

STARTERS

NACHOS | \$10

House-made tortilla chips, house queso, house pico, guacasaca, pickled jalapeños Add Grilled Chicken | \$4 or Seared Prime Ribeye | \$6

CEVICHE | \$17

WILD ALASKAN HALIBUT, ONION, GARLIC, LIME JUICE, CILANTRO WITH HOUSE-MADE TORTILLA CHIPS

SPICY SHRIMP QUESADILLA | \$15

LARGE FLOUR TORTILLA STUFFED WITH GRILLED SHRIMP, MONTEREY JACK CHEESE, ASIAN-STYLE SLAW AND TOPPED WITH SPICY MAYO & GREEN ONIONS

> CHIPS & GUACAMOLE | \$8 SMASHED AVOCADO, LIME JUICE, & CILANTRO

CHIPS & HOUSE QUESO OR PICO | \$6

CHOOSE ONE OR HAVE BOTH | +\$2

SOUP, SALAD, ETC.

POZOLE CUP | \$4 OR BOWL | \$8

Stewed pork, hominy, chili broth, house crema, radish, pickled red onion, papas fritas, cilantro with warmed tortillas

CHILE VERDE CUP | \$4 OR | BOWL \$8

SHREDDED CHICKEN, FIRE-ROASTED POBLANO, JALAPEÑO, TOMATILLO BROTH, HOUSE CREMA, CILANTRO WITH WARMED TORTILLAS

CAESAR SALAD | \$6

CHOPPED ROMAINE, CAESAR VINAIGRETTE, HOUSE PICO, SHAVED MANCHEGO, PAPAS FRITAS ADD GRILLED CHICKEN | \$4, SPICY SAUTEED SHRIMP | \$5, OR SEARED PRIME RIBEYE STEAK | \$6

CUBAN RICE & BEANS | CUP \$3 OR BOWL | \$6

WHITE RICE, SLOW-COOKED CUBAN-STYLE BLACK BEANS, CHORIZO, BELL PEPPERS, CILANTRO VEGETARIAN OPTION ALSO AVAILABLE

FAJITAS

GRIDDLED PROTEIN OF CHOICE, GREEN & RED BELL PEPPERS, YELLOW ONIONS, HOUSE PICO, CREMA, AND QUESO FRESCO SERVED WITH 4 La Cosecha corn tortillas, cilantro rice, and black beans Add house-made guac / +\$2

Choose from prime ribeye | \$32, Gulf shrimp | \$24, or a mix of the two | \$30

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



STREET TACOS

Three street-size tacos served with esquites & chopped salad Make it a bowl: Choose a filling from below to top our Cuban rice & beans | + \$3

SEARED STEAK TACOS | \$16 PRIME RIBEYE, ONION, CILANTRO, SQUEEZE OF LIME, HOUSE CREMA

LAMB BIRRIA TACOS | \$18 CRISPY-FRIED BRAISED LAMB TACOS MADE WITH QUESO QUESADILLA CHEESE AND TOPPED WITH CREMA & FRESH CILANTRO WITH SMOKY TOMATO SAUCE

Mango Braised Pork Tacos | \$13 House braised pork, grilled pineapple pico, house crema, cilantro

BAJA SHRIMP TACOS | \$15 SPICY SAUTEED SHRIMP, QUESO FRESCO, SLICED AVOCADO, SALSA VERDE

JERK SWEET POTATO & ZUCCHINI TACOS | \$11 ROASTED SWEET POTATO, ZUCCHINI & RED ONION, MANGO PICO, HOUSE CREMA, CILANTRO Fish Tacos | \$14 Blackened fish of the day, mango pico, chipotle crema, cilantro

Adobo Mushroom and Kale Tacos | \$13 Sautéed shiitake, oyster mushrooms & kale in adobo sauce, pickled red onions, queso fresco, papas fritas

> BBQ BRISKET TACOS | \$13 SMOKED BRISKET, HOUSE BBQ SAUCE, CREAMY COLESLAW, GREEN ONION

> TEQUILA LIME CHICKEN TACOS | \$13 GRILLED CHICKEN, HOUSE PICO, HOUSE CREMA, CILANTRO

> AL PASTOR TACOS | \$13 SEASONED PORK, GRILLED PINEAPPLE, DICED WHITE ONION, SALSA VERDE

FAMILY-STYLE TACO DINNER \$25/person This sample menu is based on two guests					
			CHOOSE AN APPETIZER	CHOOSE TWO TACO FILLINGS	CHOOSE A DESSERT TO SHARE
			TO SHARE		
	FOUR TACOS/PERSON SERVED	FRESH-BAKED DARK			
VEGGIE OR CHICKEN NACHOS	WITH ESQUITES CORN SALAD	CHOCOLATE CHIP COOKIE WITH			
	OR CAESAR SALAD	HOUSE-MADE ICE CREAM			
HOUSE-MADE TORTILLA CHIPS,					
HOUSE QUESO, HOUSE PICO,	SEE ABOVE FOR ALL OPTIONS	WARM FRUIT PASTRY WITH			
GUACASACA, PICKLED JALAPEÑOS		HOUSE-MADE ICE CREAM			

LOCAL PARTNERS: CAMBRIDGE WOODFIRED POTTERY, FISCHER FAMILY FARMS, LA COSECHA, RESCUED WOODWORKS 608, RUSTY DOG COFFEE, SITKA SALMON SHARES