



Fried Sweet Plantains \$8

Pan fried plantains and fired with mezcal topped with verde sauce and queso fresco

Chips and Salsa \$6

with mezcal queso dip \$10 or guacamole \$12

Romaine Salad \$12

Romaine lettuce, roma tomato, roasted pepitas, cilantro, green onion, manchego cheese dressing

Smothered Fries \$12

Smoky habanero fries with carnitas, covered with queso sauce, cotija, and green onions

Street Stew \$10

Grilled chicken, onion, pasilla peppers, garlic, green onion, cilantro, lime, tortilla chips, spicy crema

Smoky Pollo Arepa \$14

Slow cooked green chili chicken, cabbage salad, verde and plantain sauce, cotija cheese

El Diablo Arepa \$14

Pork belly in a maple red chili sauce, pasilla peppers, pickled onions, verde sauce, queso fresco

Vegetarian Chorizo Arepa \$12

Vegetarian chorizo, fried plantains, verde sauce, cotija cheese

Black Bean Arepa \$12

Black beans, verde and plantain sauce, cabbage, cotija cheese

Carnitas Street Tacos \$12

Four 3" tacos with slow cooked pork shoulder, spicy crema, pickled onions, habanero sauce

Habanero Shrimp Tostada \$12

Shrimp in a creamy habanero sauce, topped with cabbage, crema, and cotija cheese

Churros \$6 GF

House-made churros with cinnamon sugar and chocolate dipping sauce

Side of Fries \$8

Side of Queso Dip \$4

Side of guacamole \$6