



MENU

TO START

CHICKEN TAQUITOS

rotisserie chicken, scallions & Oaxacan cheese taquitos on mixed greens with lime cumin vinaigrette, chipotle aioli, avocado serrano crema, pico de gallo & cilantro plus guacamole for dipping

\$14.5

TACOS

AVOCADO TACO

grilled corn salsa, poblanos, Fresno peppers, artisan cotija cheese, garlic aioli, mixed greens, avocado serrano crema & cilantro

\$7

ROTISSERIE CHICKEN TACO

artisan cotija cheese, mixed greens, pico de gallo, garlic aioli, avocado, Fresno peppers, chipotle aioli & cilantro

\$7.5

ANCHO CHILE CHILORIO BEEF TACO

shredded beef, citrus pickled red onions, mixed greens, garlic aioli, Fresno peppers, lime crema, avocado & cilantro

\$8.5

PORK CARNITAS TACO

shaved cabbage, pineapple salsa, garlic aioli, Fresno peppers, scallions, horseradish crema & cilantro

\$8

SALADS

C TACO SALAD

entrée salad of mixed greens, queso fresco, avocado, grilled corn salsa, pico de gallo, scallions, whole black beans, chipotle aioli, lime cumin vinaigrette, cilantro, & chile tortilla crispies

\$12.75

additions:

Chicken 5 / Shredded Beef 7 / Carnitas 6

BAJA ROTISSERIE CHICKEN BOWL

power greens with lime cumin vinaigrette, whole black beans, pico de gallo, guacamole, chipotle aioli, fresh lime, cilantro cumin jasmine rice & cilantro

\$12.5

BEVERAGES

\$3.5

Coca Cola

Pellegrino

Lemonade

