

Dinner Menu



Sundays 5pm-9pm, Mondays-Thursdays 5pm-10pm, Fridays-Saturdays 5pm-11pm

Antojitos / Snacks & Small Plates



CHIPS & SALSA 3

Fresh cut corn tortilla chips, choice of salsa verde, salsa chipotle or pico de gallo   get the trio for 8



GUACAMOLE 9

Avocado, red onion, lime, cilantro, jalapeño, sea salt, tortilla chips  


QUESO FUNDIDO 9

Chihuahua, Oaxaca and Monterey cheese, roasted peppers, flour or corn tortillas   add chorizo 2



SALSA DE FRIJOLE 7

Black bean dip, queso fresco, corn salsa, rajás, tortilla chips  

TOSTADAS DE CANGREJO 9


Crab, mango, jicama, guacamole, corn salsa, chipotle-tomato sauce, fried corn tortilla 

TOSTADAS DE FRIJOLE 8

Refried black beans, herb ricotta, lime crema, avocado, roasted tomato, mango salsa, fried corn tortilla  

Sopas y Ensaladas / Soups & Salads



ENSALADA MERCADO 9

Mixed greens, chile-marinated mango, cornbread croutons, queso añejo, pickled vegetables, campari tomatoes, agave-nectar vinaigrette 

SOPA DE TORTILLA 5/8


Pulled chicken, chiles, radish, tortilla strips, chives, sour cream 

GAZPACHO AL CHILE POBLANO 9



Chilled roasted tomato soup, poblanos, chile oil, cornbread croutons, mango, apple, egg  

Platos Fuertes / Large Plates


POLLO EN MOLE 18

Roasted chicken breast, peanut mole, ancho chili-creamed kale, rice, black beans  please allow extra time



CARNE ASADA 23

Jubilee grass-fed strip steak, agave glaze, guajillo-squash puree, roasted vegetables, chimichurri, avocado  

ENCHILADAS DE POLLO 16

Chile-braised chicken, tomato, onion, jalapeño, Chihuahua cheese, poblano crema, rice, black beans 


ENCHILADAS DE VERDURAS 15

Fire-roasted chiles, mushrooms, corn, Chihuahua cheese, ancho-tomato sauce, rice, black beans  


Taquería / Tacos

Served a la carte on choice of soft flour or corn tortillas. Choose corn for gluten-free items. Small side of cheese or sour cream: 50 cents each.



PESCADO 6

Tilapia, cabbage slaw, marinated radish, chipotle aioli 

LOMO 6

Grass-fed ground beef, jalapeño-feta crema, red onion, cilantro 


PAPAS Y HONGOS 6

Smoked potatoes, sautéed mushrooms, queso fresco, pico de gallo, guava crema  


POLLO 5

Chile-braised chicken, garlic-chile sauce, red onion, cilantro

AL PASTOR 6

Achiote seasoned grilled pork, pineapple, red onion, cilantro 

SEITAN 6

Seitan "chorizo," cilantro yogurt, pico de gallo 



Family Style Tacos

DIY tacos for sharing!
Large bowls of your choice of any two taco options, served with 6 tortillas and rice & beans



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Acompañamientos / Sides



COL RIZADA 5

Chile-creamed kale, onion, tomato  



PAPAS AHUMADAS 6

Smoked potatoes, guava crema, chives, sesame seeds  



ARROZ Y FRIJOLE 3

Seasoned rice and black beans  

ENSALADA REPOLLO 4

Cabbage, carrot, poblano and red pepper, sweet slaw dressing  

GUACAMOLE 5

Side order of guacamole  

Parties of 6 or more are subject to an automatic gratuity of 18%

 vegetarian  gluten-free  nuts