



TACO TUESDAY



Complementary cantina chips and salsa on arrival.

ALL TACOS \$4 ON A CORN TORTILLA. BUILD THEM HOW YOU LIKE.

PICK ONE

ADD \$1 ea

12 HR BRAISED BEEF CHEEK
HOUSE MADE PORK CHORIZO
CHARRED POBLANO AND QUESO OAXACA (V)

ONION, CILANTRO AND LIME (VE)
MEXI SLAW (VE)
BLACK BEANS (VE)
QUESO FRESCO (V)

SIDES OF SAUCE \$2 ea

CHIPOTLE MAYO (DF)
SOUR CREAM (V)
PICO DE GALLO (VE)

CHILLI JAM (VE)
CILANTRO CREAMA (VE)
SALSA ROJA (VE)

DESSERTS

Churros (V) 16

Chocolate ganache
and dulce de leche.

Dulce Lava Cake (V) 16

Caramel cake with
a molten dulce de leche center.
Served with spiced mascarpone
& black cherry compote.

- Please allow 20 minutes

Fresas Con Crema (GF, V) 16

Fresh strawberries smothered in
silky vanilla crema topped with
dolce honeycomb and
strawberry dust.

ADDITIONAL BITES

Guacamole (GF, VE, V, DF) 18
Freshly made guacamole with house made corn chips.

Banditos Fried Chicken (GF) 20
Buttermilk fried chicken pieces dusted in chipotle salt
with cilantro crema, chipotle aioli and house made pickles.

Patatas Bravas (GF, V) 14
Golden fried potatoes with salsa roja and chipotle
aioli.

Ceviche (GF, DF) 22
Fresh market fish marinated in lime and tossed
with mango salsa served with house made corn chips.

NOTE: All items on create your own are gluten free but may contain traces due to cross contamination, the complimentary bar chips are not gluten free please talk to the wait staff for a substitute.