



# TACO TUESDAY



Complementary cantina chips and salsa on arrival.

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

## PICK ONE

12 HR BRAISED BEEF CHEEK  
ROAST PORK COCINITA  
CHARED POBLANO AND QUESO OAXACA (V)

## ADD (\$1 eaCH)

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

## Side of sauce \$2 ea

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

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

## DESSERTS

**Churros (V)** 16  
Chocolate ganache  
and dulce de leche.

**Dulce Lava Cake (V)** 14  
Caramel cake with  
a molten dulce de leche center.  
Served with spiced mascarpone  
& black cherry compote.  
• Please allow 20 minutes

## 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 aji verde.

**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 if any of the stated points are an issue.