



ENTRADAS

CHIPS & SALSA 4
HOUSE CORN CHIPS, HOUSE SALSA *v, gf*

GUACAMOLE 8/13
AVOCADO, CITRUS, CHILE, TOMATILLO, CILANTRO, RED ONION, QUESO COTIJA - W/ CHIPS *v, gf*
+3 W/ RAW VEGETABLES

CHILE RELLENO 18
ROASTED & FRIED POBLANO, ASADERO CHEESE, NEW MEXICAN SAUCE, SOUR CREAM, RADISH, AVOCADO, SERVED W/ FLOUR TORTILLAS *v, gf w/out tortillas*

ELOTE CALLEJERO 8
MESQUITE GRILLED CORN ON THE COB, MAYONNAISE, QUESO COTIJA, SMOKED PAPRIKA *v, gf*

EL ESPANOL 18
otro's "charcuterie" THINLY SLICED JAMON SERRANO, AVOCADO, CERIGNOLA OLIVES, RED ONION, CHILE, SOY-LIMON DRESSING, EXTRA VIRGIN OLIVE OIL & FRESH CRACKED PEPPER SERVED W/ TOASTED NOBLE SOURDOUGH

KFC WINGS HALF DZ 15 / DZ 24
BATTERED WINGS W/ HOUSE GOCHUJANG GLAZE, FRESH GINGER, JALAPENO RANCH COLESLAW *gf*

TACOS CHINOS 16
FRIED IMPERIAL SPRING ROLLS W/ GROUND PORK, SERVED W/ LETTUCE WRAPS, FRESH HERBS, SWEET CHILE SAUCE & SALSA DE SOYA *gf*

ENSALADA DE LA CALLE 14
MANGO, WATERMELON, CUCUMBER, JICAMA, LIME, CHILE, PEPITAS, BASIL *v, gf*

QUESO FUNDIDO 12
ASADERO CHEESE & CREAM COMBINED & BAKED IN A HOT SKILLET, W/ FLOUR TORTILLAS & CHIPS
v, gf w/out tortillas
choose: CHORIZO/MUSHROOM/PLAIN / +2 COMBO

SOPAS

CALDO DE POLLO SM 9/LG 17
otro's "pho" CHICKEN BROTH, RICE NOODLES, SLICED CHICKEN BREAST, SNOW PEAS, BEAN SPROUTS, CHILE, FRESH HERBS, HALF LIME & SALSA DE SOYA *gf*

POSOLE BLANCO SM 9/LG 17
HOUSE STOCK, WHITE HOMINY, SHREDDED PORK W/ AVOCADO, CABBAGE, OREGANO, WHITE ONION, CILANTRO, PASILLA CHILE-OIL, HALF LIME, SERVED W/ FLOUR TORTILLAS *gf w/out tortillas*

POSOLE VEGANO SM 9/LG 17
GUAJILLO BROTH, HOMINY, SAUTEED RUSTIC VEGETABLES W/ AVOCADO, CABBAGE, OREGANO, WHITE ONION, CILANTRO, HALF LIME, SERVED W/ FLOUR TORTILLAS *v, gf w/out tortillas*

gf - GLUTEN FREE /CAN BE MODIFIED
(WE OPERATE WITH A GF FRYER)
v - VEGETARIAN / CAN BE MODIFIED
PLEASE INFORM & DISCUSS W/ YOUR SERVER

* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MARISCOS

AGUACHILE VERDE 20
CITRUS POACHED SHRIMP, SALSA VERDE, SALSA MACHA, RED ONION, CUCUMBER, AVOCADO, SERRANO, AJI CHILE, WATERMELON RADISH, LIME, SERVED W/ TOSTADAS *gf*

CEVICHE DE CAMARON 19
SHRIMP, PICO DE GALLO, AVOCADO, JICAMA, CUCUMBER, LIME JUICE & EXTRA VIRGIN OLIVE OIL DRIZZLE - SERVED W/ CHOLULA & CHIPS *gf*

AHI TUNA CRUDO* 20
SOY, GINGER, CITRUS, SESAME OIL, GUACAMOLE, FRESNO CHILE, SERVED W/ CHIPS *gf*

ENSALADAS

DE LA CASA SM 8/LG 16
THINLY SLICED SERRANO JAMON, CERIGNOLA OLIVE, RED ONION, GRAPE TOMATO, NOBLE BREAD CROUTONS, ROMAINE LETTUCE, HERB VINAIGRETTE TOPPED W/ CROW'S DAIRY GOAT CHEESE *gf without crouton*

INCA SM 8/LG 16
TRI COLORED QUINOA, HERBS, ARUGULA & KALE, DRIED CRANBERRIES, AVOCADO, GRILLED CORN, RED ONION, GRAPE TOMATO, PEPITAS, YULU SEED, FRESH LIME, HERB VINAIGRETTE *v, gf*

CORTADO SM 8/LG 16
TOMATO, EGG, CARROT, CORN NUT, DRIED PEAS, AVOCADO, ARUGULA, KALE, CABBAGE, CREAMY VINAIGRETTE TOPPED W/ TILLAMOOK CHEDDAR *v, gf*

ASADO 16
APPLE, JICAMA, HERBS, ROMAINE, SPINACH, CABBAGE, CANDIED PEANUTS, PEANUT VIN & TOPPED W/ FRESHLY SHAVEN ZAMORANO CHEESE *gf*
choice of: GRILLED CHICKEN / CARNEASADA

add grilled proteins gf:

CHICKEN BREAST 7
CARNE ASADA 7
WHITE FISH 7
SHRIMP* 7
ORA KING SALMON* 9

ESPECIALES

BURRITO RELLENO 13.5
CHILE RELLENO, BEANS, RICE, GUACAMOLE, SALSA NEW MEXICAN, SOUR CREAM *v*

NACO TORTA* 16
OPEN FACED CARNE ASADA TORTA W/ GUACAMOLE, AJI AIOLI, LETTUCE TOPPED W/ TWO EGGS ANY STYLE ON NOBLE TELERA

POLLO DEL DIA 28
TWO WASH RANCH HALF CHICKEN, TAMARIND GLAZE, MESQUITE, LOCAL VEGETABLES, AJI AIOLI, TORTILLAS *gf w/out tortillas*

MOLE NEGRO 32
TWO WASH RANCH HALF CHICKEN, HOUSE-MADE MOLE, SESAME SEEDS, ARROZ FRITO, TORTILLAS

BISTEC TAMPEQUEÑA 41
12 oz PRIME RIBEYE, CEBOLLITA CAMBRAY, CHILI FLAKE SHALLOTS, RICE, BEANS, GUACAMOLE, PICO DE GALLO & SERVED W/ FLOUR TORTILLAS *gf w/out tortillas*

PLATO DE ENCHILADAS 19
CORN MASA, QUESO OAXACA, CREMA, CABBAGE, PICO DE GALLO, RICE & BEANS *gf, mole contains gluten*
choice of:
RANCHERO/VERDE/XMAS/NEW MEX/+2 MOLE & choice of:
CHICKEN/VEGETABLE *v*
+2 COMBO/+5 BARBACOA / +5 CARNE ASADA

otro

HAPPY 3-6 every day

HOUR

PARILLADA+BOTTLE OF HOUSE WINE=\$36

\$3 TECATE
\$5 MICHELADA
\$7 MARGARITA

\$1 OFF ALL TACOS,
TORTAS, BURRITOS
& BOWLS

\$3 OFF ALL DRAFT
BEER, HOUSE
COCKTAILS &
GLASSES OF WINE

PARILLADA 25

ANY TWO ITEMS ON A SKILLET W/ HALF DZ TORTILLAS,
GRILLED GUERO PEPPERS & ONIONS, GARNISHED W/
CILANTRO & ONIONS
-SERVED W/ RICE & BEANS

SUPERTACO 12

choice of: BARBACOA/CARNE ASADA/CHICKEN
XL HOUSE-MADE FLOUR TORTILLA, GRIDDLE-FRIED
ASADERO CHEESE, GUACAMOLE, FIRE ROASTED SALSA,
ONION, CILANTRO, BEANS

TACO 4.8

GARNISHED W/ CILANTRO & ONION, FLOUR TORTILLA
- GLUTEN FREE OPTION: LETTUCE WRAP FOR TACOS

TORTA 13.5

- TORTAS HAVE LETTUCE & COME ON NOBLE TELERA

BURRITO 13.5

- BURRITOS ROLLED W/ BEANS, ASK SERVER FOR BUILDS
(FISH & SHRIMP DO NOT CONTAIN BEANS)

BOWL 13.5

- BOWLS HAVE BURRITO INGREDIENTS W/ A RICE BASE *gf*

CARNE ASADA

marinated grilled sirloin flap steak w/ guacamole

BARBACOA

slow braised beef chuck roast & brisket

CHICKEN

sauteed chicken breast, mushroom, poblano & aji aioli

PORK BELLY

citrus glaze & escabeche

+ \$1 TACO + \$2 BURRO/TORTA

GRILLED FISH*

white fish, guacamole, lettuce, aji aioli & pico de gallo

+ \$1 TACO + \$2 BURRO/TORTA

DEL MAR*

*tempura battered white fish, tartar sauce, guacamole,
slaw, pico de gallo*

+ \$1 TACO + \$2 BURRO/TORTA

GRILLED SHRIMP*

*guacamole, cabbage slaw, chile de arbol mayo & pico
de gallo*

+ \$1 TACO + \$2 BURRO/TORTA

VEGETABLE *v*

seasonal sauteed vegetables in tamari

BURGUESAS

6 OZ GRASS FED BEEF PATTY
brioche bun - served w/ papas

BELLY-BACON* 22

CITRUS-GLAZED PORK BELLY, JALAPENO RELISH,
TILLAMOOK CHEDDAR, AVOCADO ON A BEEF PATTY

PICARICA* 20

ROASTED HATCH CHILES CARAMELIZED ONIONS,
TILLAMOOK CHEDDAR, AJI AIOLI, AVOCADO ON A BEEF
PATTY

CLASSICO* 18

CLASSIC CHEESEBURGER W/ TILLAMOOK CHEDDAR,
MAYO, LETTUCE, ONION, TOMATO, AJI AIOLI

A LA CARTE

SIDE SALAD *v, gf* 6 S/ TORTILLAS *v* 3

PAPAS FRITAS *v, gf* 7 S/ CHORIZO *gf* 6

FRIJOLES *v, gf* 3.5 S/ ARROZ *v, gf* 5

S/ AVOCADO *v, gf* 2 SAUTEED VEG *v, gf* 6

POSTRES

TRES LECHES 9

WHITE CAKE SOAKED IN SWEET MILK, CREME FRAICHE,
SEASONAL FRUIT *v*

LIME TART 9

GRAHAM CRUST, FRESH LIME FILLING, CREME FRAICHE *v*

FLAN CAJETA 9

CAJETA CARAMEL CUSTARD W/ FRESH BERRIES *v, gf*

CHOCOLATE CAKE 9

DARK CHOCOLATE CAKE SERVED W/ ANCHO CHILE-
RASPBERRY SAUCE & CHOCOLATE WHIPPED CREAM *v*

NOBLE BREAD PUDDING 9

HOT BAKED, DATES, ICED RUM, CREME FRAICHE,
CAJETA & CANDIED PECANS *v*

el DESAYUNO todo dia

HUEVOS RANCHEROS* 15

QUESADILLAS W/ TWO EGGS ANY STYLE, SERVED OVER
A BED OF PINTO BEANS, SMOTHERED IN HOUSE SALSA
W/ CILANTRO & QUESO COTIJA SPRINKLE

choice of: RANCHERO/VERDE/X-MAS

MEXICAN BREAKFAST* 15

TWO EGGS, SCHREINER'S CHORIZO, PINTO BEANS,
QUESO COTIJA, SERVED W/ FLOUR TORTILLAS

BREAKFAST BURRITO* 13.5

SCHREINER'S CHORIZO, SCRAMBLED EGGS, POTATO,
PINTO BEANS, TILLAMOOK CHEDDAR

FLAPJACKS 8/14

SINGLE OR SHORT STACK OF FLAPJACK *v*

"BARRY'S" +1 / +2

W/ BERRIES COOKED IN

"FARRAH'S" +1 / +2

W/ CHOCOLATE CHIPS COOKED IN

CHILAQUILES 16

CORN TOSTADAS OVEN-BAKED W/ OAXACA CHEESE &
SALSA, LAYERED & TOPPED W/ TWO EGGS ANY STYLE,
PICO DE GALLO, QUESO COTIJA *gf*

choice of: RANCHERO/VERDE/X-MAS

& choice of: CHICKEN/VEGETABLE *v*

+2 COMBO/+5 BARBACOA / +5 CARNE ASADA

HELADOS

SINGLE SCOOP *v* 3.5

DOUBLE SCOOP *v* 6.5

BROOKIE SUNDAE 9

FUDGY BROWNIE, COOKIE DOUGH ICE CREAM, CAJETA,
FLAKY SALT, WHIPPED CREAM *v*

SMORES SUNDAE 9

CHOCOLATE ICE CREAM, FUDGE SAUCE, TOASTED
MARSHMALLOW FLUFF, GRAHAM CRUMBLE *v*

check with your server about flavors & gf status