco <i>Tamaulipas</i> .....14
El Sativo <i>Amatitán (organic)</i> .....14
El Tesoro <i>Arandas</i> .....14
Don Fulano “Fuerte” <i>Tequila</i> .....15
Lalo <i>Arandas (additive-free)</i> .....15
Patrón <i>Jalisco (additive-free)</i> .....15
El Cristiano <i>Los Altos</i> .....16
Ocho <i>Los Altos</i> .....17
7 Leguas <i>Atotonilco El Alto</i> .....18
Fortaleza <i>Tequila</i> .....20
Aman <i>Nayarit</i> .....21
Cincoro <i>Tequila</i> .....21
Clase Azul <i>Jesús María</i> .....34

House Michelada 9  
tecate, house michelada mix, lime, chipotle salt rim, tamarindo straw

## MEZCAL

Bruxo, Espadín.....14
Del Maguey Vida, Espadín.....14
Divino, Espadín ( <i>tamarindo</i> ).....14
Firme, Espadín.....14
La Tierra de Acre, Espadín.....14
Rancho de la Luna, Espadín.....14
Unión, Espadín y Cirial.....14

After dinner, try our CARAJILLO 13  
licor 43, tempus fugit crème de moka coffee liqueur, cold brew coffee

# TEQUILA

### Reposado

Cazcabel <i>American Oak</i> .....13
Espolón <i>American Oak</i> .....13
Chamucos <i>New Oak</i> .....14
Casa Noble <i>French White Oak</i> .....15
Cazadores <i>American Oak</i> .....15
Don Fulano <i>French Oak</i> .....15
El Sativo <i>American Oak</i> .....15
El Tesoro <i>Bourbon Oak</i> .....15
Chinaco <i>Whiskey Oak</i> .....16
Patrón <i>Bourbon Oak</i> .....16
El Cristiano <i>American Oak</i> .....17
Ocho <i>New Oak</i> .....19
7 Leguas <i>White Oak</i> .....19
Fortaleza <i>Whiskey Blend</i> .....21
Aman <i>French &amp; American Oak</i> .....22
Cincoro <i>American Oak</i> .....26
Clase Azul <i>Sherry Oak</i> .....39
Patron “El Alto”.....40

*French & American Oak*

### Añejo

Espolón <i>13 months</i> .....14
Casa Noble <i>24 months</i> .....16
Cazadores <i>12 months</i> .....16
El Sativo <i>16 months</i> .....16
Chinaco <i>36 months</i> .....17
El Tesoro <i>24-36 months</i> .....17
Patrón <i>12 months</i> .....17
7 Leguas <i>24 months</i> .....18
Don Fulano <i>30 months</i> .....19
Ocho <i>13 months</i> .....22
Fortaleza <i>24 months</i> .....24
Cincoro <i>42 months</i> .....37
Don Julio <i>1942 30 months</i> .....37
Clase Azul <i>Gold blend</i> .....70

### Extra Añejo

Cazadores <i>caramel, vanilla</i> .....18
San Matias <i>cherry, vanilla</i> .....18
El Cristiano <i>cinnamon, honey</i> .....33
Avión Reserva <i>44</i> .....34
Don Fulano Imperial.....36
Ocho <i>vanilla, toffee</i> .....37
Mandala <i>oak, vanilla</i> .....40

**All our margaritas are made with fresh sour. Ask your server about our special tequila flights!**

**To expedite service, we open bottles of wine at the bar. We charge \$20 for the personal service of your wine—up to two bottles.**

# CHELAS

(Michelada add 3)

Tecate, Tecate, 4.5% <i>can</i> .....6
21 <sup>st</sup> Amendment “El Sully”.....8
Mexican Lager, San Leandro, 4.8% <i>can</i>
Dos Equis Lager, Monterrey, 4.2%.....8
Pacifico, Mazatlán, 4.5%.....8
Baja Brewing Co. “Escorpión Negro”.....9
Black Ale, San José del Cabo, 5.5% <i>draft</i>
Calidad Vienna Lager.....9
Santa Barbara, 4.5% <i>draft</i>
Dos Equis Amber, Monterrey, 4.7% <i>draft</i> .....9
Modelo Especial, Mexico City, 4.4% <i>draft</i> .....9
Border Psycho “La Perversa” IPA.....10
Tijuana, 9% <i>draft</i>
Brouwerij West “Picnic Lightning” IPA 10
San Pedro, 7% <i>draft</i>

# VINOS

### Red

Daou, Cabernet Sauvignon, <i>Paso Robles</i> 16/62
Davis Bynum, Pinot Noir, <i>Sonoma</i> .....16/62
Rodney Strong “Upshot”.....14/54
Red Blend, <i>Sonoma</i>
Pessimist, Red Blend, <i>Paso Robles</i> .....15/58
Maipe, Malbec, <i>Argentina</i> .....13/50

### Blanco

Daou, Chardonnay, <i>Paso Robles</i> .....13/50
Roganto, Chardonnay, <i>Baja California</i> .....17/66
Lost Chapters, Sauvignon Blanc, <i>Napa</i> 15/58
Rodney Strong “Upshot”.....13/50
White Blend, <i>Sonoma</i>
Anterra, Pinot Grigio, <i>Italy</i> .....12/46
Bodegas Care, Rosé, <i>Spain</i> .....12/46
El Bajío, Sparkling Wine, <i>Mexico</i> .....13/50

# mercado

(Est. Pasadena, March 2018)

## Starters

Guacamole – hass avocado, serranos, cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, fresh chips (V) (replace chips with cucumber sticks add 4)	16
Mushroom Choriqueso – melted cotija, parmesan, oaxaca cheese, white wine, mushroom-chorizo, poblanos, fresh chips (VEG)	14
Dos Gringas – slow-cooked natural pork al pastor, oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas	16
Ceviche Mixto* – white fish, octopus, shrimp, clamato, ocean tomato sauce, avocado, onions, cucumbers, cilantro, crackers	23
Ceviche Negro* – marinated sashimi grade ahi tuna, avocado, jicama, mango, red onion, fresno chilies, micro cilantro, chile de árbol aioli, morita soy sauce, crispy plantains	24
Lobster Tacos – lobster, mexican slaw, oaxaca cheese, pico de gallo, chile de árbol aioli	24

### Executive Lunch Prix Fixe (Monday–Friday) 24

**Appetizer:** choose house salad or chips and salsa with guacamole

**Entrée:** choose Chicken Torta, Tacos de Filete, Tacos de Coliflor or Tacos de Pescado

**Dessert:** Scoop of Ice Cream or Sorbet

## Salads and Sandwiches

Mexican Cobb Salad – mixed greens, grilled Jidori chicken breast, black beans, boiled eggs, oaxaca cheese, Nueske bacon, pico de gallo, avocado, habanero ranch dressing	23
Mexican Kale Salad – kale, arugula, queso fresco, 16 candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigrette (VEG) (add grilled Jidori chicken breast \$9 or shrimp \$10)	
Chicken Torta – grilled Jidori chicken, pepper jack cheese, lettuce, tomatoes, avocado, onions, roasted garlic herb mayo, house salad	21
Carnitas Sandwich – Chef Jose’s slow-cooked natural pork, chile de árbol aioli, queso fresco, red leaf lettuce, red onions, tomatoes, guacamole, escabeche, brioche, house salad	22

## Drinks

Lunch Margarita* (we won’t tell)	13
El Verde (mocktail) – basil, celery, cucumber-jalapeño purée, lime juice, agave, fresh sour, tajín rim	9
MorAmor (mocktail) – blackberries, mint, lime juice, agave, fresh sour, hibiscus sugar rim	9
Agua Fresca / Jamaica (1 refill)	6
Mint Lemonade (1 refill)	6

## Entrées

Chile Relleno – traditional batter, panela, oaxaca cheese, queso fresco, cotija, salsa ranchera, corn, mexican rice, tortillas (VEG)	20
Grilled Chicken Bowl – grilled Jidori chicken, chile piquín black beans, cilantro lime rice, calabacitas, corn, salsa verde, micro-greens	22
Tacos de Tinga de Pollo – pulled chicken with chipotle, black beans, avocado, pickled red onion, mexican rice, chile piquín black beans	16
Tacos de Coliflor al Pastor – coliflor al pastor, cilantro-lime aioli, pico de gallo, avocado salsa, mexican rice, chile piquín black beans (V)	21
Tacos de Pescado – grilled white fish, mexican slaw, pico de gallo, lime crema, chile de árbol aioli, cilantro lime rice, chile piquín black beans, flour tortillas	22
Tacos de Filete – seared filet mignon, avocado, Yxta salsa brava, pickled red onions, fresnos, micro-cilantro, mexican rice, chile piquín black beans	23
Enchiladas Rancheras – Mary’s shredded chicken, salsa ranchera, queso cotija, crema fresca, cilantro lime rice, chile piquín black beans	22
Enchiladas de Pollo en Mole Oaxaqueño – Mary’s shredded chicken, oaxacan mole, queso fresco, crema fresca, red onions, sesame seeds, mexican rice, chile piquín black beans	23

Carnitas – Chef Jose’s slow-cooked natural pork, guacamole, Yxta salsa brava, pico de gallo, cauliflower al pastor, tortillas 31

Pescado del Día\* – today’s fresh catch mkt

## Vegetables and Sides

Calabacitas – mexican-style zucchini, onions, tomatoes, grilled sweet corn (V)	9
Coliflor al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V)	12
Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (VEG)	12
Market Vegetables – Chef Jose’s hand-picked seasonal vegetables (V)	12
Organic Chile Piquín Black Beans (VEG)	6
Cilantro Lime Rice (VEG) / Lela’s Mexican Rice (V)	6
Escabeche (V)	6
Chile Toreados (V)	5
Pico de Gallo (V)	3
Habanero Salsa (VEG)	2
Sidral Mundet (apple soda)	5
Mexican Coke / Mexican Sprite	5
Diet Coke	3
Evian Still / Sparkling Water	9
Alessandro Coffee	4
Organic Black Iced Tea / Hot Tea (chamomile, earl gray)	4

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# lunch

Corporate Executive Chef/Partner Jose Acevedo

140 S. Lake Avenue #101, Pasadena, CA 91101 | 626.345.5778 | cocinasycalaveras.com @mercadopasadena



# mercado

(Est. Pasadena, March 2018)

## Drinks

Mercado Margarita*	13
100% agave silver tequila, triple sec, fresh sour	
Mercado Sangria	11
wine, cazcabel reposado tequila, fresh fruit	
Mimosa – fresh-squeezed orange juice, bubbles	10
Chipotle Bloody Mary	12
house bloody mary mix, tina's vodka, escabeche	
House Michelada – tecate, house michelada mix	9
lime, chipotle salt rim, tamarindo straw	
Carajillo – licor 43, crème de moka coffee liqueur,	13
cold brew coffee	
El Verde (mocktail) – basil, celery, cucumber-	9
jalapeño purée, lime juice, agave, fresh sour, tajín rim	
MorAmor (mocktail)– blackberries, mint,	9
lime juice, agave, fresh sour, hibiscus sugar rim	
Hand-squeezed Orange Juice	6

## Starters

Guacamole – hass avocado, serranos,	16
cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, fresh chips (V) (replace chips with cucumber sticks add 4)	
Mushroom Choriqueso – melted cotija,	15
parmesan, oaxaca cheese, white wine, mushroom- chorizo, poblanos, fresh chips (VEG)	
Dip Duo – guacamole, mushroom choriqueso,	26
Yxta salsa brava, fresh chips (serves 3-4 people) (VEG)	
Dos Gringas – slow-cooked natural pork al pastor,	17
oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas	
Brunch Carnitas Nachos	19
mushroom choriqueso, chile piquín black beans, carnitas, guacamole, tomatoes, onions, sunny-side-up egg	
Ceviche Mixto*	23
white fish, octopus, shrimp, clamato, ocean tomato sauce, avocado, onions, cucumbers, cilantro, crackers	
Ceviche Negro*	24
marinated sashimi grade ahi tuna, avocado, jicama, mango, red onion, fresno chillies, micro cilantro, chile de árbol aioli, morita soy sauce, crispy plantains	

## Vegetables and Sides

Calabacitas – mexican-style zucchini, onions, tomatoes, grilled sweet corn (V)	9
Coliflor al Pastor – roasted cauliflower, chile morita marinade, pineapple, cilantro (V)	12
Elote – grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (VEG)	12
Market Vegetables – chef's selection of seasonal vegetables (V)	12
Roasted Potatoes (V)	6
Cilantro Lime Rice (VEG)	6
Organic Chile Piquín Black Beans (VEG)	6
Pico de Gallo (V)	3
Nueske Bacon	6
Lela's Mexican Rice (V)	6
Escabeche (V)	6
Habanero Salsa (VEG)	2

## Entrées

Chef Jose's Breakfast Burrito	18
scrambled eggs, Nueske bacon, roasted potatoes, avocado, pico de gallo, oaxaca cheese, Yxta salsa brava	
Canela French Toast	14
brioche, cinnamon batter, fresh berries, whipped cream, abuelita chocolate, cajeta (VEG)	
Mexican Cobb Salad	23
mixed greens, grilled Jidori chicken breast, black beans, boiled eggs, oaxaca cheese, bacon, pico de gallo, avocado, habanero ranch dressing	
Mexican Kale Salad with Chicken	23
kale, arugula, grilled Jidori chicken breast, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigrette	
Chile Relleno – traditional batter, panela,	21
oaxaca cheese, queso fresco, cotija, salsa ranchera, mexican rice, roasted potatoes, tortillas (VEG)	
Chilaquiles Verdes con Huevos y Carnitas	23
Chef Jose's slow-cooked natural pork, two over-easy eggs, crispy tortillas, salsa verde, queso cotija, crema fresca, cilantro, red onions	
Chicken Torta – grilled Jidori chicken,	21
pepper jack cheese, lettuce, tomatoes, avocado, red onions, roasted garlic herb mayo, house salad	
Carnitas Sandwich – Chef Jose's slow-cooked	22
pork, queso fresco, chile de árbol aioli, lettuce, tomatoes, red onions, guacamole, brioche	
Enchiladas Rancheras	22
Mary's shredded chicken, salsa ranchera, queso cotija, crema fresca, cilantro lime rice, chile piquín black beans	
Enchiladas de Pollo en Mole Oaxaqueño	23
Mary's shredded chicken, oaxacan mole, queso fresco, crema fresca, red onions, sesame seeds, mexican rice	
Tacos de Coliflor al Pastor – coliflor al pastor,	21
cilantro-lime aioli, pico de gallo, avocado salsa, mexican rice, chile piquín black beans (V)	
Tacos de Pescado – grilled white fish, mexican	22
slaw, pico de gallo, lime crema, chile de árbol aioli, cilantro lime rice, chile piquín black beans, flour tortillas	
Tacos de Filete – seared filet mignon,	23
avocado, Yxta salsa brava, pickled red onions, fresnos, micro-cilantro, mexican rice, chile piquín black beans	
Carnitas – Chef Jose's slow-cooked natural pork,	31
guacamole, Yxta salsa brava, pico de gallo, cauliflower al pastor, cilantro, tortillas	

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Corporate Executive Chef/Partner Jose Acevedo

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# mercado

## Hora Feliz

Tecate <i>can</i> / Pacifico.....	4
21 <sup>st</sup> Amendment “El Sully” <i>can</i> .....	5
Dos Equis Amber <i>draft</i> / Modelo Especial <i>draft</i> .....	5
Mercado Margarita*.....	8
La Flaca (skinny margarita).....	9
Flor de Jamaica.....	9
House White Wine / House Red Wine.....	7
Calabacitas – mexican-style zucchini, onions, ..... tomatoes, grilled sweet corn, tortillas (V)	7
Mushroom Choriqueso – melted cotija, parmesan, oaxaca..... cheese, white wine, mushroom-chorizo, poblanos, fresh chips (VEG)	10
Lela’s Ground Beef Tacos (2) – ground beef, tomatoes,..... potatoes, lettuce, jack cheese, salsa cruda (limited availability)	10
Tostaditas de Tinga de Pollo (2) – pulled chicken with chipotle,..... black beans, lettuce, crema fresca, queso fresco, tomatoes, cilantro	10
Dos Gringas (2) – slow-cooked natural pork al pastor, oaxaca..... cheese, onions, cilantro, Yxta salsa brava, avocado salsa, flour tortillas	11
Tacos de Carnitas (2) – slow-cooked natural pork,..... guacamole, red onions, cilantro, Yxta salsa brava	11
Lobster Taco – lobster, mexican slaw, oaxaca cheese,..... pico de gallo, chile de árbol aioli	11
Jícama Shrimp Tacos (2) – panko crusted shrimp, jicama tortilla, 13 chile de árbol aioli, mexican slaw, pickled red onions, micro-cilantro	
Jícama Ahi Tacos* (2).....	14
sushi grade tuna, jícama tortilla, smashed avocado, fresnos, chile de árbol aioli, cilantro soy sauce, micro-cilantro	
Carnitas Nachos – mushroom choriqueso, black beans,..... carnitas, guacamole, tomatoes, onions, cilantro	14

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