WELCOME

Everything on our menu is made from scratch. We don't believe in pre-cooked or pre-made products. We make our guacamole and salsa fresh every day and we fry our chips in-house. We make our own churro dough, pickle our own vegetables and make every sauce, marinade, and dressing right here in the restaurant. We don't cut corners. You'll taste the difference!

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APPETIZERS
CHIPS & SALSA
CHIPS & GUACAMOLE
QUESADILLA
BEEF PICADILLO EMPANADAS
MUSHROOM EMPANADAS
PERUVIAN CEVICHE
SOUPS & SALADS
ADD TO ANY SALAD: SHRIMP OR SLICED SKIRT STEAK +8
OUSE SALAD

HO Mix with your choice of dressing on the side jalapeño lime, chipotle vinaigrette, or red-wine vinaigrette.(VV)

PABLOS'S STEAK SALAD.....17.50 Arugula, red cabbage, radish, carrots, corn, & queso fresco tossed in chipotle dressing, and topped with sliced flank steak and avocado

SIGNATURE SALAD13.95 Mixed greens, cucumbers, cherry tomatoes, onions, cabbage, carrots, pumpkin seeds, avocado, queso fresco with jalapenolime dressing on the side (contains dairy). (V)

hominy and red chiles. Served with a side of sliced cabbage, radishes, cilantro, onions & oregano

SQUASH SOUP......6.95

(Contains Nuts)

Roasted Kabocha squash, pureed with warm winter spices. Topped with vegan crema and toasted chili-oil (VV)

TACOS

All tacos are garnished with cilantro & raw onion unless otherwise noted.

PLATTER: ANY 3 TACOS AND 2 SIDE DISHES 19.75

Add 1.00 for each starred item (*)

EX:2 CHICKEN, 2 SHRIMP, 2 MUSHROOM

Choose your taco type:

AL PASTOR

Shaved, adobo-marinated pork with fresh pineapple.

LENGUA*

Braised beef-tongue, griddled until crispy, served with salsa verde

CHICKEN TINGA

Cooked in chipotle-tomato sauce. Topped with queso fresco & avocado

MUSHROOM & HERB (V)

With queso fresco & caramelized onions.

BEER BATTERED MAHI-MAHI*

Served with slaw, avocado, aioli, and radish.

RED CHORIZO

House-made crumbled Mexican sausage

POTATO-POBLANO (V)

Griddled potatoes, poblano peppers, queso fresco & aioli.

SHAVED STEAK*

Marinated in orange and lime juice, garlic, and fresh herbs.

GARLIC SHRIMP*

Pan-seared and served with red cabbage slaw, and chipotle aioli.

SQUASH AND CAULIFLOWER (VV)

Roasted squash, cauliflower, poblanos, corn & tomatoes. Topped with vegan crema (contains nuts)

SIDES (all are vegan):

Rice~ Black Beans ~ Fried Plantains ~ Side Salad

DEALS

TACO TUESDAY: ENJOY 10% OFF TACO PLATTERS & \$1 OFF HOUSE MARGARITAS AND MULES

TACO WEDNESDAY: 50% OFF GUACAMOLE AND SALSA, 15% OFF PLATTERS, AND \$6 HOUSE MARGARITAS!

TEQUILA THURSDAY: 25% OFF TEQUILA/MEZCAL LIST & TASTINGS, \$3 TECATES, HALF OFF SANGRIA

ALLERGIES: Before ordering, please notify your server of any allergies. Fried items share the fryer with wheat-based products. Shellfish is present in the kitchen and shares equipment used to prepare other foods. Some seeds and spices that we carry may have shared manufacturing equipment with tree nuts. Cross-contamination may not be avoidable under certain circumstances. All dishes are gluten-free unless otherwise noted.

We can accept up to 6 credit cards per party. V = Vegetarian (contains dairy, no meat) VV = Vegan (no dairy or meat)

ENTREES

RICKY'S CARNITAS PLATTER
BAKED CHICKEN ENCHILADAS
Three corn tortillas wrapped around tender braised chicken baked in red chile sauce. Topped with melted Oaxaca cheese, cilantro, onion, cabbage, radishes, jalapenos, queso cotija, and crema. Served with rice and beans.
BAKED WINTER SQUASH ENCHILADAS (CONTAINS NUTS)
Three corn tortillas filled with roasted kabocha squash, stewed black beans, poblanos, tomatoes, and corn. Baked in green chile sauce. Topped w/ melted Oaxaca cheese (or vegan cheese), cilantro, onion, avocado, roasted pumpkin seeds and vegan crema. Served w/ rice and beans. (Please specify vegan to be made w/vegan cheese) (V)
<u>LAMB BARBACOA</u>
Tender cubes of adobo-rubbed lamb shoulder, slow-roasted in banana leaves. Served with sliced avocado, rice, red-cabbage slaw, seasonal vegetables, and tortillas.
MARINATED FLANK STEAK 26.50
Juicy marinated flank steak served with yellow rice, garlicky green sauce, and roasted winter squash.
BIRRIA QUESADILLA PLATTER
Tortillas filled with red-chili beef and Oaxaca cheese and shallow fried. Served with a side of birria broth for dipping, guacamole, rice and beans.
SIDE DISHES ADD-ONS (Add-ons are not available as sides) HALF-AVOCADO, SLICED