

AFTER MORNING (begins at 11am)

CHIPS

served with house-made spicy chipotle & salsa verde - \$5

ADD-ONS

guacamole - \$4

loaded guacamole: pepitas, bacon, queso fresco, pomegranate seeds - \$6

queso dip: oaxaca cheese, corn, cilantro, chili oil - \$4

NACHOS: oaxaca cheese, cotija, black beans, guacamole, pico de gallo, crema, cilantro - \$17

POZOLE

garnished with iceberg lettuce, radish, onions, lime, avocado, corn tostada - \$17

SELECT A STYLE:

Verde | Spicy Rojo | Negro | Vegetarian Blanco

TOP WITH A PROTEIN:

Carnitas | Chicken | Beef Barbacoa | Pork al Pastor



TACOS (Three per order)

Suadero: confit beef brisket, onion, cilantro, salsa verde avocado, lime - \$16

Green Chili Chicken: salsa verde avocado, pickled red onion, cotija - \$14

Chorizo w/ Papas: chorizo sausage, idaho potatoes, onion, cilantro - \$15

Elk Carne Asada: north american elk, crushed avocado, onion, cilantro - \$19

Cochinita Pibil: marinated and roasted pork shoulder, pickled onion, cilantro, lime - \$16

Beef Birria: marinated rib-eye, onion, cilantro, lime, birria dip - \$18

Pork Al Pastor: pineapple pico, spicy chipotle salsa - \$16

Beef Barbacoa: salsa macha, onions, cilantro - \$17

Veggie: zucchini, corn, peppers, onions, black beans, tomato, iceberg, cotija, cilantro, salsa avocado, lime - \$14

→ **Mix and Match:** \$6 each

SALADS

Esquites: bibb lettuce, fresh corn, onion, jalapenos, queso cotija, chili lime vinaigrette - \$16

Caesar: roasted tomatoes, romaine, fried tortilla strips, manchego - \$12

add chicken (+5), pork al pastor (+5) or beef barbacoa (+6)

RICE BOWLS

Loaded Rice Bowl

spanish rice, black bean salad, red cabbage slaw, queso, radish, guacamole, sour creme, cilantro, lime, corn tostada - \$19

Choice of: pork al pastor, verde chicken, beef barbacoa or carnitas

Kids Rice Bowl: spanish rice, black beans, queso, corn tostada - \$12

TOSTADAS

Octopus in Escabeche: pickled onions & carrots, radish, crushed avocado, lime, cilantro - \$11

Shrimp Aguachile: crushed avocado, cilantro - \$9

Mahi Mahi Mango Aguachile: serrano, onion, cucumber, crushed avocado, cilantro, lime juice - \$10

Black Bean: red cabbage slaw, cotija, cucumber crema - \$8

BURRITOS

spanish rice, black beans, queso, corn, flour tortilla, served with salsa verde

Carnitas w/ chipotle salsa - \$15 **Elk Asada** - \$17

Beef Barbacoa w/ macha salsa - \$16

Chicken - \$14 **Veggie** - \$13

QUESADILLAS

served on house-made nixtamal tortillas with salsa verde - \$5

Choice of: pork al pastor (+\$2), green chili chicken (+\$2) or beef barbacoa (+\$3)

CALLING ALL NIGHT OWLS!

Reverse Happy Hour nightly 8-10pm.

COCKTAILS

Blanco Spritz: White Vermouth, prosecco - \$11

Wa-haca Margarita: Lunazul blanco, Pluma Negra espadin mezcal, triple sec, house-made sour, watermelon agua fresca - \$13

Hip Hip Jorge: Pisco, triple sec, orgeat, lemon, pineapple, lemon wheel - \$13

House Margarita: Lunazul blanco, triple sec, house-made sour, lime wedge - \$12

Tequila Sunset: Oak barrel aged negroni "sunrise", grapefruit juice, lime juice - \$14

Macario: Lunazul blanco, Wyoming whiskey, pineapple, house-made sour - \$13

WINE

Estancia Pinot Noir - \$12

Lachargo Rose - \$12

Meridian Chardonnay - \$12

Bodini Malbec - \$12

Mud House Sauv Blanc - \$12

Mionetto Prosecco - \$12

DRAFT BEER

Kahlo - \$8

8.6%, West Coast DIPA

Red-Tailed Ale - \$8

5%, Amber Ale

El Dorado - \$8

5.1%, Blood Orange Hefeweizen

Costa Oeste - \$8

6.2%, West Coast Pilsner

Pina Colada IPA - \$8

5.7%, Fruity IPA

Si Senior - \$8

5%, Mexican Lager

Pono Life - \$8

6.8%, Hazy IPA

Cerveza de Mesa - \$8

4.3%, Patio Pounder

CANNED BEER

Vixen - \$17

Oud Bruin Sour Ale

Vixen Mistress - \$17

Oud Bruin Sour Ale w/ Blackberries

Vixen Goddess - \$17

Oud Bruin Sour Ale w/ Plums

Athletic Brewing - \$8

N/A Free Wave IPA, Lite Pils

Tram-Line - \$9

Highpoint Cider

Transplant - \$9

Highpoint Cider

Maui Hard Seltzer - \$7

POG, Dragon Fruit, Acai, Citrus

Highwayman - \$8

Pilsner

Family Vacation - \$8

Golden Ale

Wilson - \$8

Mountain Style IPA

The Walrus - \$8

Hazy IPA

Mountain Jam Vol. 8 - \$8

Hazy IPA

Siren Song - \$10

Belgian-Style Quadruple

Avarice & Greed - \$10

Belgian Strong Golden Ale

Heyzeus - \$8

Mexican Style Lager

Pilsgnar - \$8

Pilsner

Killer Bees - \$8

Blonde Ale

Melvin IPA - \$8

IPA

Juice Theorem - \$8

IPA

Back in Da Haze - \$8

Hazy IPA

Star Valley - \$8

IPA

NON-ALCOHOLIC

Mexican Sodas - \$7

Horchata - \$6

Agua Fresca - \$6

PROUDLY
SERVING



MELVIN
BREWING



ROADHOUSE
BREWING CO.