



APERITIVOS

SALSA TRIO GF/V \$6

Corn tortilla chips with house-made fire-roasted, tomatillo verde, & grilled habanero salsas

FIRECRACKER BRUSSELS GF/V \$8

Crispy brussels sprouts tossed in hot honey with corn & black bean salsa, pickled red onion, lime-chipotle crema & cotija cheese

FIRECRACKER CHICHARRONES \$8

Crispy pork rinds tossed in chili-lime seasoning with hot honey, pickled red onion, jalapeños, & cilantro
Served with a side of lime crema

DIRTY FRIES GF/V \$9

Sweet potato fries with jalapeño queso, pico, pickled onions, lime-chipotle cream, & cilantro

JALAPEÑO QUESO GF/V \$10

Served with corn tortilla chips

GUACAMOLE GF/V \$12

Fresh avocado, lime, pico, & cilantro served with corn tortilla chips

CHICKEN WINGS GF \$15

Crispy chicken wings tossed in your choice of Boca sauce, habanero sauce, or hot honey with lime crema & pickled peppers

NACHOS TOTOPOS GF/V \$15

Corn tortilla chips tossed in arbol chile salsa with shredded jack cheese, cotija cheese, lime crema, & cilantro

*Add Marinated Grilled Chicken, Chicken Tinga, or Pork Al Pastor +\$4
Add Sloppy Joe, or Fried Fish +\$5
Add Beef Barbacoa or Cajun Shrimp (fried or grilled) +\$6*

CARIBBEAN CEVICHE \$15

Fresh fish & shrimp marinated in lime & orange juice with pineapple, cucumber, red onion, habanero vinaigrette, & cilantro
Served with 4 house-made tostadas

DULCES

SPICED COCONUT TRES LECHES \$9

Traditional sponge cake soaked in rich vanilla, spiced rum, & coconut 3-milk blend topped with whipped cream & toasted coconut

CHURRO FUNNEL CAKE \$12

Crispy star-piped churro dough with cinnamon sugar, a caramel drizzel, & powdered sugar
Served with a warm coconut rum dipping sauce

TACOS

All tacos are served on crispy corn tortillas unless otherwise noted & topped with cilantro

\$4.50 each X 4 for \$18 X 10 for \$42

MARINATED GRILLED CHICKEN GF

Grilled chicken marinated in lemon, lime, & spices with fire-roasted salsa & taquería onions

BRAISED CHICKEN TINGA GF

Slow-braised chicken in tomato & chipotle with rajas, & tomatillo verde salsa

PORK AL PASTOR GF

Achiote marinated pork al pastor with charred pineapple chimichurri & taquería onions

SLOPPY JOE

Ground beef with fire-roasted salsa, shredded lettuce, & jack cheese

BEEF BARBACOA GF

Slow-braised beef barbacoa brisket with pickled red onion, chipotle crema, & cotija cheese

FRIED FISH

Fried grouper with citrus cabbage slaw, pico, & Cajun remoulade served on flour tortillas

CAJUN SHRIMP

Fried shrimp with citrus cabbage slaw & Cajun remoulade served on flour tortillas

BRUSSELS SPROUTS GFO/V

Crispy brussels sprouts tossed in hot honey with corn & black bean salsa, rajas, & poblano aioli

MEATLESS CHORIZO GFO/V

Vegan sausage with pickled red onion & tomatillo verde salsa

EMPANADAS \$9 (PICK 2)

POLLO

Fried masa filled with marinated grilled chicken, grilled peppers & onions, & jack cheese
Served with sides of aji amarillo & lime crema

BEEF BARBACOA

Fried masa filled with slow-braised beef barbacoa brisket & jack cheese
Served with sides of chipotle aioli & lime crema

PORK AL PASTOR & PINEAPPLE

Fried masa filled with achiote marinated pork al pastor, grilled pineapple, & onion
Served with sides of fire-roasted & arbol salsas

V - Vegetarian X VO - Vegetarian Option
GF - Gluten Free X GFO - Gluten Free Option
20% gratuity will be added to parties of 6+
Split checks are not available for parties of 6+
20% gratuity will be added to all tabs left open at the end of the night X A 3.5% discount will be applied to cash payments

