

APPETIZERS

BANGIN' SHRIMP TOSTADAS – fried shrimp tossed in Bangin' sauce on mini tostadas with refried beans, lettuce and mango salsa 9.5

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 – tortilla chips with your choice of salsa 4.5

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 ranch or bleu cheese 12.5

CASA GUACAMOLE – fresh avocado mashed with diced tomato, onion, garlic, jalapenos, fresh lime juice, and topped with queso fresco. 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

SOUTHWESTERN BRISKET CHILI – our famous scratch made brisket chili topped with shredded cheese blend and fresh jalapenos. Served with fresh chips on the side 8

QUESADILLAS

LA CASA – stuffed full with a monterey jack and cheddar cheese blend and fresh chopped pico de gallo 10
+ add taco beef or shredded chicken 3 - carnitas, steak asada (with sautéed mushrooms & onions) or blackened shrimp 5

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

CHICKEN TINGA – monterey jack and cheddar cheese, pico, charred corn, chipotle crema, green onion 14.5

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 14.5

PEACE & HOMINY BOWL

– Mahi mahi or wild caught shrimp, cooked blackened, grilled or beer battered, served over our house-made street corn hominy and topped with queso fresco, charred corn, chopped cilantro and drizzled with chipotle crema. 17 –

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, shredded chicken, steak asada, blackened shrimp or pork carnitas 3 / 5

EL VEGGIO NACHO – fresh corn chips topped with queso, melted monterey jack and cheddar cheese, sautéed wild mushrooms, onion and peppers, pico, roasted corn and arugula tossed in 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

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 6.5

PORK BELLY – chipotle orange glaze, citrus slaw, fresh cilantro and pico 6.5

PORK CARNITAS – crisp slaw, sweet cider sauce and green onion 6

FLORA NINA – smoked cauliflower, refried black beans, pepitas, pickled red onion, guacamole, garlic lime aioli 5.5

HAWAIIAN CHICK – teriyaki chicken, charred pineapple, crisp cabbage, queso fresco and green onion 6.5

CARNE ASADA – sautéed mushrooms, caramelized onions, crisp cabbage, chimichurri sauce, pico and fresh cilantro 6.5

BAJA FISH or SHRIMP – grilled corn tortilla with mahi mahi or wild caught shrimp - choose grilled, blackened, or fried, with slaw, pico, chipotle crema and fresh cilantro. 6.5

THAI CURRY CHICKEN – chicken simmered in tikka curry, radishes, green onion, pickled red onion, fresh cilantro and lime 6.5

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

AL PASTOR PORK – red onion, grilled pineapple, queso fresco, and fresh cilantro 6.5

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

CHIMICHANGAS

served with your choice of side

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

CHICKEN TINGA – roasted corn, rice 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 16.5

STEAK ASADA – with sautéed onions and wild mushrooms, Chihuahua cheese and rice. Topped with chimichurri sauce and queso fresco 16

AL PASTOR PORK – charred pineapple, rice and Oaxaca cheese. Topped with pickled red onion, avocado ranch and cilantro 15.5

SANDWICHES

served with your choice of side

EL SMASHO CHEESE BURGER – half pound burger, topped with Chihuahua cheese, lettuce, tomato, red onion, garlic lime mayo and fresh avocado. Served on a toasted brioche bun 15.5

CHICKEN TINGA – roasted pulled chicken tinga, pico, shredded lettuce, pickled red onion and fresh cilantro. Served on a toasted telero roll 15

MEXI FRENCH DIP – barbacoa, Oaxaca cheese, with sautéed onion and peppers on a toasted telero roll. Served with a side of birria consomme for dipping 15.9

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 15.5 –

SIDES 4

Mexican style yellow rice

Jicama salad

Street corn hominy

Fried plantains (honey drizzled)

Refried black beans

Side salad

Refried beans & Rice bowl

Peruvian seasoned fries

DESSERT

CHURROS

– sprinkled with maple sugar and cinnamon. Served with a side of chocolate sauce 7 –

KEY LIME MINI CHIMIS

– 2 mini chimis flash fried and served warm with a dollop of whip cream 5.5 –