

# MONDAY TACO NIGHT

## MELTED CHEESE

Traditional	\$12
Poblano chili, corn, onion	\$14

## GUACAMOLE

Guacamole with Mexican sauce	\$15
Guacamole with Tuna Ceviche	\$19

## FISH & SEAFOOD

<b>Baja Fish Pescado</b>	\$4
Ají amarillo tartar sauce, col slaw, macha sauce	
<b>Gobernador Shrimp Taco</b>	\$5
Chihuahua cheese, chilaca chili, ranchera sauce	
<b>Octopus "A la Diabla" Taco</b>	\$5
Mexican rice, togarashi aioli, radish pico de gallo	

## CLASSICS

<b>Pastor Marinated Taco</b>	\$4
Roasted pineapple, onion, coriander & avocado sauce	
<b>Lamb Quesabirria</b>	\$6
Avocado sauce, cilantro & pickled onion	

## SOUPS

<b>Charros Beans</b>	\$10
Pork sausage, Mexican sausage, bacon, tomatoes, onion & coriander	
<b>Mushroom Birria Soup</b>	\$12
Wild mushrooms, onion, serrano chili, cilantro, tostadas	

## GRILLED

<b>Carne Asada Taco</b>	\$6
Grilled green onion, molca sauce, guacamole	
<b>Chicken Adobo Taco</b>	\$4
Red onion salad, lemon	
<b>Mushroom Taco</b>	\$4
Refried beans, Mexican sauce, cotija cheese	

## SIDES

<b>Grilled Cactus &amp; Green Onion</b>	\$5
<b>Heirloom Tomatoes</b>	\$5
<b>Chips &amp; Salsa</b>	\$5
<b>Cucumber with Chili Powder</b>	\$5
<b>Corn on the Cob</b>	\$5

## DESSERTS

<b>Chocolate Cake</b>	\$8
<b>Tres Leche</b>	\$8

## ASK FOR OUR COCKTAILS OF THE DAY

\*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire