

THESE ARE DEFINITELY

NOT TACOS

YOU MIGHT CONSIDER THEM APPETIZERS.

GUACAMOLE AND CHIPS \$12 ♥

FRESH MADE GUACAMOLE, GREEN ONIONS, PICKLED JALAPEÑOS, PEPITAS + CILANTRO. SERVED WITH CHIPS.

QUESO FUNDIDO \$13 🍋

OUR FAMOUS CHEESE DIP, COTIJA, PICO DE GALLO, PICKLED JALAPEÑOS + CILANTRO. SERVED WITH CHIPS.

HOLY FRIJOLES \$9.50 ♥

REFRIED BLACK BEANS, TOMATILLO HOT SAUCE, GREEN ONIONS, VALENTINA HOT SAUCE + PICO DE GALLO. SERVED WITH CHIPS.

BAJA WINGS \$14

HOUSE SPICED WINGS, VALENTINA HOT SAUCE, GREEN ONIONS + LIME CREMA.

TIGER'S MILK CEVICHE \$13.50

CURED WHITEFISH, TIGER'S MILK MARINADE, JALAPENO, RADISH, SWEET POTATO, RED ONION, CHILI OIL, CILANTRO OIL + CILANTRO. SERVED WITH CHIPS.

CALAMARI \$16.50

CRISPY CALAMARI RINGS, LEMON MAYO, GUAJILLO SAUCE, PICKLED RED ONION, CILANTRO OIL, RADISH + CILANTRO.

PAPAS BRAVAS \$13 🍋

DICED POTATOES, CHIPOTLE MAYO, AVOCADO PUREE, PICKLED RED ONION, PICKLED ANAHEIM, COTIJA, GREEN ONIONS + CILANTRO.

ADD BEEF & PORK MIX \$3 • CHICKEN \$3 • BRISKET \$5

BIRRIA FOLDIES \$15.50

TWO SOFT CORN TORTILLAS COOKED ON THE PLANCHA WITH COTIJA CHEESE, BEEF BRISKET, MOZZARELLA, CILANTRO, WHITE ONIONS + TOMATILLO HOT SAUCE.

SERVED WITH A SIDE OF PURPLE CABBAGE SLAW + BIRRIA JUS.

POPPER TAQUITOS \$9.50 🍋

ROLLED CRISPY MASA, JALAPEÑO BLACK BEAN FILLING, GREEN ONIONS + JALAPEÑO CREAM CHEESE QUESO.

FEELING EXTRA?

ANY OF OUR SAUCES AS A SIDE \$1.50 • PICO \$1.50
CHEESE \$1.50 • GUACAMOLE \$3 • CHIPS - \$3

🍋 = VEGETARIAN ♥ = VEGAN

THESE ARE ALLLLL

TACOS

YOU MIGHT CONSIDER THEM DELICIOUS.

ALL TACOS \$7

THE CEASE & DESIST

GROUND BEEF & PORK, CABBAGE, CHEDDAR, HOT SAUCE, LIME CREMA, PICO DE GALLO + CILANTRO.

THE O.G. FISH

FRIED FISH, CHIPOTLE MAYO, CABBAGE, SWEET ONION SALSA, PICKLED RED ONION, RADISH + CILANTRO.

THE BRUSSELS SPROUT 🍋 CAN BE MADE VEGAN

CRISPY BRUSSELS SPROUTS, GUAJILLO SAUCE, COTIJA, PEPITAS, LEMON MAYO, GREEN ONION, PICKLED JALAPEÑOS + CILANTRO.

THE CHORIZO PORK BELLY

CHORIZO ROAST PORK BELLY, CABBAGE, AVOCADO PUREE, SUNFLOWER MACHA SALSA, PICKLED POBLANO PEPPERS, WHITE ONION + CILANTRO.

THE HABANERO BRISKET

PULLED BEEF BRISKET, PURPLE CABBAGE SLAW, HABANERO BBQ SAUCE, LEMON MAYO, PICKLED CUCUMBERS + CILANTRO.

THE ACHIOTE CHICKEN

ACHIOTE ROASTED CHICKEN, CABBAGE, CHIPOTLE MAYO, PICKLED RED ONION, CRISPY CHICKEN SKIN, RADISH + CILANTRO.

THE SHRIMP

GLUTENBERG BEER BATTERED SHRIMP, CABBAGE, LEMON MAYO, TOMATILLO HOT SAUCE, PINEAPPLE SALSA + CILANTRO.

THE SWEET POTATO HALLOUMI 🍋

CRISPY SWEET POTATO, HALLOUMI CHEESE, CABBAGE, LEMON MAYO, PICO DE GALLO, RADISH, TOMATILLO HOT SAUCE + CILANTRO.

THE FRIED CHICKEN

BUTTERMILK FRIED CHICKEN, CABBAGE, CHEDDAR, HOUSE RANCH, HOT SAUCE, DICED PICKLES + GREEN ONIONS.

THE AVOCADO 🍋 CAN BE MADE VEGAN

PANKO CRUSTED AVOCADO, CABBAGE, REFRIED BEANS, COTIJA, PICO DE GALLO, TOMATILLO HOT SAUCE + CILANTRO.

ALLERGIES?

PLEASE TELL US.

YES, OUR KITCHEN IS 100% GLUTEN & PEANUT FREE

TAXES ARE EXTRA.

PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTO GRATUITY OF 18%