

FIRST COURSE

Tostada Trio

one each (or fully veg. available on request):

· POLLO

chicken, guac, red pepper, sesame, jalapeño

· SHRIMP CEVICHE*

pico, guac, Texas 'todo spice,' radish, sesame 💿

· SMOKED MUSHROOM

sweet corn, goat cheese crema, sesame, guac ☑

Smoky Tortilla Soup

chicken, beans, corn, tomato, onion, jalapeño, crema, cilantro, tortilla strips, smoker drippings 🖼

Guacamole Salad

a Tex-Mex classic: romaine, guac, pickled onion, fresno, cilantro ranch ☑ ☞

→ ADD STEAK OR BRISKET → (\$5) OR CHICKEN (\$4) TO YOUR SOUP OR SALAD

Vegetarian 🤍 Vegetarian possible 🔤 Gluten free 💿 Gluten free possible

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

SECOND COURSE

Taco Dinner

served on house flour tortilla. Choose 3:

- CHICKEN AL CARBÓN grilled chicken, onion & pepper, guac, pico
- TACO NORTEÑO carne guisada, grilled onion, avo, melty chihuahua

• **PULLED PORK** piña salsa, cabbage, chile arbol salsa

• SMOKED MUSHROOM w/ tofu & seasonal veggies ☑

Enchiladas

3 per order. Choose 1:

- CHEESE & ONION cheddar & chihuahua cheeses w/ chili gravy ♥ ☑
- **POBLANO CHICKEN** cheddar & onion w/ green chile sauce **GE**
- **SMOKED BRISKET** cheddar & onion w/ chili gravy **G**
- **VEGGIE** squash, corn & mushroom w/ cheddar, onion & green chile sauce **V G**

.. PLUS A SIDE

Refried Beans v c Charro Beans cooked w/ bacon & beer Street Corn v c Black Beans w/ onion & cotija 🛛 📼

Rice v œ 4x Flour Tortillas v œ

THIRD COURSE

Mesquite Sopapillas

tossed in mesquite flour, sugar & cinnamon, served w/ honey ☑

Mexican Hot Chocolate Crème Brûlée

lightly spiced chocolate custard w/ brûlée crust & strawberry V ©