
TACOS

AL PASTOR \$5

Marinated pork from the trompo, onions, cilantro, pineapple

CRACKLING PORK BELLY CARNITAS \$5

Pork belly carnitas, crackling skin, pickled red onion, truffle Valentina, chicharron

JP JERK CHICKEN \$5

Grilled chicken, jerk spices, cabbage salad, mint

BANG BANG CRISPY SHRIMP \$6

Fried shrimp, tempura chips, herb salad, bang bang sauce, crispy garlic

NASHVILLE HOT CAULIFLOWER \$5

Hot fried cauliflower, jalapeno ranch, blistered shishitos

NY DELI TACO \$5

Ground beef, torched cheese, lettuce, onion, secret sauce

◆ **BIRRIA BONE MARROW TACO COMBO** ◆

2 Birria Tacos and a side of consommé · \$14

BURRITOS

MISSION BURRITO \$14

CARNE ASADA OR JERK CHICKEN, rice, beans, chipotle salsa, pico de gallo, cabbage slaw, Add guacamole +\$3

NASHVILLE HOT CAULIFLOWER BURRITO \$13

Hot fried cauliflower, vegan jalapeño ranch slaw, blistered shishitos, rice

NY DELI BURRITO \$13

Ground beef, torched cheese, lettuce, onion, secret sauce, rice, pickles

PLATOS

CHICKEN \$13

Jerk chicken, rice, beans, corn, pico de gallo, cabbage, pickled onions

NASHVILLE HOT CAULIFLOWER \$12

Hot fried cauliflower, shishitos, rice, beans, pico de gallo, jalapeno ranch slaw, pickled onions

**before placing your order, please inform your server if a person in your party has a food allergy.*

A 4% kitchen administration fee will be added to your bill. This fee directly benefits the back of house and kitchen team members in order to provide them with livable wages, benefits, and safe transportation options. It is in not indicative of a tip or service charge for the waitstaff employees, bar team members, or service bartenders. If you'd like to learn more about the initiative to support our team, do please reach out and don't hesitate to ask! Thank you in advance for choosing to dine and imbibe with us.

ANTOJITOS

SMALLER PLATES
AND BITES

ESQUITES \$7

Grilled corn, cotija, chipotle mayo, tajin

CHIPS AND SALSA \$7

Housemade tomato salsa & chips

CHIPS & GUACAMOLE \$14

Made fresh daily! Avocado guacamole & chips

CEVICHE \$15

Leche de tigre, fried shrimp, more shrimp, red onion, chipotle mayo

CAESAR SALAD \$15

*Romaine, corn, avocado, grilled onion, parmesan croutons, pepita's, caesar dressing *contains anchovies**

COOL RANCH TUNA TARTARE TACO \$14

Blue corn tortilla, cool ranch dust, spiced tuna tartare, furikake (sesame), jalapeno, cucumber

◆ **BIRRIA CONSOMMÉ** ◆

Side of our rich house birria broth · \$6

QUESADILLAS

BIRRIA QUESADILLA \$10

Short rib and bone marrow stewed in spices, onions, cilantro, rich birria consomme, caramelized onions, white cheddar, flour tortilla

AL PASTOR QUESADILLA \$10

Pork from the trompo, onions, cilantro, pineapple, white cheddar, flour tortilla

NASHVILLE HOT CAULIFLOWER QUESADILLA \$8

Hot fried cauliflower, jalapeno ranch, blistered shishitos, white cheddar, flour tortilla

BEBIDAS

FROZEN MARGARITA'S \$12
Ask to see what we've got spinning! Changes weekly.

TOPO CHICO HARD SELTZER STRAWBERRY GUAVA \$7

MEXICAN COKE \$4

TECATE \$6

JARRITO'S - ASSORTED FLAVORS \$4