

APERITIVOS & QUESO

THE TRIO chips, guacamole, rojo & verde salsas - \$11

CHIPS & GUACAMOLE - \$9

CHIPS & SALSA rojo & verde salsas - \$4

SHORT RIB QUESO braised short rib, pickled white onion, crema, radish, queso fresco, cilantro - \$10

LOADED QUESO chorizo, black beans, pickled pepper - \$9

QUESO sharp cheddar, queso quesadilla, chipotle, poblano, caramelized onion, sherry - \$7

ENSALADAS

LORETTA

arugula mix, spiced pepita, grape tomato, radish, queso fresco, chipotle honey vinaigrette
half \$4 / full \$7
add chicken \$3

JOHNNY

mixed greens, bacon, cotija cheese, hearts of palm, avocado, red onion, toasted almond, cider vinaigrette
half \$5 / full \$9
add chicken \$3

WILLIE

romaine mix, roasted chicken, crispy tortilla, bacon, black beans, tomato, corn, chives, fresno, queso fresco, buttermilk dressing
half \$6 / full \$10

TORTAS & TAQUITOS

MILANESA TORTA

chicken cutlet, black beans, verde salsa, arugula, avocado lemon mayo, telera roll - \$12

CARNITAS TAQUITOS

carnitas, queso quesadilla, enchilada sauce, crema, cotija cheese, chive, rolled in a crispy corn tortilla- \$10

CHICKEN TAQUITOS

chicken, queso quesadilla, enchilada sauce, crema, cotija cheese, chive, rolled in a crispy corn tortilla- \$10

TACOS

CREMA & SALSAS AVAILABLE FOR TACOS UPON REQUEST

POLLO VERDE

tomatillo braised chicken, crema, pickled white onion, queso fresco, cilantro - \$4

CARNITAS

beer braised pork, guacamole, tomatillo crema, pickled red onion, cilantro - \$4

FISH

crispy mahi, tabasco lime sauce, citrus cilantro slaw - \$4

POLLO DIABLO

arbol chili glazed chicken, chipotle lime crema, pickled white onion, queso fresco, radish, cilantro - \$4

HUITLACOCH

corn truffle, roasted poblano, corn, onion, cotija cheese, cilantro - \$4

AL PASTOR

chile marinated pork, pineapple, pickled white onion, cilantro - \$4

BAJA SHRIMP

crispy shrimp, chipotle lime crema, guacamole, red cabbage, pickled fresno, chive - \$4

SHORT RIB

braised short rib, queso fresco, crema, pickled white onion, radish, cilantro - \$4

HONGOS

portobello, poblano, bell pepper, buttermilk kale slaw, cotija cheese - \$3

BISTEC

marinated grilled steak, chipotle slaw, cilantro - \$4

handmade tortillas
OUR CORN TORTILLAS
ARE MADE IN-HOUSE
FRESH DAILY

SHAREABLE SIDES

BLACK BEANS

beer braised, queso fresco - \$4

ESQUITES

smoky roasted corn salad, cotija, cilantro - \$5

ROASTED CAULIFLOWER

roasted cauliflower, portobello, bell pepper, poblano, queso, queso fresco, cilantro - \$6

SELECCIONES
DE LA CASA

\$18 PER PERSON

A MULTI COURSE EXPERIENCE

DESIGNED FOR PARTIES OF 6 OR MORE



BAKERSFIELD