

MARGARITAS

HOUSE MARGARITA

tequila blanco, orange liqueur,
fresh citrus, agave
13

MARGARITA FLAVORS

strawberry, watermelon basil,
charred pineapple, spiced blood orange
14

POBLANO ESCOBAR

ghost tequila, cucumber, poblano,
cilantro, lime, tajin
13.5

FLIGHT OF MARGS

selection of 3
seasonal margaritas
22

PICANTE MAMI

ghost blanco, cointreau, serrano,
lime, agave
13.5

COCO ME LOCO

altos blanco, orange liqueur,
coconut, lime
14

CÓCTELES

TORMENTA TROPICAL

pussers rum, montenegro, lime,
passion fruit, angostura
14

LA PALOMA

campo bravo, ruby red grapefruit,
lime, seltzer
13.5

BLUEBERRY MOJITO

bacardi, mint, blueberry syrup, lime
13.5

CACHAÇA CABANA

novo fogo cachaça, aperol,
lemon, passion fruit
13.5

AY, PAPI

milagro reposado, montelobos mezcal,
mole bitters, smoke
14

MOJITO

bacardi, mint, lime, demerara
13.5

CERVEZAS

CORONA EXTRA | PALE LAGER | MEXICO | 6.5

CORONA PREMIER | PALE LAGER | MEXICO | 6.5

DOS EQUIS | LAGER | MEXICO | 6.5

MODELO ESPECIAL | LAGER | MEXICO | 6.5

NEGRA MODELO | DARK LAGER | MEXICO | 6.5

DOWNEAST | SEASONAL CIDER | MA | 7

MILLER LITE | LIGHT LAGER | MI | 6

NIGHT SHIFT "SANTILLI" | IPA | MA | 8

SAM ADAMS | SEASONAL SELECTION | MA | 7

SANGRIA

13 glass

BLANCA

citron vodka, alvarinho,
passion fruit, mango

ROSADA

raspberry vodka, rosé,
strawberry

ROJA

citron vodka, malbec,
peach, pineapple, citrus

FLIGHT OF SANGRIA

selection of 3
23

FLIGHTS

TEQUILA OCHO

featuring 3 expressions
26

BOZAL MEZCAL

featuring 3 expressions
27

VINO

SAUVIGNON BLANC |

MIGUEL TORRES

Central Valley, Chile
13 glass | 52 bottle

MALBEC |

BODEGA CATENA ZAPATA

Mendoza, Argentina
13 glass | 52 bottle

ZERO PROOF

non-alcoholic

MOCK-A-RITA

seedlip grove 42, house sour,
citrus salt
12

NO-JITO

seedlip grove 42, mint, lime,
demerara, seltzer
12

ATHLETIC BREWING CO.

non-alcoholic cerveza
7

FOUNTAIN SODA (free refills)

pepsi, diet pepsi, ginger ale,
starry, lemonade
4

BOTTLED SODA

mexican coca-cola,
jarritos fruit punch
4.5

TEQUILA

CAZCANES

BLANCO 24 | REPOSADO 27 | AÑEJO 36

PATRÓN

BLANCO 17 | REPOSADO 19 | AÑEJO 21

OCHO

BLANCO 15 | REPOSADO 17 | AÑEJO 26

SIETE LEGUAS

BLANCO 19 | REPOSADO 20 | AÑEJO 23

DON JULIO

BLANCO 20 | REPOSADO 21
AÑEJO 22 | 1942 47

EL TESORO

BLANCO 17 | REPOSADO 22 | AÑEJO 28

CASAMIGOS

BLANCO 16 | REPOSADO 18 | AÑEJO 25

DON FULANO

BLANCO 18 | REPOSADO 24 | AÑEJO 30

HERRADURA

BLANCO 13 | REPOSADO 15 | AÑEJO 20

MILAGRO

BLANCO 12 | REPOSADO 13 | AÑEJO 18

KOMOS

REPOSADO ROSADO 37 | CRISTALINO 44
EXTRA AÑEJO 124

CLASE AZUL

CRISTALINO 39 | REPOSADO 47 | GOLD
80 AÑEJO 110

123 ORGANIC

BLANCO 18 | REPOSADO 24 | AÑEJO 25

OLMECA ALTOS

BLANCO 12 | REPOSADO 12 | AÑEJO 14

GHOST

BLANCO 12 | REPOSADO 13

FLECHA AZUL

BLANCO 15 | REPOSADO 17 | AÑEJO 21

CUERVO RESERVA

PLATINO 18 | EXTRA AÑEJO 52

MEZCAL

BOZAL

ENSAMBLE 16 | TOBASICHE 22
CENIZO 22

MONTELOBOS

JOVEN 15

DEL MAGUEY

VIDA 14 | VIDA DE MUERTOS 18
LAS MILPAS 24

CLASE AZUL

SAN LUIS 100 | DURANGO 100

We implement a 3% Kitchen Appreciation Charge on food items to be shared with the non-tipped employees working behind the scenes tonight. If you would like this charge removed, please just ask. We thank you for allowing us to share your generosity.

TABLESIDE GUACAMOLE

mild, medium, or spicy	14
chips & salsa	6

SHAREABLES

*SHRIMP CEVICHE	14.5
onion, citrus, cilantro, chiles, valentina	
CHILE CON QUESO	13.5
hatch chiles, crispy tortillas	
CALAMARI	14
arborio coating, teardrop tomato, pickled chiles, lime, chipotle crema	
EMPANADAS	14
chicken tinga, jack cheese, chimichurri	
SLIDERS	16.5
short rib, brisket & chuck blend, queso, onion strings, pico de gallo	
*SPICY TUNA TARTAR	17
cucumber salsa, sriracha, tobiko	
SWEET CORN	14
serrano, aleppo-lime aioli, cotija	
CRUNCHY SHRIMP	14
valentina aioli, cucumber, cilantro	
SHEET PAN NACHOS	15
chicken tinga, pork carnitas or vegetable	
jack cheese, jalapeno, house-made salsa, pickled onion, crema	
sub short rib +2	

QUESADILLAS

served with pico de gallo and shredded lettuce

ADD SOUR CREAM + 1.25 ADD GUACAMOLE + 1.75

CLASSIC	16.5
chicken tinga, pork carnitas or vegetables	
sub short rib +2	
BLACKENED CHICKEN	18.5
jack cheese, skilled seared chicken, scallions, diced tomato	
BUFFALO CHICKEN	18.5
crispy chicken, jack cheese, scallions, house buffalo	

SOUP & SALAD

TORTILLA SOUP	10
'papagayo style' roasted chicken broth, avocado, minced chiles, tortilla strips, queso fresco	
CAESAR SALAD 'A LA TIJUANA'	11.5
romaine hearts, parmesan, garlic panko crumbs	
ROASTED BRUSSELS SPROUT SALAD	13.5
asparagus, string beans, zucchini, salsa verde, guacamolillo, pickled onion, crushed almonds	
GRILLED AVOCADO SALAD	14
mango, jicama, field greens, chipotle lime vinaigrette	
ADD CHICKEN + 10 ADD *SALMON + 12	
ADD SHRIMP + 11 ADD *STEAK + 13	

TACOS

served on flour tortillas
corn tortillas available upon request
add family rice + 2 add black beans + 2

	2 tacos
BIRRIA	17
jalisco style, braised short rib, corn tortillas, jack cheese fricco, pickled onion, cilantro, consommé	
CHICKEN TINGA	12
chipotle, tomato, adobo, pickled onion, crema	
BRAISED SHORT RIB	16
24-hour braised, pickled cabbage, chile morita salsa	
AL PASTOR	13.5
slow roasted pork, guajillo chiles, red onion, tomatillo sauce, pineapple	
CRISPY COD	15
"baja style", chipotle aioli, cabbage slaw, radish	
FRIED CHICKEN	12
chile con queso, pico de gallo, lettuce	
CRISPY SHRIMP	13.5
pickled cabbage, guacamolillo	
PORK CARNITAS	13.5
slow cooked, pineapple pico, cilantro	
*CARNE ASADA	17
hand hacked guacamole, charred onion, cilantro, molcajete salsa	
CRUNCHY CAULIFLOWER	12
chili tempura, pickled onion, cucumber salsa	

MEXICAN CLASSICS

VEGAN & VEGETARIAN OPTIONS AVAILABLE

add sour cream + 1.25 add guacamole + 1.75

ENCHILADAS	18
choice of chicken tinga, carnitas, vegetables	
corn tortillas, ancho rojo sauce, jack cheese, served with family rice, refried beans, pico de gallo, lettuce	
sub short rib +2	
ENCHILADAS VERDE	19
chicken tinga, verde salsa, queso fresco, pickled onion, crema, served with family rice, refried beans, pico de gallo, lettuce	
BURRITO	19
choice of chicken tinga, carnitas, vegetables	
ancho rojo sauce, jack cheese, served with family rice, refried beans, pico de gallo, lettuce	
sub short rib +2	
DORADO BURRITO	20
GRIDDLED ON A HOT PLANCHA	
choice of chicken tinga, carnitas, vegetables	
stuffed flour tortilla with refried beans, family rice, red cabbage, pico de gallo, jack cheese, ancho chili sauce, drizzled with guacamolillo, crema	
sub short rib +2	
TOCA CHIDA RICE BOWL	19
choice of chicken tinga, carnitas, vegetables	
family rice, black beans, mixed greens, salsa verde, pickled red cabbage, jack cheese, pico de gallo, pickled fresnos	
sub short rib +2	

FAJITAS

warm flour tortillas, family rice, black beans, jack cheese, lettuce, sautéed onions & peppers, pico de gallo, sour cream

HERB MARINATED CHICKEN	21	*MARINATED SKIRT STEAK	24.5
BLACKENED CHICKEN	21	CHICKEN & *SKIRT STEAK	23.5
PAN ROASTED SHRIMP	24	VEGETABLE MEDLEY	21

MAINS

*STEAK CHIMICHURRI	28	*CHIPOTLE MISO GLAZED SALMON	26
hanger steak, herb chimichurri, chipotle vinaigrette dressed greens, chili dusted fries		asparagus, family rice, pickled onion, chile crunch	
SLOW COOKED SHORT RIBS	26	*TOCA BURGER	19
guajillo, brussels sprouts, birria reduction, chipotle mashed		short rib, brisket & chuck blend, monteray jack, sautéed onions, LTO, spicy secret sauce, fries	

*These items are served raw or undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

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