APPETIZERS

BANGIN' SHRIMP TOSTADAS – fried shrimp tossed in Bangin' sauce on mini tostadas with refried beans, lettuce and pico 9

QUESO DIP & CHIPS – blend of creamy white cheese and green chilis 7

+ add taco beef, roasted corn, pico and queso fresco 3

LOADED FRIES – basket of our Peruvian seasoned fries covered in brisket chili, queso cheese, bacon, green onion and pico 10

CHIPS & SALSA - basket of chips with your choice of salsa 4

BEAN DIP & CHIPS - queso cheese and refried black beans 8

CHICK'ARRONES – (better than wings) fried crispy chicken skin with thigh meat, tossed with your choice of Peruvian dry rub, sneaky reaper BBQ, Buffalo hot or sea salt & pepper. Served with avocado ranch 12

CASA GUACAMOLE – fresh avocado mashed with diced tomato, onion, garlic, jalapenos and lime. Served with fresh corn chips 9

3 AMIGOS – house made guacamole, queso cheese and your choice of salsa. Served with chips 12

SALSAS: fire roasted salsa, tomatillo verde, mango habanero, pico de gallo, salsa roja

SALADS & SOPA

dressings: cilantro lime vinaigrette, chipotle ranch, roasted red pepper vinaigrette, blue cheese, avocado ranch

LLAMA SALAD – shredded lettuce & arugula mix, red onion, charred corn, radish, pico, red peppers and queso fresco 10 + add your choice of grilled or blackened chicken, shrimp, or steak 5

EL TACO SALAD – shredded lettuce, red onion, charred corn, radish, pico, shredded cheese blend and guacamole. Served in a crispy tortilla shell with your choice of taco beef, chicken or carnitas pork 15

CASITA SALAD - shredded lettuce, radish, shredded cheese blend and pico 4

SOUP - baja chicken enchilada soup served with a mini cheese quesadilla 7

QUESADILLAS

LA CASA – stuffed full with a monterey jack and cheddar cheese blend and fresh chopped pico de gallo 10

+ add taco beef, shredded chicken, or carnitas 3 steak asada or blackened shrimp 5

CHICKEN TINGA – monterey jack and cheddar cheese, pico, charred corn, chipotle crema, green onion 14

CARNE ASADA – monterey jack and cheddar cheese, pico, caramelized onion, mushrooms, green onion 15

LOCO MUSHROOM – wild mushrooms, garlic, Oaxaca cheese and arugula. Topped with fresh arugula tossed in roasted red pepper vinaigrette 13

EL DIABLO – blackened chicken, monterey jack and cheddar cheese, pico, fresh jalapenos, salsa roja 14

QUESABIRRIA – braised beef, onion, Oaxaca cheese, pico, served with a side of birria consommé 15

NACHOS

Single Amigo or Grande

NACHO LLAMA – pile of fresh corn chips topped with queso, melted monterey jack and cheddar cheese, homemade brisket chili, pico, lettuce, charred corn, a drizzle of chipotle crema and fresh jalapeno 10 / 17

+ add taco beef, steak asada, blackened shrimp or pork carnitas 3 / 5

LOCO MUSHROOM – fresh corn chips topped with queso, melted monterey jack and cheddar cheese, sautéed wild mushrooms, onion and peppers, arugula, pico, roasted corn and drizzled with roasted red pepper vinaigrette 13 / 20

CHICKEN TINGA NACHOS – fresh corn chips topped with queso, melted monterey jack and cheddar cheese, chicken tinga, charred corn, lettuce, pico, a drizzle of chipotle crema and chopped green onion 12 / 19

HAIR OF PERRO – fresh corn chips topped with queso, melted monterey jack and cheddar cheese, homemade brisket chili, scrambled eggs, bacon, pico, lettuce, green onion, a drizzle of salsa roja and fresh jalapeno 13 / 20

TACOS

choose flour, corn, or fluffy tortilla on most... Make it a platter w/ rice & refried beans +4

EL CLASSICO – taco beef or chicken with shredded lettuce, shredded cheddar blend, pico and chipotle crema 5

BANGIN' SHRIMP – crisp cabbage, mango habanero salsa and fresh cilantro 6

THAI CURRY CHICKEN – chicken simmered in tikka curry, radishes, green onion, pickled red onion, fresh cilantro and lime 6

PORK BELLY – chipotle orange glaze, citrus slaw and mango habanero salsa 6.5

PORK CARNITAS – crisp slaw, sweet cider sauce and green onion 5.5

BIRRIA BEEF – grilled corn tortilla filled with barbacoa, chopped red onion, Oaxaca cheese, fresh cilantro and served with a side of birria consommé 7

BAJA FISH or SHRIMP – grilled corn tortilla, mahi mahi or fresh local shrimp - choose grilled, blackened, or fried, with slaw, pico, chipotle crema and fresh cilantro. 6

BUFFALO CHICKEN – fried chick'arrones, blue cheese, shredded lettuce and pico 5

AL PASTOR PORK – red onion, grilled pineapple, queso fresco, and fresh cilantro 6

CHICKEN TINGA – pickled red onion, charred corn, queso fresco and fresh cilantro 5.5

FLORA NINA – smoked cauliflower, black bean hummus, pepitas, pickled red onion, guacamole, chili lime aioli 5

CARNE ASADA – sautéed mushrooms, caramelized onions, crisp cabbage, chimichurri sauce, pico and fresh cilantro 6

CHIMICHANGAS

served with your choice of side

LA CHIMICHANGA – Mexican rice, black beans, chihuahua cheese and your choice of: taco beef, shredded chicken, pork carnitas or veggies. Topped with queso 15

CHICKEN TINGA - roasted corn and Oaxaca cheese. Topped with shredded lettuce, pico, guacamole and queso fresco 15

BARBACOA BIRRIA – sautéed peppers and onions, Oaxaca cheese and rice. Topped with chopped red onion, cilantro and a side of consommé 15

STEAK ASADA – with sautéed onions and wild mushrooms, Chihuahua cheese and rice. Topped with chimichurri sauce and queso fresco 15

AL PASTOR PORK - charred pineapple and Oaxaca cheese. Topped with pickled red onion, avocado ranch and cilantro 15

TORTAS

served with your choice of side

EL SMASHO CHEESE BURGER – half pound burger, topped with a Monterey Jack and cheddar blend of cheese, lettuce, tomato, red onion and fresh avocado 15

AL PASTOR PORK – refried black beans, charred pineapple, guacamole and chopped cilantro 12

CHICKEN TINGA – guacamole, shredded lettuce, pico, pickled red onion, chopped cilantro 12

BARBACOA – refried black beans, chopped red onion, Oaxaca cheese, chopped cilantro and served with a side of birria consomme 13

ARROZ (RICE) BOWL

Mexican style yellow rice covered with queso cheese, pico, queso fresco and fresh cilantro. Add your choice of pork carnitas, barbacoa, al pastor pork, chicken tinga, steak asada (w/sautéed mushrooms & caramelized onions), grilled shrimp, or sautéed veggies
15 –

HOMINY BOWL

Mahi mahi cooked blackened, grilled or beer battered, served over our house-made street corn hominy and drizzled with chipotle
ranch. Substitute shrimp for +2
15 -

SIDES 4

Mexican style yellow rice Jicama salad street corn hominy

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Fried plantains (honey drizzled) Refried black beans Refried beans & rice bowl Peruvian seasoned fries

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DESSERT

CHURROS

TRES LECHE CAKE

 sprinkled with maple sugar and cinnamon. Served with a side of chocolate sauce 7 – topped with toasted coconut, raspberry sauce and fresh mint leaf 7 –