



CHIPS & DIPS

BOTTOMLESS CHIPS & SALSA 8.50 <i>specialty crafted local blend of corn masa, fire-roasted red and green salsas</i>	Add	black bean & chorizo dip 4.95 green chile queso 4.95
GUACAMOLE—MADE FRESH TO ORDER - avocado, tomato, onion, cilantro - mild, medium, or hot! ..13.95		
LOADED NACHOS15.95 <i>cheese, queso, guacamole, pico de gallo, crema, duck fat black beans, serrano peppers</i> add chicken +6 • steak +8 • carnitas +7 • chorizo +5		

APPETIZERS

TUNA POKE TACOS - tamari, sesame, chili morita, avocado cream, crispy wonton 17.95
TORRE DE MARISCOS - shrimp, scallop, octopus, avocado, black salsa 22.95
SKILLET QUESO - jack, chihuahua & oaxaca cheese, ranchero sauce, add chorizo for \$5..... 13.95
CHIPOTLE BBQ RIBS - tender pork ribs, escabeche pickles..... 14.95
CORN FRITTERS - jalapeno, cheese, chile-lime dipping sauce.....10.95
CHARRED OCTOPUS - potatoes, chimichurri, garlic aioli19.95
3 CHEESE QUESADILLA - salsa taquera & crema drizzle, add chicken 6 • steak 8 • carnitas 712.95
CHICKEN TAQUITOS - fresno chile, guacamole.....11.95

ENSALADAS

CAESAR - classic anchovy dressing, focaccia crouton, parmesan, ricotta salata.....11.95
WATERMELON & COTIJA - shaved red onion, yellow cherry tomato, serrano, mint14.95
COSTA MESA - roasted corn, avocado, queso fresco, italian vinagrette, tortilla strips, quinoa.....15.95

3 PER ORDER SERVED ON HOUSE-MADE CORN TORTILLAS

TACO Platters

SERVED WITH CILANTRO RICE & OAXACAN BLACK BEANS

CARNE ASADA - Creekstone Farms skirt steak, cheese, salsa molcajete, avocado, onions & cilantro 25.95
GRILLED CHICKEN - piloncillo-chili rub, citrus squeeze, cilantro, onion, salsa taquera, chipotle crema..... 21.95
VEGGIE MIXTA - seasonal market veggies, sofrito, crispy onions, chuy's salsa.....19.95
BARBACOA - avocado, crema, onions, cilantro, salsa taquera, salsa negra..... 22.95
CARNITAS - chicharron, pickled red onions, salsa negra, oaxaca crema, salsa taquera 22.95
CRISPY FISH OR SHRIMP - 3 pepper slaw, pico de gallo, chipotle crema..... 24.95

ENCHILADAS

served with cilantro rice, oaxacan black beans

GRILLED STEAK ADOBO - marinated Creekstone Farms skirt steak, caramelized onion, salsa molcajete... 24.95
SHREDDED BEEF BARBACOA - spicy braised beef shoulder, guajillo..... 21.95
CHICKEN TINGA - green chile sauce, 3 cheese blend 21.95
GARLIC CHILE SHRIMP - salsa roja, chipotle crema 24.95
CHEESE - choice of green chile or smoky guajillo sauce 17.95
VEGGIE - zucchini, squash, cauliflower, sofrito, green chile sauce.....18.95

FAJITAS

Served Sizzling Hot!

served with cilantro rice, Oaxacan black beans, and Mexican crema

SKIRT STEAK - marinated Creekstone Farms skirt brushed with citrus adobo..... 26.95
CHICKEN - herb and garlic marinated chicken breast..... 24.95
JUMBO SHRIMP - serrano chile and garlic marinade..... 26.95
ACHIOTE MAHI MAHI - guajillo, cascabel, garlic marinade..... 25.95
VEGGIE - grilled zucchini & gold squash, roasted cauliflower, asparagus.....19.95
FAMILY-SIZE FAJITAS - steak, chicken, shrimp & housemade chorizo SERVES 2 TO 3 - 48.95

BURRITOS

BURRITO MUCHO 19.95 <i>cilantro rice, oaxacan black beans, three cheese blend, guacamole, pico de gallo, chipotle crema, queso, salsa negra with choice of veggies, grilled chicken, carnitas, or barbacoa</i>	WITH SHRIMP add 4.95
	WITH CARNE ASADA add 4.95
	ENCHILADA STYLE red, green or both! add 4.95

ENTREES

served with cilantro rice, oaxacan black beans, and choice of corn or flour tortillas

CARNE ASADA - 12oz boneless ribeye, crispy potatoes, peppers & onions, chimichurri 36.95
PILONCILLO CHILE CHICKEN - chicken thigh, salsa negra, guacamole 28.95
PORK CARNITAS - confit with garlic & ancho, chicharron, pickled red onion, salsa negra 24.95
GRILLED MAHI MAHI - salsa macha, poppyseed slaw, habanero citrus..... 31.95

SIDES

RICE & BEANS 8 • MEXICAN CORN 8 • SPICY PICKLES 5 • GOLD POTATOES 8
GRILLED SPICY PEPPERS 6 • GUACAMOLE 5 • QUESO 5

*Thoroughly cooking foods of animal origin such as beef, pork, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked."



House MARGARITAS

ON THE ROCKS featuring Basico Tequila Blanco

	MEDIANO	GRANDE
SOL MARGARITA - lunazul, bauchant orange liqueur, lime juice	14	25
MARGARITA PRIMERO - corralejo reposado, grand marnier, lime juice	16	28
SKINNY CLASSICO - altos blanco, fresh lime juice, agave nectar	15	26
PRICKLY PEAR - hornitos reposado, prickly pear juice	15	26
POMEGRANATE MARGARITA - nosotros blanco tequila, pama pomegranate liqueur, fresh sour	16	28
PEPINO SERRANO - herradura silver, cucumber, serrano pepper	15	26

FROZEN

FROZEN MARGARITA - bauchant orange liqueur, lime juice	14	25
STRAWBERRY - fresh strawberries	15	26
PRICKLY PEAR - deliciously sharp	15	26
MANGO - distinctively sweet	15	26

CRAFT COCKTAILS

MEZCAL MULE - 400 conejos mezcal, agave, ginger beer, fresh lime	15
PALOMA SOL - herradura silver, grapefruit, jarittos grapefruit	16
QUEEN BEE - 400 conejos mezcal, honey, lemon juice	15
SLICE OF HAVEN - rumhaven coconut rum, blackberries, agave, lime juice	15
ESPRESSO MARTINI - lunazul reposado tequila, espresso, licor 43, shanky's whip	16

SANGRIA

The O.G. fiesta drink from our friends in Spain made with wine, liqueurs and diced fresh fruit.

Red or White

GLASS	9
PITCHER	36

WINE

ROSÉ

	GLS.	BTL.
SUMMER HOUSE ROSE - Napa Valley	12	48
HAMPTON WATER - Langudoc	-	50

WHITE & SPARKLING

CHANDON BRUT - California	14	-
PROSECCO, GIULIANA. "EXTRA DRY"	12	52
PINOT GRIGIO, SCARPETTA - Friuli	11	44
SAUVIGNON BLANC, DIPINTI - Trentino Alto-Adige ...	12	48
CHARDONNAY, 4900 CELLARS - Central Coast	13	52

RED

PINOT NOIR, WONDERWALL - Edna Valley	15	60
MONTEPULCIANO D'ABRUZZO, CA 'DEL SARTO	13	52
MALBEC, ALTA VISTA "ESTATE" - Mendoza	13	52
CABERNET SAUVIGNON, DAOU - Paso Robles	15	60
CABERNET SAUVIGNON, JUSTIN - Paso Robles	-	80

BOTTLE N' CANS

CORONA - 12 OZ	8
CORONA LIGHT - 12 OZ	8
STELLA ARTOIS - 12 OZ	8
BLUE MOON - 12 OZ	8
BOHEMIA - 12 OZ	7
SOL - 12 OZ	7
NEGRA MODELO - 12 OZ	8
MICHELOB ULTRA - 12 OZ	8
BUDWEISER - 12 OZ	8
TECATE - 24 OZ	10
MODELO ESPECIAL - 24 OZ	10
MILLER LITE - 24 OZ	10
COORS - 24 OZ	10

DRAFTS

	16 OZ.	32 OZ.
DOS EQUIS LAGER	8	15
DOS EQUIS AMBAR	8	15
MODELO ESPECIAL	8	15
PACIFICO	8	15
STONE IPA	8	15
BUD LIGHT	8	15
TAP O' DEL DIA	8	15

Loco HOUR

MONDAY-THURSDAY
IN THE BAR
3:30PM - 6:30PM

TACOS \$5.95 • LOADED FRIES \$6.95
QUESADILLAS \$8.95 • DRAFT BEERS \$4.50
WELL DRINKS \$5.50 • MARGARITAS \$6.50

El SEGUNDO SOL