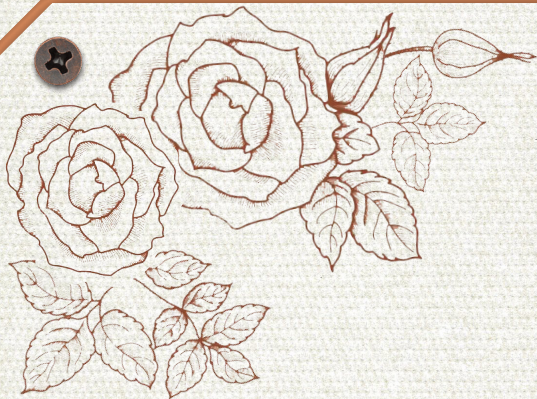




GUACS

Our guacs are made to order and accompanied by warm tortilla chips and salsa

DIABLO

lump crab | serrano | arbol sauce | lime | fried habaneros 13

GRANADA

mango | jicama | bell pepper | pomegranate | red onion | cilantro | pomegranate vinaigrette 12

DEL PEZ

tomato | red onion | cilantro | jalapeño 12

SEASONAL

el jefe mixes avocado and the best of what’s around. We’ll tell you about the season’s mix

STARTERS

CHICKEN QUESADILLA

hand pulled seasoned chicken | cheddar cheese mix | shaved lettuce | tomato | crema fresca 11 add guac +2

CARNITAS FRIES

fry pile | pulled pork | pickled red onion | cilantro | mojo verde | beer cheese 11

CRAB QUESADILLA

lump crab | oaxaca-cheddar cheese mix | guac | chipotle aioli 15

GUAJILLO WINGS

char-grilled | dipping vegetables | chipotle-bleu cheese 12 (10 wings) 11 20 (20 wings)

FOR THE TABLE

GRANDE NACHOS

black beans | shaved lettuce | pickled red onion | jalapenos | cheddar cheese mix | tomato | cilantro | tomatillo-cilantro | espuma | aji amarillo 13 Add shredded chicken +4

FIRE BEAN DIP

blended pinto beans | cheese | garlic | onion | jalapenos | cebollines | roasted peppers | flour tortillas | house made plantain chips 8

AHI WONTON CRISPS

seared tuna | crispy wontons | mojo verde | avocado mousse | jicama slaw 12

LAMB TOSTADAS

pickled red onion | cilantro | avocado | radish | queso fresco | salsa roja | blue corn tortillas 11

ROCK SHRIMP FRITO

crispy rock shrimp | sweet mango | cilantro pesto 12

BEER CHEESE DIP

Warm corn tortilla chips 8 add chorizo +3 add mushrooms +2

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TACOS & ENCHILADAS

tortillas or lettuce wraps, side of black beans

YUCATAN DUCK

shredded duck | sweet mango | pickled red onion | cilantro | shaved iceberg | purple cabbage | aji amarillo sauce 14/16

JALISCO CHICKEN

marinated chicken breast | lettuce | red onion | cilantro | radish | salsa taquera | crema 13/15

CANCUN SHRIMP

grilled cheese flour tortillas | sautéed shrimp | bacon | pickled cabbage | black bean-corn salsa | pickled onion | tomatoes | chipotle ranch 13/15

BAJA MAHI

beer-battered mahi | romaine | purple cabbage | lemon | aji amarillo 13/15

ATLANTIC SALMON

pan seared | cabbage vigaron | cilantro | tartar aioli 13/15

CARNITAS

shredded pork | red onion | cilantro | radish | verde crudo 13/15

TEXAS STEAK

marinated grilled steak | serrano peppers | queso fresco | shaved iceberg | radish | salsa roja 13/15

SAMPLER

texas steak | atlantic salmon | cancan shrimp | duck 20

CHICKEN ENCHILADAS

pulled chicken tinga | cheddar cheese mix | salsa verde | sour crema 14

SPINACH ENCHILADAS

sautéed spinach | mozzarella | poblano peppers | onions | tomato | beer cheese | pickled cabbage | mojo verde | white rice | black beans 14

FAJITAS

flour tortillas | red peppers | poblano chilis | onions | pico de gallo | crema | queso mixto | red rice | black beans

ADOBO CHICKEN 17

CLASSIC HANGER STEAK 18

PORTOBELLO MUSHROOM 16

served with vegetarian white rice

 = VEGETARIAN





HOUSE SPECIALTIES

CHAR-GRILLED NY STRIP STEAK

14oz center cut | chipotle glaze | caramelized brussels sprouts | house made corn cake | beer battered onion rings 28.5

CHICKEN Y SHRIMP

seared chicken breast | big grilled shrimp | guajillo sauce | tomatoes | cilantro | red peppers | onions | melted mozzarella | house made corn cake | red rice | charred lime-cilantro butter 19

SHORT RIB

braised boneless ribs | coca-cola chili arbol glaze | yukon gold mashed potatoes | crispy goliath brussels sprouts 21

CHIPOTLE CHICKEN PASTA

sautéed chicken breast | farfalle pasta | asparagus | poblano pepper | spanish onion | parmesan cheese | chipotle glaze 17

CHIMICHURRI SALMON

north atlantic salmon fillet | classic chimichurri sauce | yukon gold mashed potatoes | sautéed broccolini 21

OFF THE CHAR-GRILL

served with fries or a side salad. substitute mexican street corn 3

NO MAMES BURGER

10oz black angus beef | pork belly | cheddar | fried egg | avocado | lettuce | tomato | onion | pickles | spiced butter 14.5

PUB BURGER

10oz black angus beef | double burger stack | cheddar cheese | lettuce | robust tomato chutney 13

HELL'S BURGER

10oz black angus beef | chorizo | beer cheese | chipotle mayo | fried habaneros | pickled cabbage 14

BLACKENED CHICKEN

ancho seasoning | cheddar | romaine | onion | tomato | pickle chips | avocado | chipotle mayo 11

IMPOSSIBLE BURGER

caramelized onion | alfalfa sprouts | tomato | avocado sauce 14

PORTOBELLO

cheddar | lettuce | plantains | aji amarillo | balsamic glaze | pico de gallo 12

FLIGHTS

(ask your server for details)

DRAFT BEER 4 brews 12

TEQUILA

1 blanco | 1 reposado | 1 anejo

BIG SALADS

CHEF'S WEEKLY SALAD

El Jefe comes up with something fun - we'll tell you about it

CHOP

grilled shrimp | crisp romaine | arugula | roasted corn | plum tomatoes | roasted pepitas | pickled red onion | cucumbers | queso fresco | ancho ranch dressing 16

CAESAR

grilled chicken breast | crisp romaine | corn tortilla strips | cotija cheese | caesar dressing (from Tijuana!) 14

SIDE PLATES

HOUSE MADE CORN CAKE 4

PERSONAL DP GUAC 6

MEXICAN STREET CORN

chipotle aioli | queso blanco | chili piqu 5

BLACK BEANS Y RICE 3

CHIPS & COLD SALSA 3

SWEET PLANTAIN SKILLET

fried plantains | queso fresco 5

SIDE CAESAR

crisp romaine | cotija cheese | house caesar dressing | tortilla strips 5

SIDE CHOPPED SALAD

crisp romaine | arugula | red onion | roasted pepitas | plum tomatoes | cucumber | corn | queso fresco 6
Choice of - ancho ranch | tomato cumin | balsamic vinaigrette | chipotle blue cheese

SOUPS

TORTILLA SOUP

shredded chicken | fresh avocado 6

CHORIZO CHILI

cheddar cheese | scallions 5

SOFT DRINKS (non-alcoholic)

BLUEBERRY AGUA FRESCA

mint and blue berries 5

MANDARINE JARRITO 4

BOING MANGO JUICE 4

BLUEBERRY MAINE ROOT SODA 4

MEXICAN COCA-COLA 4

COKE PRODUCTS 3

 = VEGETARIAN

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