

WELCOME

Everything on our menu is made from scratch. 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!

APPETIZERS

- CHIPS & SALSA** 4.95
Homemade salsa with fresh tomatoes, onions, cilantro, jalapeno. (contains trace gluten) (VV)
- CHIPS & GUACAMOLE** 11.35
Avocado, cilantro, raw onion, lime juice. Made fresh every day. (contains trace gluten)(VV)
- PAPAS FRITAS** 7.95
Hand-cut yukon-gold potato wedges served with chipotle aioli. (V)
- QUESADILLA** 7.25
Two tortillas with Oaxaca cheese. Add ANY taco filling for \$4.25 or \$7.25 for fillings with a () next to it.*
- PERUVIAN CEVICHE**..... 19.50
Raw Mahi-Mahi marinated in fresh-squeezed lime juice, with red onion, aji amarillo, cilantro, and a pinch of ginger. Served with boiled sweet potato, and hominy.
- BEEF PICADILLO EMPANADAS** 15.55
3 fried corn-masa pastries filled with ground beef and potatoes, stewed with tomatoes, onion, peppers, and garlic. Served with a side of red chimichurri dipping sauce (contains trace gluten)
- MUSHROOM EMPANADAS**..... 13.95
3 fried corn-masa pastries filled with a blend of Oyster, Cremini, and Portabello mushrooms, with caramelized onions and Oaxaca cheese. Served with a side of red chimichurri dipping sauce (contains trace gluten)(V)

SALADS

ADD TO ANY SALAD: SHRIMP OR SLICED SKIRT STEAK + 8

HOUSE SALAD7.20
Mixed greens, cucumbers, tomatoes, radishes, carrot, and red cabbage served with your choice of dressing on the side - jalapeño lime, chipotle vinaigrette, OR red-wine vinaigrette (VV)

PABLOS'S STEAK SALAD.....22.25
Seared flank steak served atop arugula, red cabbage, radish, carrots, corn, & queso fresco. Tossed in spicy chipotle dressing and topped with sliced avocado

SIGNATURE SALAD15.50
Mixed greens, cucumbers, cherry tomatoes, onions, cabbage, carrots, pumpkin seeds, avocado, queso fresco with jalapeno-lime dressing on the side (contains dairy). (V)

We can accept up to 6 credit cards per party.

V = Vegetarian VV= Vegan

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TACOS

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

PLATTER: ANY 3 TACOS AND 2 SIDE DISHES 20.85

Add 1.00 for each starred item ()*

PLATE: 2 OF THE SAME TACOS AND 1 SIDE DISH.....14.75/15.75*

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

BEER BATTERED MAHI-MAHI*

Served with slaw, avocado, aioli, and radish. (contains gluten)

POTATO-POBLANO (V)

Griddled potatoes, poblano peppers, queso fresco & aioli.

MUSHROOM & HERB (V)

With queso fresco & caramelized onions.

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.

SIDES (all are vegan):

Rice ~ Black Beans ~ Fried Plantains ~ Side Salad

KIDS MENU - \$10

For children 10 and under

(Over age 10 may order from this menu for +\$4)

All kids meals come w/ a small drink and choice of **fried potato wedges OR rice w/ beans**

QUESADILLA

*Choice of: cheese, potato-poblano, or chicken
(flour tortilla)*

CHEESE AND BEAN BURRITO

*Add potato-poblano or chicken for +1.50
(flour tortilla)*

BEAN ENCHILADA

*Topped with a VERY mild red sauce and queso fresco.
Add potato-poblano or chicken for +1.50
(flour tortilla)*

PLAIN TACO

*Choice of: potato-poblano or chicken
(corn tortilla)*

TO DRINK:

Apple juice, orange juice, small soft drink, water, milk

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 un. All dishes are gluten-free unless otherwise noted.

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ENTREES

RICKY'S CARNITAS PLATTER..... 23.75

Tender chunks of pork slowly simmered in lard until pull-apart tender and served with rice, beans, guacamole, grilled jalapeno and a side of tortillas. (contains gluten)

BAKED CHICKEN ENCHILADAS..... 22.25

Three corn tortillas wrapped around tender braised chicken baked in red chile sauce. Topped with melted Oaxaca cheese, cilantro, onion, cabbage, radishes, jalapenos, queso fresco, and crema. Served with rice and beans. (contains trace gluten)

BAKED SUMMER SQUASH ENCHILADAS (CONTAINS NUTS)..... 22.25

Three corn tortillas filled with zuchinni, summer 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) (contains trace gluten)

LAMB BARBACOA 28.25

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..... 28.95

Juicy marinated flank steak served with yellow rice, garlicky green sauce , and summer squash.

BIRRIA QUESADILLA PLATTER 19.60

Shallow-fried tortillas filled with red-chili beef and Oaxaca cheese. Served with a side of birria broth for dipping, guacamole, rice and beans. (contains gluten)

SIDE DISHES

RICE (VV).....3.50
BLACK BEANS (VV).....4.00
FRIED PLANTAINS(VV)4.50
SIDE SALAD (VV).....4.00

ADD-ONS

(Add-ons are not available as sides)

HALF-AVOCADO,SLICED3.50
QUESO FRESCO0.99
CREMA 0.99
VEGAN CREMA (VV) 0.99
CHIPOTLE AIOLI (V) 0.99
EXTRA TORTILLA (VV) 0.75
RED CHIMMICURRI (VV) 0.99