



GUACAMOLE

- FRESH GUACAMOLE** V GF **11.39**
Smashed Creamy Avocado Made Daily with Fresh Cilantro, Tomatoes, Onions, and Jalapeños
- CARAMELIZED PINEAPPLE & BACON GUACAMOLE** GF **13.69**
Diced Caramelized Pineapple Topped with Bacon Crumbles, Seasoned with Salt, Pepper, and Garlic
- PINEAPPLE HABANERO GUACAMOLE** V GF HOT **13.29**
Avocado Mixed with Fiery Habanero Peppers, Red Onions, Tomatoes, Lime, Cilantro, and Diced Pineapples
- GHOST PEPPER FAJITA GUACAMOLE** HOT **13.79**
Fajita Spiced Creamy Avocado with Diced Roasted Onions, Peppers and Garlic, Mixed with Ghost Peppers
- ROASTED POBLANO & CORN GUACAMOLE** V GF **12.89**
Roasted Poblano and Charred Corn, Garlic, and Cilantro Mixed with Avocado, Tomato, and Lime
- ROASTED RED PEPPER & GARLIC GUACAMOLE** V GF **13.89**
Roasted Garlic Infused Olive Oil with Pieces of Roasted Garlic, Pureed Roasted Red Pepper Mixed in with Avocado Red Onion, Jalapeño, Cilantro, and Lime



SALSAS

- SALSA TRIO** V GF **7.19**
Pick 3 Salsas from our hand-crafted salsa choices. Served with tortilla chips.

SALSA VERDE	(mild)
REGULAR HOUSE SALSA	(mild to medium)
FIRE ROASTED HABANERO HOT	(hot)
FIRE ROASTED TOMATILLO & CORN SALSA	(mild)
CACTUS SALSA	(mild)
STRAWBERRY, MANGO & AVOCADO	(mild)

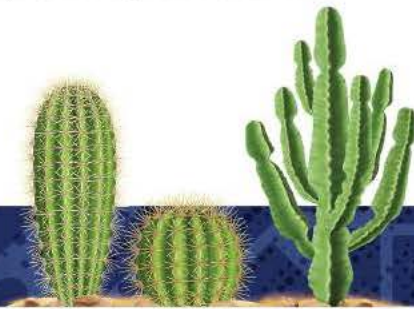
2.69
each

SAUCES

- | | |
|---|--|
| AVOCADO & CILANTRO CREMA | ANCHO CHILI MAYO |
| GHOST PEPPER HOT | SOUTHWESTERN TARTAR |
| CHIPOTLE SOUR CREAM HOT | CREAMY JALAPEÑO HOT |
| GARLIC CILANTRO AIOLI | CHIPOTLE LIME VINAIGRETTE V GF |

APPETIZERS

- QUESO** V **9.79**
A Smooth Mexican Blend of Cheeses Melted to Perfection and Seasoned with Jalapeños and Other Spices; Topped with Pico de Gallo. Available as Fire Style with Habanero Peppers +1
- MEXICAN SHRIMP CEVICHE** GF **15.95**
Cooked Baby Shrimp with Diced Onions, Cucumbers, Tomatoes, Avocado, Jalapeño, and Cilantro; Marinated in Fresh Squeezed Orange Juice and Served on Top of Crispy Green Plantains
- EMPANADAS** **11.55**
Chicken Tinga and Mixed Cheese filled in a Hand Made Corn Masa and Fried to Order; Served with a Creamy Jalapeño Sauce
- CHEESE EMPANADAS** V **10.69**
Filled with Melted Cheese and Scallions, served with Jalapeño Aioli
- GHOST PEPPER WINGS** GF HOT **13.99**
Wings Smothered in either Spicy Ghost Pepper or a Mexican BBQ Sauce; Served with Buttermilk Ranch
- FLAUTAS** **12.45**
A Flour Tortilla Rolled Tightly and Deep-Fried Golden Brown with Seasoned Pulled Chicken; Served with Queso and Avocado Crema
- SOUTHWEST FLAUTAS** GF **12.75**
Hand Rolled Flour Tortilla Stuffed with Cream Cheese, Red and Green Peppers, Corn, Black Beans, and Scallions; Topped with Southwest Seasoning and served with Avocado Crema and Queso
- FAT CACTUS NACHOS** V **11.50**
Nachos Smothered in Refried Beans, Queso, Tomatoes, Lettuce, Pico de Gallo, Avocado Crema, Sour Cream, Jalapeños, and Mixed Cheese. Choice of: Chicken Tinga or Ground Beef for +3.25, Steak +4.25, Shrimp +4.50; Make it Fajita Style for +1.25.
- FIRE WONTONS** GF **10.79**
Deep Fried to a Crisp and filled with Jalapeño Cream Cheese and Cheddar Cheese, served with Garlic Cilantro Aioli
- MEXICAN STREET CORN** GF **8.79**
Corn Tossed in a Chipotle Cream Sauce, Cilantro, Jalapeños, Cotija Cheese, and Fresh Squeezed Lime on or off the cob
- CAJUN GARLIC SHRIMP** HOT **14.49**
Shrimp marinated in Garlic and Cajun Spices, Sautéed in Butter; Served with Southwest Tartar Sauce
- TACOS DORADOS** **13.78**
3 Corn Tortillas Stuffed with Creamy Potato and Chorizo, Deep Fried, Topped with Sour Cream, Shredded Iceberg Lettuce and Cotija Cheese, Served with a Side of Creamy Salsa Verde
- TOSTADAS** **11.85**
Crispy Corn Tortilla Topped with Refried Beans, Lettuce, Sour Cream, Queso Fresco and Oaxaca Cheese. Add Chicken +1.75 Add Ground Beef +1.25 Add Carnitas +1.25



SOUPS & SALADS

- TORTILLA SOUP** GF **6.29**
Rich Chicken Broth Flavored with Onions, Tomatoes, Corn, and Black Beans, finished with a Dash of Cream, Crispy Tortilla Chips, Avocado, Sour Cream, and Cheese (Add Chicken +1.25)
- CREAMY MEXICAN CORN SOUP** V **5.50**
Creamy Corn Chowder, with Cilantro, Corn, Onions, and Jalapeños; Mixed with Fresh Mexican Spices
- TOSTADA SALAD** GF **9.35**
3 Mini Crispy Taco Shells Topped with Mexican Rice, Black Beans, Lettuce, Red Cabbage, Pico de Gallo and Mexican Blend Cheese; Served with a Chipotle Lime Vinaigrette

- CAESAR SALAD** **8.78**
Romaine Lettuce with Croutons and Parmesan Cheese; Classic Caesar Dressing
- HOUSE SALAD** V GF **6.75**
Mixed Greens with Cucumber, Tomatoes, and Avocado, Served with Your Choice of Dressing
- CACTUS SALAD** V **9.25**
Silky Cactus Mixed with Corn, Garlic, Jalapeños, Onions, Tomatoes, Jicama, Cotija Cheese, and Lime



ADD PROTEIN

- Chicken +3.25 • Steak +4.25 • Shrimp +4.25
- Ahi Tuna +3.75 • Salmon +5.5

Not all ingredients listed, please inform your server if you have any allergies or restrictions. May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Additional nutritional information available upon request. Automatic gratuity added to parties of 5 or more. Two hour limit on all tables.



FAJITAS

Served with Rice and Beans. Ask your Server for GF option

BLACKENED CHICKEN	20.95	<i>Sautéed with Onions and Peppers, served with Flour or Corn Tortillas, Pico de Gallo, Cheese, Sour Cream, and Guacamole; Topped with Grilled Cactus Slices</i>
CHIMICHURRI CARNE ASADA	25.65	
SURF & TURF	27.95	

VEGETARIAN	17.75	<i>Served with Flour or Corn Tortillas, Sautéed and Roasted Squash, Carrots, Mushrooms, Spinach, Peppers and Onions.</i>
IMPOSSIBLE FAJITA	20.19	

BURRITOS

Served with Tostada Salad, Beans, Sweet Potato or Seasoned Fries

7-LAYER DIP BURRITO	15.25	<i>The Famous 7-layer Dip Wrapped in a Warm Soft Tortilla and Stuffed with Black Beans, Mexican Rice, Guacamole, Chipotle Sour Cream, Garlic Cilantro Aioli, Lettuce, Pico de Gallo and Cheese.</i>
CAJUN BURRITO	16.95	<i>Stuffed with Mexican Rice, Refried Beans, Corn, Jalapeño Cream Sauce, and Mexican blend Cheese. Choice of Grilled Chicken or Steak.</i>
CHIPOTLE BURRITO	16.35	<i>Fried Chicken Breast, Mexican Rice, Fried Onions, Pico de Gallo, Mexican Blend Cheese and Chipotle Cream Sauce</i>
REVOLUTION BURRITO	18.19	<i>Steak, Mexican Rice, Fried Jalapeño Rings, Black Beans, Sautéed Onions, Mexican Blend Cheese, and Roasted Habanero Salsa</i>
MICHOACÁNO BURRITO	18.29	<i>Shredded Chicken Seasoned with Authentic Mexican Spices, Mexican Rice, Black Beans, Pico de Gallo, Oaxaca Cheese and Chili Arbol Sauce</i>

SMOTHER ANY BURRITO WITH SALSA VERDE, RED ENCHILADA SAUCE, MOLE, QUESO, AND MIXED CHEESE OR MAKE IT CHIMICHANGA STYLE FOR

+2.75



ENCHILADAS

Served with Rice and Beans

3 Corn Tortillas **Stuffed with your Choice of:**
 Cheese and Onion +13.85 • Spinach & Portobello Mushroom +16.05
 Chicken +17.05 • Carnitas +15.95 • Ground Beef +15.25

All Topped with Monterey Jack and Cotija Cheese and pico de gallo



SAUCE OPTIONS (Choose One)
 Red Enchilada Sauce • Mole
 Salsa Verde • Queso

SIDES

Jalapeño Cheddar Corn Bread	4.25	Pico de Gallo	0.75
Cilantro Lime Rice	3.59	Sweet or Green Plantains	5.79
Mexican Rice	3.59	Corn Tortillas	2.49
Black Beans	3.25	Flour Tortillas	2.49
Refried Beans	3.25	Queso	3.79
Guacamole	2.25	French Fries	4.39
Sour Cream	0.75	Grilled Cactus	4.39

QUESADILLAS

Served with Rice and Beans or Seasoned Fries

<i>Large Flour Tortilla with Melted Cheese and garlic cilantro ranch sauce; Served with Pico de gallo, Guacamole, and Sour Cream</i>	CHICKEN	14.95
	BARBACOA	16.55
	SHRIMP	16.95
	CARNITAS	15.50
	CHEESE	12.25

TACO COMBINATIONS

Each Taco Combination is Served with Two Tacos

PORK BELLY TACO	16.95	<i>Tender Pork Belly Caramelized in a Sweet and Spicy Marmalade; Topped with Red Cabbage, Carrot, and Cilantro Slaw; Red Ancho Chili Mayonnaise; Served with Yuca Frita and Mexican Rice</i>
KOREAN SHORT RIB	19.85	<i>Tender Shredded Short Ribs Braised in Korean Spices and Topped with Red Cabbage, Red Onion, Jicama and Cilantro; Garnished with Cotija Cheese, Scallions, Sesame Seeds, and a Garlic Cilantro Aioli; Served with Mexican Corn and Rice</i>
CHIPOTLE LIME CAULIFLOWER	15.25	<i>Cauliflower Florets Marinated in Cajun Spices and Roasted to Perfection; Topped with Pickled Red Onions, Jicama, Cilantro, and Roasted Red Pepper Chipotle Crema; Garnished with Cotija Cheese and Served with Cilantro Lime Rice and Black Beans</i>
COCONUT SHRIMP WACA TACO	20.45	<i>Fried Shrimp Battered in Coconut Panko and Topped with Red Cabbage, Pico de Gallo, and Tartar sauce; Garnished with Cotija Cheese and Doubled with a Crunchy and Soft Tortilla; Served with Cilantro Lime Rice and Sweet Plantains</i>
JAMAICAN JERK CHICKEN	16.15	<i>Grilled Tender Chicken Breast in Jerk Seasoning; Topped with Mango Cilantro Slaw and Garlic Cilantro Aioli; Served with Maduros and Cilantro Lime Rice</i>
OXTAIL TACO	19.25	<i>Oxtail Cooked and Marinated in a Guajillo Sauce and Topped with Pico de Gallo, Sour Cream, and Cotija Cheese; Served with Mexican Rice and Black Beans</i>
CHIMICHURRI STEAK	20.96	<i>Grilled Steak Marinated in Classic Green Chimichurri Sauce; Topped with Pico de Gallo, Salsa Verde, and Cotija Cheese; Served with Mexican Rice and your Choice of Beans</i>

ENTREES

Served with Mexican Rice, Beans, Tostada Salad or Jalapeño Cheddar Corn Bread (Choice of Two)

CHICKEN FAJITA STUFFED PEPPER <i>(vegetarian option available)</i>	18.75	<i>Whole Green Bell Pepper Stuffed with Cilantro Lime Rice, Black Beans, Onions, Corn, Chicken, Tomatoes, and Mixed Cheese; Topped with Queso and Enchilada Sauce; Served with a side of Jalapeno Cheddar Cornbread and a Tostada Salad</i>
CHILI RELLENO	19.39	<i>Poblano Pepper Lightly Battered and Fried and Stuffed with a Mexican and Oaxaca Blend Cheese or with Ground Beef and Mixed Cheese; Topped with an Authentic Mexican Red Sauce and Cotija Cheese</i>
CHIMICHURRI CARNE ASADA	28.85	<i>Steak Cooked with Onion and Lime Garlic Marinade; Served with Chimichurri Sauce</i>
BLACKENED SALMON	25.25	<i>Salmon Cooked in Mexican Spices and Topped with Garlic Cajun Butter</i>
BRAISED MEXICAN OXTAIL	26.75	<i>Oxtail Braised and Cooked in an Authentic Red Adobo Sauce, Onions, Peppers, and Garlic; Served with Cilantro Lime Rice, Black Beans.</i>
PESCADO A LA MEXICANA	27.78	<i>Sauteed Fillet White Fish and Shrimp Topped with Caramelized Onion, Tomato and Jalapeños; Served with Mexican Rice and a Tostada Salad</i>

vegetarian gluten free spicy



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DESSERT MENU

PANCHICANO

Crispy Coated Sweet Corn Cake on top of a Sweet and Creamy Tres Leches; Served with Salted Caramel Ice Cream and Topped with White Chocolate Drizzle and Whipped Cream

CARAMELIZED BANANA STUFFED TRES LECHE

Traditional Tres Leche Stuffed with Caramelized Bourbon, Bananas and Topped with Whipped Cream and Fresh Fruit

TACO EXPLOSION

Crunchy Shell Filled with Ice Cream and Chocolate and Deep Fried in Pancake Batter, Topped with Chocolate, White Chocolate and Caramel; Served with a Raspberry Compote and Chocolate Syrup

CHURROS *Caramel Filled*

MEXICAN HOT CHOCOLATE BROWNIE SUNDAE

COCONUT FLAN GF

ESPRESSO CRÈME BRULE

Velvety Smooth Custard Infused with Espresso

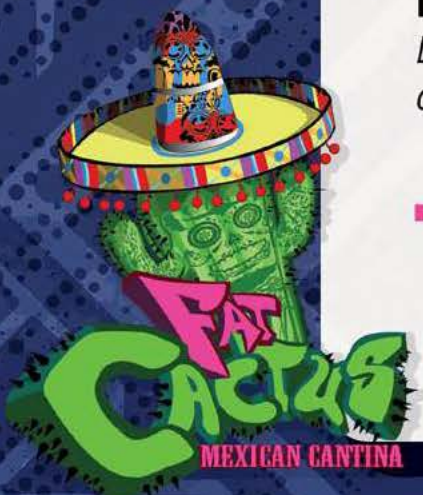
DULCE DE LECHE CHEESECAKE

Decadent Cheesecake with Heavenly Sweet Caramelized, Condensed Milk, Topped with Caramel Sauce and Whipped Cream

FRUITA BOMBA

Lucious White Chocolate Shell Drizzled with Milk Chocolate and Filled with mango, Raspberry and Passionfruit Ice Cream

10.79 EACH



SOCIAL HOUR

NACHOS **7.39**

Nachos smothered in refried beans, chicken or ground beef, queso, tomatoes, lettuce, pico de gallo, topped with avocado, crema, sour cream and mixed cheese. Add ground beef or chicken tinga +\$2.00

EMPANADAS (2 pieces)..... **6.25**

Chicken or cheese wrapped in a flaky shell and fried

MEXICAN STREET CORN   **5.39**

A cup of our delicious corn tossed in a chipotle cream aioli, cilantro, jalapeños, cotija cheese and fresh squeezed lime

FLAUTAS (4 pieces)..... **8.49**


Pulled seasoned chicken or Southwest, rolled in a flour tortilla and deep fried to golden brown; served with queso and avocado crema

TACO (Single taco)..... **3.29**

Chicken or ground beef taco in a soft or crunchy shell; with lettuce, pico de gallo and Mexican blend cheese

DUO **5.69**

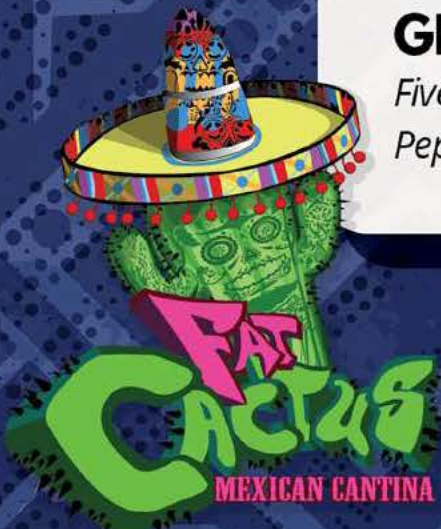
Queso and Guacamole served with tortilla chips

FIRE WONTONS  **5.95**

Five wontons filled with jalapeños, cream cheese and cheddar cheese

GHOST PEPPER WINGS   **9.00**

Five Wings Smothered in either in Mexican BBQ sauce or Ghost Pepper Sauce, served with buttermilk ranch



MONDAY TO FRIDAY
4PM - 7PM
(BAR ONLY)



SOCIAL HOUR

MONDAY TO FRIDAY
4PM - 7PM **BAR ONLY**

**CLASSIC MARGARITA
ON THE ROCKS**

\$6

FROZEN SANGRIA

\$6

HOUSE TEQUILA SHOTS

\$4

CORONA (BOTTLE)

\$4

PACIFICO DRAFT

\$3