

NOM NOM



TACOS & TEQUILA

STARTERS

- CHIPS & SALSA TRIO** 4
- MEXICAN STREET CORN** 8
Served on the cob / lime- mayo, cotija cheese, chile tajin and cilantro.
- ESQUITES** 8
Lime mayo, cotija cheese and chile tajin.
- NOM NOM NACHOS** 10
Chihuahua cheese, pico de gallo, cilantro crema, guacamole and chipotle crema.
• Add Pulled Chicken +4
• Add Asada Steak +6
- GUACAMOLE** Small 8 Large 15
Avocado, onion, jalapeño, cilantro, lime, pomegranate seeds and radishes.
- SHRIMP CEVICHE** 15
Pineapple, mango, tomato, cucumber, red onion, cilantro and celery.
Served with plantain chips.
- QUESO FUNDIDO** 8
Grilled chorizo, chicharron and radishes.
- QUESO DIP** Small 5 Large 8 Add Chorizo +3 Add Beans +2
- SOPA AZTECA** 8
Topped with avocado and chicharron, pasilla chile, sour cream, chicken, queso fresco and tortilla strips.
- PAPAS LOCAS** 12
French fries topped with chipotle cream, cilantro cream, jack cheese, pico de gallo jalapeños and steak.
- TAQUITOS** 9
Filled with chicken, topped with pico de gallo, lettuce, queso fresco, pickled red onions with a side of salsa verde, sour cream and chipotle crema.

SALADS

- SALAD BOWL** 11
Mixed greens, strawberries, mango, dried cranberries, blueberries, roasted almonds, goat cheese and mango vinaigrette.
- OAXACAN CAESAR** 9
Iceberg lettuce, red onion, shaved carrots, pumpkin seeds, shaved parmesan and caesar dressing.

TORTAS

- COCHINITA PIBIL** 12
Pulled achiote pork, refried black beans, avocado, pickled red onion, cilantro and queso fresco.
- MILANESA** 12
Breaded chicken breast, black beans, avocado, cilantro mayo and arugula.

TACOS

- PULPO** 6
Char-grilled octopus garnished with cucumber pickled slaw, red Pickled onions and pipian rojo.
- AL PASTOR** 4
Marinated pork, pineapple, cilantro, salsa verde and pickled red onions in escabeche.
- CARNE ASADA** 4
Adobo marinated steak, melted oaxaca cheese, tomatillo salsa, onion and cilantro.
- ROASTED CHICKEN** 4
Pulled achiote chicken, jicama, carrot, jalapeno, cilantro, chipotle crema, avocado and salsa verde.
- PORK CARNITAS** 4
Confit pork, pickled red onion in escabeche, cabbage, cilantro and salsa verde.
- SHRIMP** 5
Tempura shrimp, cucumber, pickled slaw and and pico de gallo.
- FISH ENSENADA STYLE** 5
Tempura tilapia, red cabbage, pico de gallo, Pickled red onion and agave chipotle mayo.
- COCHINITA PIBIL** 4
Achiote braised pork, pickled red onions, cilantro and queso fresco.
- VEGETARIAN** 3
Grilled portobello mushroom, asadero cheese, bell peppers and grilled onions.
Served on a beet tortilla.
- RAJAS POBLANAS** 3
Roasted onion, roasted corn, pico de gallo, zucchini squash, poblano pepper, avocado and salsa verde.
Served on a spinach tortilla.

HOMEMADE HOT SAUCES

- DRUNKEN SAUCE** 2
Morita chili, pasilla chili, tomato, garlic, onion and beer.
- PEANUT SAUCE** 2
Very hot arbol chili, onion, garlic and peanuts.
- GREEN SAUCE** 2
Avocado, cilantro, onion, serrano peppers and garlic.
- HOT HOT MANGO HABANERO** 2
Roasted tomatoes, onions, garlic and agave.
- WHITE SAUCE** 2
Mayo, plain yogurt, habanero pepper, garlic, onion and cumin.
- TACO SALSA FLIGHT** 5
We include a unique selection covering a wide range of flavors.

PAL ANTOJO

- PAMBAZOS** (MEXICAN SALSA-DUNKED SANDWICH) (very similar to the torta) 9
Dipped in a red guajillo pepper sauce and filled with papas con chorizo (potatoes with chorizo) lettuce, queso fresco and salsa verde. The bread used is white and lacks a crispy crust.
- CHILAQUILES** 9
Tortilla chips, queso fresco, salsa verde, sour cream, topped with two fried eggs. Chicken +4 Steak +6
- QUESADILLAS** 9
Flour tortilla with melted cheese, your choice of filling, topped with chipotle mayo. Served with french fries.
Chicken +4 Steak +6 Birria +6.
- EMPANADAS TRIO** 15
Shrimp tinga and chihuahua cheese.
Served with chipotle mayo and avocado salsa.

ALL DAY LUNCH

- TRIPPLE PLATTER** 9
One green chicken enchilada, one ground beef supreme crispy taco, one cheese quesadilla topped with chipotle cream.
- ENCHILADAS SUIZAS** 9
Stuffed with chicken, topped with sour cream, jack cheese, roasted corn and green tomatillo sauce.
- BURRITO** 12
Steak, lettuce, pico de gallo, chipotle and cilantro crema and chihuahua cheese.
Served with a side of sweet potato fries.
- CARNE ASADA** 14
Arrachera steak, poblano rice and black beans. Served with tortilla, bullfighting chiles and pico de gallo.

CHEESY BIRRIA TACOS 12

Three corn tortillas filled with braised short rib, melted cheese, with a side of onion, cilantro, habanero sauce and consommé

SIZZLING MOLCAJETE 30

Our signature dish, chicken, steak, shrimp, chorizo, fresh green tomatillo sauce, onions, tomato and nopal (mexican cactus). Topped with a slice of queso fresco. Served with rice, beans and tortillas.

DESSERTS

- NOM NOM PAN DE MUERTO** 8
Our signature dessert, a traditional mexican baked bread, filled with whipped cream, hazelnut spread and strawberries.
- CHURROS** 8
Churros served with ice cream and chocolate sauce.
- CHOCO TACOS** 8
Two chocolate waffle tortillas topped with vanilla and chocolate ice cream, mini marshmallows, strawberries and caramel pop corn.

DESSERTS COCKTAILS

- ESPRESSO MARTINI** 12
Wheatly vodka, espresso, coffee liquor.
- CARAJILLO** 12
Licor 43, espresso.
- BETTER THAN SEX** 12
Chocolate tequila cream.

Consuming raw or undercooked items may increase your risk of foodborne illness.
17% Service charge added for parties of 6 or more.