

SOUP

POZOLE ROJO

heartly soup of braised pork in tomato, chili and hominy broth, shredded cabbage, cilantro, onion, radish, lime, served with crispy tostadas – 13

SOPA AZTECA

tomato and ancho chili broth, your choice of protein, diced onion, cilantro, grilled corn, crispy tortilla strips – 9/12 (s)(v) add avocado +2

SALADS

add choice of protein (listed below) to any salad!

CAESAR SALAD crispy romaine lettuce, creamy garlic and anchovy vinaigrette, lemon, cotija cheese, durito croutons – 12 (v)(g)

ENSALADA ONTOÑO butternut squash, spinach, queso fresco, lime, red onion, crispy black beans, pepita salsa macha – 10 (v)

CHOPPED SALAD

seasonal mixed greens, avocado, sliced radish, queso fresco, grilled corn, pico de gallo, black beans, house-made tortilla strips, Mexican oregano vinaigrette – 15 (v)

three tacos on corn tortillas

AL PASTOR marinated grilled pork, avocado salsa, pineapple, diced onion, cilantro, habanero hot sauce on the side – 14

POLLO ASADO

Grilled achiote-marinated chicken thighs, avocado salsa, pineapple, diced onion, cilantro – 13

Poquitos Poquitos Poquitos

APPETIZERS

SALSA TRIO pico de gallo, tomato jalapeño salsa, tomatillo salsa, served with chips – 7 ☿

GUACAMOLE fresh avocado, cilantro, lime, onion, tomato, serrano chile, served with chips – 8/15 ☿

JALAPEÑO QUESO

house-made queso, jalapeño, served with chips – 7 (v)
add house-made chorizo +3

PLATOS

CHILAQUILES house tortilla chips tossed in choice of roasted tomato jalapeño sauce or tomatillo sauce, topped with two free-range eggs*, cotija, pico de gallo, crema, cilantro – 12 (v) add choice of protein (below)

BREAKFAST BURRITO scrambled eggs*, potatoes, Monterey jack, choice of chorizo, bacon, or spicy sautéed mushrooms & kale, topped with red sauce and crema – 15 (v)(g)

HUEVOS RANCHEROS house-made tostadas, black beans, two free-range eggs*, cilantro, cotija, your choice of roasted-tomato-jalapeño sauce, tomatillo sauce, or both sauces – 12 (v)
add choice of protein (boxed below)

TEXAS STYLE BREAKFAST TACOS two flour tortillas, scrambled eggs*, bacon, house-made cheese sauce, salsa verde, green onion, served with breakfast potatoes – 15 (g)

TACO PLATOS

 add rice & beans or house salad +3

CARNE ASADA Sliced, grilled steak with avocado salsa, cilantro, onion and cotija – 15

BAJA FISH grilled or beer battered mahi mahi, cabbage, pico de gallo, Japanese mayo, cilantro – 16 beer battered (g)

KALE AND MUSHROOM spicy kale and sautéed mushrooms, crema*, cotija – 12 (s)(v)
☿ *vegan cashew crema available

PROTEIN CHOICES:

chicken tinga (+4) · al pastor (+4) · carnitas (+4) · pollo asada (+4) · beef barbacoa (+4) · carne asada (+7)
shrimp en salsa brava (+7) · kale & mushroom (+4 ☿) · jackfruit tinga (+4 ☿) · soy chorizo (+4 ☿)

(v) vegetarian (s) spicy ☿ vegan (g) contains gluten

*Consuming raw or undercooked food can increase the risk of exposure to foodborne illness.

MARGARITAS



THE PURISTS

tart, simple, and classically prepared

PURIST Javelina blanco, lime, agave – 13

MEZCAL PURIST Illegal mezcal, lime, agave – 16

PALOMA Cazadores blanco, grapefruit, lime, agave – 15

CADILLAC Espolon reposado, Grand Marnier, lime, agave – 18

SPICY PURIST jalapeño-infused Javelina blanco – 14



HOUSE MARGARITAS

all made with Javelina Blanco tequila and our house-made Poquitos sour mix and fresh juices

POQUITOS MARGARITA salt rim – 13

MANGO MARGARITA chipotle cinnamon salt rim – 14

CUCUMBER MARGARITA coriander salt rim – 14

GUAVA GINGER MARGARITA lavender salt rim – 14

COCONUT MARGARITA jalapeño salt rim – 14

PRICKLY PEAR MARGARITA hibiscus peppercorn salt rim – 14

PINEAPPLE MARGARITA garam marsala salt rim – 14

HOUSE COCKTAILS

TACOMA-LOMA Rayu espadin mezcal, grapefruit, lime, agave – 13

JUAN COLLINS MG botanical mezcal, tonic, lime, orange, mint – 13

TEXAS RANCH WATER Jarritos agua mineral, Javelina tequila blanco, lime – 10

MICHELADA house-made spicy achiote mix added to your favorite beer – +3

AGUA FRESCA MIMOSA cava with house-made seasonal agua fresca – 9 (glass) / 30 (carafe)

HORNITOS ESPRESSO Owen's espresso martini mix, Hornitos reposado – 11

POQUITA MARIA tequila, house spicy achiote mix and pickled jalapeno served in a short glass – 9

WINE

ALBARINO Nortico – 10/40

SPARKLING TEMPRANILLO ROSÉ Land Mass – 12/20 (500ml)

PROSECCO La Bella – 9/36

TEMPRANILLO Flaco – 9/36

CABERNET SAUVIGNON Kind Stranger – 11/44

CERVEZAS



our list of cervezas rotates often—please scan the QR code to see our current list

NON-ALCOHOLIC

AGUA FRESCA

ask your server for today's rotating flavor – 5/9

HORCHATA – 5/9

contains dairy

CAFFE VITA COFFEE – 4

OWEN'S NITRO

ESPRESSO – 5

ICED TEA – 4

JARRITOS tamarind, pineapple, lime, or agua mineral – 4

RED BULL – 5

SODA Sprite, Coke, Diet Coke, Root Beer – 3

GINGER BEER – 3.5

Poquitos

DESSERT

CARROT CAKE TRES LECHEs

spiced carrot and walnut cake soaked in cinnamon tres leches with lime and tajin – 6 (v)(g)

CHOCOLATE LAVA CAKE

warm chocolate cake with melted chocolate core, pepita ancho chile peanut brittle – 6 (v)(g)

FLAN horchata and rum custard, pineapple raisin compote – 6 (v)

COCONUT TAPIOCA PARFAIT

coconut tapioca, layered with diced mango, passion fruit caramel, toasted coconut – 6 ☸

ICE CREAM house-made dulce de leche and tortilla crunch with chocolate swirl – 6 (v)

(v) vegetarian (g) contains gluten (☸) vegan