

STARTERS

GUACAMOLE *Made with fresh avocados every day* 10 *gf vg*

KALE NACHOS *blue corn tortillas, chopped kale tossed in caesar dressing, cojita cheese, black beans, creamy jalapeno salsa* 7 *gf*

ELOTE *corn on the cob with cojita cheese & tajin spiced spread* 4.5 *gf*

SQUASH FLOWER RELLENO *zucchini squash flower, jack cheese, herbs, crema, pico de gallo* 11

CEVICHE *white fish, fresh lime juice, jalapeños, cucumber, tomatoes & onions* 16 *gf*

TAQUITOS *3 chicken or cochinita pibil taquitos served with guacamole & sour cream* 11

CANTINA NACHOS *black beans, cheese, enchilada sauce, guacamole, jalapeños, onions, tomatoes & sour cream* 13

SOUPS

MANNY'S MUSHROOM SOUP *Made with fresh portabello, crimini & oyster mushrooms* 7.5 *gf vg*

TORTILLA SOUP *Tomato purée, herbs, spices and no animal products* 4 | 7.5 *gf vg*

BLACK BEAN SOUP *Made with fresh herbs and no animal products* 4 | 7.5 *gf vg*

MAMACITAS CHICKEN SOUP *With white meat chicken, veggies, rice and a sidebar of limes, cilantro, onions & jalapeños* 16 *gf*

SALADS & TOSTADAS

LA PEPITA *Roasted pepitas, chopped kale, whole black beans, roasted corn, red bell peppers and cotija cheese in cumin vinaigrette* 11 *gf*

HALE KALE CAESAR *chopped kale, roasted marcona almonds, parmesan cheese in citrus caesar dressing* 11 *gf*

TACO SALAD *Chicken machaca, avocado, tomatoes, cheese and tortilla strips in our lime cilantro dressing (sub grilled flank steak for \$3)* 15 *gf*

LIME CILANTRO CHICKEN SALAD *Lime cilantro marinated chicken, romaine, avocados & tomatoes (Heather's Sunday night favorite)* 15 *gf*

SANTA FE CHOPPED *Grilled chicken, black beans, jack cheese, corn, bell peppers, tomatoes, tortilla strips, chipotle dressing (Grant subs seared ahi for \$5)* 15 *gf*

SEARED AHI ARUGULA SALAD *Seared ahi, organic arugula, persian cucumbers, portabella mushrooms, goat cheese & baby heirloom tomatoes* 20 *gf*

CHICKEN FAJITA TOSTADA *Grilled chicken, bell peppers & onions, beans, jack & cheddar cheese, tomatoes, guacamole & sour cream over a crispy corn tortilla* 16.5 *gf*

TOSTADA DE LA CASA *Beans, jack & cheddar cheese, tomatoes, guacamole & sour cream over a crispy corn tortilla* 11 *gf vg*

SALAD & TOSTADA ADDS

LIME CILANTRO CHICKEN 5 *gf*

MARINATED FLANK STEAK 7 *gf*

SESAME CRUSTED SEARED AHI 8 *gf*

BLACKENED SALMON 8 *gf*

GRILLED SHRIMP 8 *gf*

BEEF BARBACOA 7 *gf*

CHICKEN MACHACA 5 *gf*

SIDES

ELOTE *Oaxacan roasted corn on the cob* 4.5 *gf vg*

ACHIOTE SAUTEED ZUCHINNI 5 *gf vg*

SLACK OR PINTO BEANS 3.5 *gf vg*

SPANISH RICE 3.5 *gf vg*

VEGGIE WILD RICE 5 *gf vg*

GUACAMOLE SIDE 3.75 *gf vg*

SAUTÉED VEGGIES 4 *gf vg*

FRENCH FRIES 3 *gf*

COMBO PLATES

1 Item ~12.75

2 Items ~15.75

PICK 2 SIDES

Spanish Rice / Anchiote Zucchini
Black Beans / Refried Beans

ADD \$2

Soup or
Organic Greens

RELLENOS *traditional relleno +\$1, squash flower +\$2*

ENCHILADAS *cheese, chicken machaca, chicken mole +\$1, oaxacan +\$1, suiza enchilada +\$1, beef barbacoa +\$1.5*

TACOS *grilled chicken, crispy chicken machaca, crispy black bean, chicken mole +\$1, pork pibil +\$1, crispy beef barbacoa or carne asada +\$1.5, seafood +\$1.5*

ENTREES

(Add Soup or Organic Greens for \$2)

MOLCAJETE *Steak, shrimp, chicken, relleno & guajillo chili sauce slow cooked in a sizzling molcajete, served with rice, beans & tortillas* 29 *gf*

BLACKENED SALMON *Grilled salmon, red peppers, zucchini & squash, served with spinach salad* 22 *gf*

CHICKEN MOLE OXAQUEÑO *Grilled chicken with our mole, rice, black beans, cotija cheese, pico de gallo, sour cream & tortillas* 19

CHICKEN SUIZA ENCHILADAS *Two enchiladas suiza served with black beans, rice, avocado, crema & pico de gallo* 16.75 *gf*

ENCHILADAS DE OAXACA *Three white cheese enchiladas, tomato epazote sauce, avocado, crema & pico de gallo (add grilled chicken \$3)* 15.5 *gf vg*

CHICKEN MOLE COMBO *crispy chicken mole taco, chicken mole enchilada, rice & pico de gallo* 16.75 *gf*

FAJITAS *Chicken grilled with peppers & onions served with rice, beans, guacamole, sour cream & tortillas (sub steak \$3, shrimp \$5)* 18 *gf*

CARNE TAMPIQUEÑA *Grilled steak, enchilada queso in tomatillo sauce, chile relleno, tortillas, guacamole & sour cream* 19.5 *gf*

ARROZ CON POLLO *Chicken, bell peppers & onions sauteed in tomato jalapeño sauce, cheese, avocado, sour cream & tortillas* 17 *gf*

CARNITAS *Tender marinated pork in tomatillo salsa, rice, beans, guacamole, sour cream & tortillas* 17 *gf*

COCHINITA PORK PIBIL *Slow cooked anchiote pork served with rice, avocado, pickled radish & tortillas* 20 *gf*

BOWLS

MAKE YOUR OWN BOWL Rice, beans and add what you like 6.95 *gf*

GARDEN VEGGIE BOWL Zucchini, squash sautéed in pepita pesto sauce over veggie wild rice 14 *gf vg*

CARNE ASADA PROTEIN BOWL Chopped steak, black beans, guacamole, cheese, romaine & pico de gallo 16 *gf*

BLACKENED SALMON PROTEIN BOWL Avocado, roasted corn, pickled cabbage, black beans, salsa verde 16 *gf*

CHICKEN FAJITA BOWL Grilled chicken, bell peppers & onions, rice, black beans & guacamole 14 *gf*

BURRITOS & WRAPS (Add Soup or Organic Greens for \$2)

DESIGNER BURRITO Rice, beans and add what you like 6.95

POLLO ASADO BURRITO Black beans, avocado, jack cheese and pico de gallo (sub steak \$2) 13.5

BAJA FISH BURRITO Batter fried white fish, rice, oaxacan slaw, avocado, cilantro, creamy chipotle 13.5

KITCHEN BURRITO Chicken machaca, rice, beans, tomatos & onions topped with ranchero sauce and melted cheese, guacamole & sour cream 16.5

CHICKEN FAJITA BURRITO Grilled chicken, bell peppers & onions, black beans, served with fresh guacamole (sub steak \$2) 14

ACHIOTE CAESAR WRAP Achiote marinated grilled chicken, romaine, sun dried tomatoes, pamesan, tortilla strips (Todd's ask) 12

QUESADILLAS (Add Soup or Organic Greens for \$2)

CHEESE QUESADILLA Served with fresh guacamole & sour cream 9.5 *vg*

CRISPY TOMATO BASIL QUESADILLA 10 *vg*

MOLE NEGRO CHICKEN QUESADILLA Mole negro made from scratch, guacamole & sour cream 13.5

SMO QUESADILLA Grilled spinach, mushrooms & onions served with guacamole & sour cream 13.5 *vg*

CHICKEN FAJITA QUESADILLA Served with guacamole & sour cream 14.5

burritos, bowls & quesadilla add ons

chicken 3.5 | flank steak 5 | barbacoa 5 | cheese 1 | guacamole 2 | sour cream 1 | shrimp 7 | veggies 4 | achiote zuchinni 2

VEGETARIAN PLATES (Add Soup or Organic Greens for \$2)

BLACK BEAN TACOS Two crispy black bean tacos served with rice & organic greens 15 *gf vg*

OAXACAN ENCHILADA & CRISPY BLACK BEAN TACO With rice & an organic baby mixed green salad 15 *gf vg*

GARDEN BURRITO Spinach, mushrooms, onions, tomatos, rice & beans topped with tomatillo sauce & cheese, served with guacamole 15 *vg*

MEXICAN BREAKFAST

HUEVOS RANCHEROS Eggs over easy in tomato jalapeno sauce, served with rice, beans & tortillas 11.50 *gf*

CHILAQUILES VERDES Crispy corn tortillas sautéed in salsa verde, eggs sunny side up, cheese, sour cream & pico de gallo 11.50 *gf*

CHICKEN MACHACA & EGGS Served with rice, beans & tortillas (sub beef barbacoa \$3) 11.50 *gf*

CHORIZO & EGGS Served with rice, beans & tortillas 11.50 *gf*

BREAKFAST BURRITO Eggs, chicken machaca, beans, & cheese served with guacamole (sub beef barbacoa +\$3) 11

BREAKFAST QUESADILLA Eggs, spinach, mushrooms, onion, cheese served with guacamole & sour cream 12

\$7.5 KIDS PLATES for kids 12 and under

GRILLED CHICKEN with rice & beans *gf*

GRILLED CHEESE SANDWICH served with french fries *vg*

TAQUITOS two chicken taquitos, rice & beans *gf*

CHEESE QUESADILLA served with rice & beans *vg*

BEAN & CHEESE BURRITO with side of spanish rice *vg*

CHICKEN TACO PLATE with rice & beans *gf*

ONLINE ONLY DEALS

order online, grab & go

\$5 & UP

Lunch Deals

served until 3pm

\$30

Family Packs

feeds 4

vegetarian dishes (*vg*) | gluten free dishes (*gf*) | always happy to accomodate allergies
if your gluten allergy is severe, speak to a manager. we use the same frying oil and pans to prepare several items.