

ANTOJITOS

NAKED GUACAMOLE ¹³

avocado, cilantro, lime, onion, serrano peppers & tomato

GUACAMOLE GRANADA ¹⁵

serrano peppers, pomegranate, green apple, cotija cheese, peanuts & red beet chips

CHICKEN TORTILLA SOUP ⁹

tomatillo, chiles, cheese, avocado, fried tortillas, carrot, onion, cilantro, lime & epazote

COCONUT CALAMARI ¹⁵

toasted sesame, dried orange peel & spicy dipping sauce

GUACAMOLE SOL ¹⁵

guacamole, mango, tequila, onion, goat cheese, pepitas, tomato & cilantro

WARMED GOAT CHEESE ¹⁴

salted peanuts, chipotle syrup & cilantro

CHORIZO & MUSHROOMS CON QUESO ¹⁴

epazote, mexican cheeses, serrano peppers & scallions

GRILLED SWEET CORN ¹⁰

tossed with butter, lime, chiles, cotija cheese, chipotle drizzle & scallions

SHRIMP TAQUITOS ¹⁴

shredded lettuce, cheese, chipotle sauce, guacamole, pico de gallo & scallions

MARISCOS

Whether farm-raised or wild, our fish is responsibly sourced, sustainably produced & respectfully handled

GRILLED SPANISH OCTOPUS ¹⁹

fingerling potatoes, chorizo, smoked paprika, tomato, green olives, lemon, white wine & olive oil drizzle

PEEL & EAT SHRIMP 'CUCARACHAS' ¹⁶

12 whole shrimp, pan-roasted in the shell with garlic, cotija cheese, lemon, scallions & chiles

CEVICHE SOL* ¹⁷

sashimi-grade fish, lime juice, pico de gallo, serrano peppers, sliced avocado & tostadas

HOT & RAW TROPICAL CEVICHE* ²⁰

habaneros, tropical fruit, citrus, avocado, cucumber, pico de gallo, sweet potato & red beet chips

CHILE CON LIMÓN SMOKED SALMON TOSTADA ¹⁵

house-smoked salmon belly, chile con limón, chile salsa, mango, onion, cilantro, shredded lettuce & lime on a crispy blue corn tortilla

ENSALADAS

BEET & WATERMELON SALAD ¹⁵

roasted beets, watermelon cubes, arugula, red onion, tossed with queso fresco, pepita 'brittle' & citrus vinaigrette

TJ CAESAR ¹⁴

romaine, radicchio, napa cabbage, cotija cheese, green olives, garlic toasts, avocado & TJ caesar dressing

shrimp – 21 chicken – 20

KING SALMON, KALE & QUINOA ²⁰

king salmon, kale, spinach, arugula, quinoa, pepitas, cranberries, mango, beet and yam chips, cotija cheese & chia seed dressing

SHRIMP SALAD ESQUITES ¹⁶

grilled corn, arugula, lemon, cilantro, cotija cheese, cilantro, tequila-pickled jalapeño

MEXX CHOP BIG SALAD ¹⁵

cheese, pico de gallo, nopales, sautéed almonds, black beans, grilled corn, fried tortillas, avocado & avocado-caesar dressing

shrimp – 22 chicken – 21

SPECIALTY PLATILLOS

Served with borracho black beans & red rice

SHORT RIBS 'BARBACOA' ²⁷

slow-cooked short ribs, chiles, guacamole, cotija cheese, sweet potato, onions & cilantro

SHRIMP CHILE RELLENO ²⁵

grilled poblano chiles, arroz verde, pico de gallo, cheese & diabla sauce

CHEF'S SPECIAL CHILE VERDE ²⁰

pork in salsa verde, cheese, avocado, chicharrón, onion & cilantro

PORK CARNITAS ²²

en cazuela with avocado, tomatillo salsa, chicharrón, tequila-pickled jalapeño, onion & cilantro

CHILE POBLANO RELLENO *con* ELOTE ¹⁷

roasted & fried chile poblanos, grilled corn, calabacitas, goat & mexican cheeses, kale, guajillo chile sauce, crema & cilantro

GOAT CHEESE ENCHILADAS ²¹

goat & menonito cheeses, pico de gallo, salsa verde & crema

EL VOLCÁN ²⁰

chicken & red peppers sautéed in spicy arbol sauce, bell peppers, scallions, en cazuela under a blanket of melted Oaxaca cheese

SOL FAJITAS* ²⁴

chipotle beef, fajita veggies, cilantro chimichurri, pico de gallo, jalapeño & avocado

CHICKEN 'DESMADRES' ²²

grilled chipotle chicken with an arugula, tomato, peppers, red onions & avocado salad with a citrus drizzle

WILD FISH ON ESQUITES *market*

seasonal wild fish with almond-lemon crust, grilled corn esquites, tomato & basil, lime, avocado butter, scallions & cotija cheese

GRILLED WAGYU STEAK* ³⁸

American wagyu steak, tomatillo salsa, spinach, cilantro chimichurri, avocado, grilled scallions & jalapeño

add 4 agave shrimp 8

TACO PLATES

choice of two sides: borracho black beans, red rice, quinoa salad or spicy slaw

CARNE ASADA STREET TACOS* ²⁰

(3) grilled with garlic, pico de gallo, avocado sauce, cilantro & onions

GRILLED CHICKEN STREET TACOS ¹⁸

(3) avocado sauce, lemon-mezcal sauce, cilantro & onions

CARNITAS STREET TACOS ¹⁸

(3) avocado, onion & tomatillo salsa topped with chicharrón

ENSENADA-STYLE FISH ¹⁸

(2) crispy fish, lime sauce, pico de gallo, cabbage & avocado sauce

BEER-BATTERED SHRIMP ¹⁹

(2) Ensenada-style with our secret sauce, pico de gallo, cabbage & avocado sauce

GRILLED FISH ZARANDEADO ¹⁹

(2) pineapple-cucumber salsa, cabbage, lime & avocado sauces

CORN, POBLANO & MUSHROOM ¹⁷

(2) mexican cheeses, salsa quemada

SWEET POTATO & BLACK BEAN ¹⁸

(2) roasted poblanos, caramelized onions, pico de gallo, cotija cheese & chipotle sauce

QUESADILLAS

choice of two sides: borracho black beans, red rice, quinoa salad or spicy slaw

GRILLED CHICKEN ¹⁸ • CARNITAS & CHICHARRÓN ¹⁸ • CARNE ASADA* ²⁰ • CHIPOTLE SHRIMP ²⁰ • CHIPOTLE SEITAN ¹⁹ • MUSHROOMS & POBLANOS ¹⁷

2 large tortillas & mexican cheeses with avocado sauce, chipotle sauce, salsas & scallions

LUNCH TORTAS

Available daily from 11am to 4pm

on garlic-toasted torta roll, served with tequila-picked jalapeño, choice of red rice, borracho black beans or romaine salad

make it a 'queso torta' +2

CHICKEN FAJITA CLUB TORTA ¹⁵

chicken, poblanos, peppers, onion, guacamole, bacon & cheese

TORTA BUFALADA* ¹⁵

chicken, carnitas & carne asada, guacamole, cheese, lettuce & pico de gallo

SLOPPY JOSÉ ¹⁵

juicy pork carnitas, avocado, onion, cilantro & chicharrón

GARLIC-MEZCAL CHICKEN TORTA ¹⁵

chicken, guacamole, cheese, pico de gallo, onion & lettuce

CARNE ASADA TORTA* ¹⁶

carne asada, guacamole, chipotle sauce, lettuce, pico de gallo & onion

GRILLED FISH ZARANDEADO TORTA ¹⁵

adobo-grilled fish, tomato, onion & avocado

RIBEYE "QUESOTORTA"* ¹⁷

seared ribeye bistek, crispy cheese, cilantro chimichurri, guacamole, onion & cilantro

SPECIALTY TACOS

single taco, served a la carte ✨ add borracho black beans & red rice 3.75

VIPER TACO ¹⁰

grilled chicken, melted cheese, ghost chile-chipotle salsa, avocado & onion

GRILLED AGAVE-CHILE SHRIMP ¹²

3 large shrimp, guacamole, green salsa, shredded lettuce & pico de gallo

BEER-BATTERED SHRIMP ⁹

Ensenada-style with our secret sauce, pico de gallo, cabbage & avocado sauce

SHRIMP TACO DORADO ¹⁰

chipotle shrimp, mango salsa, guacamole, mexican cheeses, onion & cilantro

FISH TACO GOBERNADOR ¹¹

wild fish, salsa gobernador, cheese, pico de gallo & lettuce

GARLIC RIBEYE 'BISTEK'* ¹⁴

handmade blue corn tortilla, thinly pounded garlic ribeye steak, rajás poblanas, onion, 'dorado' with cheese & cilantro chimichurri

FILET & SHRIMP 'EL JEFE'* ¹⁴

handmade blue corn tortilla, grilled angus filet, 2 agave-chile shrimp, melted cheese, avocado & roasted green chile salsa

SHORT RIBS & BLUE CORN ¹³

handmade blue corn tortilla, cotija cheese, crema, lettuce, guacamole & pico de gallo

'CDMX' QUESOTACO* ¹²

Mexico City-style taco with carne asada, fried Oaxaca cheese, rajás poblanas, onion, roasted green salsa & tequila-pickled jalapeño

TACO VAMPIRO

double handmade blue corn tortillas stuffed with melted cheese, serrano peppers, scallions, guacamole, pico de gallo, chipotle sauce & cotija cheese

chicken – 11 carne asada* – 13

TACO BUFALADA* ¹¹

handmade blue corn tortilla, chicken, carne asada, carnitas, cheese, guacamole, jalapeño, radish, onion & cilantro

SPICE-ROASTED BUTTERNUT SQUASH ¹⁰

crispy onion, avocado, mexican cheeses, green chile & red pepper salsa

'CANARDITAS' DUCK ¹⁸

deep-fried duck leg confit, tequila-blackberry-serrano salsa, citrus, avocado, onion & cilantro

POBLANO, MUSHROOM & CORN ¹⁰

epazote, queso fresco, cotija cheese & salsa quemada

SWEET POTATO & BLACK BEAN ⁹

roasted poblanos, caramelized onions, pico de gallo, mexican cheeses & chipotle sauce

SPICY 'POPCORN' CAULIFLOWER ⁹

cauliflower deep-fried in spicy beer batter, coconut-avocado salsa, pico de gallo, shredded cabbage, onions & cilantro

BBQ SEITAN ¹⁰

vegan seitan in smoky garlic marinade, spicy BBQ sauce, serrano chile aioli, spicy slaw & crispy onion

BURRITOS

choice of two sides: borracho black beans, red rice, quinoa salad or spicy slaw

GRILLED CHICKEN ¹⁸ • CARNITAS ¹⁸ • CARNE ASADA* ²⁰ • CHIPOTLE SHRIMP ²⁰ • BEER-BATTERED SHRIMP OR FISH ¹⁹ • CHIPOTLE SEITAN ¹⁹ • MUSHROOMS & POBLANOS ¹⁷

'grilled' flour tortilla with choice of filling, cheese, guacamole, borracho black beans, pico de gallo & onion

'skinny' toasted red tortilla with greens, carrots, radish, avocado, chipotle mayo & cotija cheese

'naked' the burrito without the tortilla, served in a bowl

served 'wet' red or green 2.5 • melted cheese 2

bandera style-red & green salsas & melted cheese 6 • topped with pork chile verde 6

**Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**To help offset increased labor costs due to new local, state, and federal ordinances, a 3.99% surcharge is included on all guest checks.*