

CHIPS & DIPS

CHARRED JALAPENO GUACAMOLE | \$15  
Onions, jalapeños, tomato, cilantro & fresh lime juice

TROPICAL GUACAMOLE | \$16 
Fresh mango & pineapple with jalapeño, red onion, tomato & cilantro

GUACAMOLE FUNDIDO | \$17
Our signature guacamole topped with chorizo, queso fresco & cilantro

QUESO FUNDIDO | \$14
Chorizo, tomato, onions & jalapeños with a Mexican cheese blend

QUESO BLANCO | \$15  
Mexican cheese blend with jalapeños, onions, cilantro, cotija cheese & smokey chile de árbol

TO SHARE

STREET CORN CALAMARI | \$18
Mexican seasoning, cotija cheese, spicy panko, fresh lime juice, cilantro, cayenne pepper & chipotle mayo

BANG BANG CAULIFLOWER | \$14  
Lightly fried bite-sized cauliflower tossed in our signature sweet & spicy bang bang sauce topped with sesame seeds and cilantro

NACHOS | \$14  
Black beans, queso mixto, Pico de Gallo, pickled onions, cilantro sour cream & chopped romaine lettuce.
add: pollo asado or chorizo \$5 | shrimp, birria or torso asado \$6

TOKYO NACHOS | \$16 
Fresh ahi tuna, avocado, serrano peppers, nori, sesame seeds, cilantro, drizzled with sriracha mayo & a miso glaze over crispy wonton chips

BIRRIA EMPANADAS | \$13
Two large birria and Oaxaca cheese stuffed empanadas, topped with cilantro sour cream and micro cilantro

FLAUTAS | \$14
Pulled chicken, sautéed onions & tomato in a lightly fried corn tortilla with cotija cheese, cilantro sour cream and Pico de Gallo on a bed of lettuce

MEXICAN STREET CORN | \$11 
Roasted corn off the cob, cotija cheese, spicy panko, lime juice, cilantro & cayenne pepper

EDAMAME TOREADO | \$10 
Charred and tossed in sesame garlic chili oil, topped with kosher salt crystals & red pepper flakes

HOT HONEY BRUSSEL SPROUTS | \$14  
Charred & drizzled with hot honey, red chili flakes & kosher salt

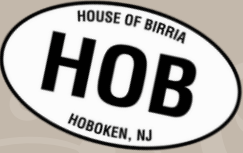
SOUP & SALADS

CHOPPED CAESAR SALAD | \$14 
Romaine lettuce, radish, charred corn & spicy panko chopped and tossed in a serrano pepper Caesar dressing
add: pollo asado or shrimp \$5 | carne asada \$7

JARDIN SALAD | \$12 
Spring mix, avocado, corn, radish, cherry tomatoes, red onions & tortilla strips tossed in a honey jalapeño dressing
add: pollo asado or chorizo \$5 | birria or shrimp \$6 | carne asada \$7

CHICKEN RICE SOUP | \$12
Chicken & vegetable soup served over Mexican rice

BIRRIA



BIRRIA DUMPLINGS | \$18
6 homemade birria dumplings served with a gochujang consommé

BIRRIA TACOS | \$21 
Slow cooked brisket & short rib blend, Oaxaca cheese, onions & cilantro, served with consommé (3 per order)

CHICKEN BIRRIA TACOS | \$20
Chicken breast pulled & cooked in a Birria style broth, Oaxaca cheese, onions & cilantro, served with consommé (3 per order)

BIRRIA QUESADILLA | \$19 
Slow cooked brisket & short rib birria, Oaxaca & mozzarella cheese, onions & cilantro, served with consommé

CHICKEN BIRRIA QUESADILLA | \$18
Chicken breast pulled & cooked in a Birria style broth, Oaxaca & mozzarella cheese, onions & cilantro, served with consommé

BIRRIA GRILLED CHEESE | \$16
Slow cooked brisket & short rib blend on sourdough bread with pepper jack, Monterey Jack & cheddar cheeses, onion & cilantro, served with consommé

BIRRIA MAC & CHEESE | \$17
Monterey Jack, gruyere & sharp cheddar cheese blend with sautéed jalapeños, topped with our signature beef birria, spicy panko, red onion & cilantro

TACOS

CLASSIC

POLLO ASADO | \$6/EA
Chipotle marinated chicken breast with Pico de Gallo & cilantro sour cream, served on a corn tortilla

CHORIZO | \$6/EA
Crumbled chorizo, guacamole, cotija cheese, served on a corn tortilla

MARGARITA SHRIMP | \$7/EA
Tequila marinated shrimp, fresh guacamole & Pico de Gallo, served on a corn tortilla

VEGGIE HARVEST | \$5 
Diced sweet potatoes, zucchini, squash, black beans & shaved Brussel sprouts tossed in hot honey & topped with queso fresco, served on a corn tortilla

BANG BANG CAULIFLOWER | \$7/EA 
Lightly fried bite-sized cauliflower tossed in our signature sweet & spicy bang bang sauce topped with sesame seeds and cilantro, served on a flour tortilla

TORO ASADO | \$5/EA
Flank steak marinated in a spicy homemade chimichurri sauce and pickled onions, served on a corn tortilla

PREMIUM

AL PASTOR CHICKEN | \$8/EA 
Chicken breast seasoned with a rich marinade of Mexican peppers and spices with grilled pineapple, cilantro, and red onions, served on a corn tortilla

CARNE ASADA | \$8/EA
Marinated skirt steak, fresh guacamole, queso fresco, pickled onions & spicy chimichurri sauce, served on a corn tortilla

BAJA | \$7/EA
Modelo-battered cod fish, fresh cabbage, pickled onions, Pico de Gallo & jalapeño salsa, served on a corn tortilla

LARGE PLATES

SIZZLIN' FAJITAS | \$28
Choice of chicken, steak or shrimp with bell peppers & sautéed onions, served with Mexican rice & beans, guacamole & cilantro sour cream. Comes with your choice of soft flour or corn tortilla

CHICKEN QUESADILLA | \$16
Chipotle marinated chicken, Oaxaca & mozzarella cheese, Pico de Gallo and cilantro sour cream stuffed in a flour tortilla

SHRIMP FAJITA'DILLA | \$17
Margarita shrimp, pepper jack, Monterey Jack & cheddar cheeses with bell peppers & onions, served with Pico de Gallo & cilantro sour cream

SOUTHWEST VEGGIE QUESADILLA | \$14 
Bell peppers, black beans, corn & onion with a Mexican cheese blend served with Pico de Gallo & sour cream

STREET BOWL | \$13 
Mexican rice, black beans, lettuce, fresh guacamole, corn, Pico de Gallo, cilantro sour cream & cilantro
add: pollo asado or chorizo \$5 | birria or shrimp \$6 | carne asada \$7

BIRRIA FRIED RICE | \$24 
Homemade fried rice with carrots, zucchini squash, scallions, Chinese sausage, sesame seeds topped with a fried egg and birria

STREET CORN MAC & CHEESE | \$18  
Roasted jalapeño, charred sweet corn, sauteed onions, topped with a panko breaded chicken breast

MEZCAL BURGER | \$26 
8oz wagyu blend burger with a fried queso Oaxaca cheese patty, mezcal marinated onions, micro cilantro and charred serrano sauce

CHURRASCO ENCEBOLLADO | \$34
12oz dry rub marinated skirt steak topped with mezcal onions, served with rice, beans and a chimichurri sauce

FOR THE FIESTA

LARGE SHAREABLES (SERVES 4-6)

NACHO GRANDE | \$28 
XL tray of our delicious nachos
add: pollo asado or chorizo \$8 | birria or shrimp \$10 | carne asada \$11

QUESABIRRIA RING | \$45
Our birria quesadilla served in a large sombrero ring

STREET TACO RING | \$35
Platter of street-sized tacos, choose up to 3: pollo asado, toro asado, shrimp or chorizo, served on flour tortillas

STUFFED CHURRO RING | \$38
Stuffed with dulce de leche served with vanilla ice cream in a large sombrero ring

HOMEMADE SAUCES

SALSA VERDE  Jalapeno base avocado tomatillo

SALSA PIRATA   Charred onions and serrano sauce

SALSA ROJA   Chile arbol base salsa

 VEGETARIAN  FAN FAVORITE  VEG  VEGAN  SPICY

COCKTAILS

SIN CITY | \$16

Tequila Ocho Reposado, Shiso-vanilla syrup, passionfruit and lime

PALO PARADISO | \$16

Bacardi Superior Rum, yuzu, pomegranate molasses, black currant, guava and rhubarb topped with an earthy palo santo foam, edible guava leather & a micro flower

LYCHEE SPRITZ | \$17

Botanist Gin, dry vermouth, Suze, lychee syrup and grapefruit soda garnished with fresh mint & lime

LA BRUJERIA | \$15

1800 Coconut, pineapple juice, cranberry juice, lime juice, pineapple wedge, flaming orange wedge & cinnamon

CAFE DE OLLA ESPRESSO MARTINI | \$16

Patron Reposado, Khalua, Cafe de olla & espresso garnished with cocoa powder

LYCHEE & COCONUT MARTINI | \$17

Don Julio Silver, Lychee & Coconut Cordial, Cinzano Dry topped with cotton candy & lychee smoke

PLAYERS CLUB OLD FASHIONED | \$17

Don Julio Anejo, Rittenhouse Rye, fig leave & Elderflower topped with elderflower smoke & an edible benjamin.

PEAR PRESSURE | \$16

Tequila Ocho Reposado, prickly pear, caramel & cava

HOW 'BOUT THEM APPLES | \$16

Tarta de Manzana infused Rittenhouse Rye, PX Sherry, apple spice & shaved nutmeg

MILES AWAY | \$16

Patron Silver tequila, Aperol, opal basil & Strawberry topped with yuzu foam and strawberry

SANGRIA ROJA OR BLANCA | \$16

infused with seasonal fruit

\$25 BUCKETS (32 OZ)

ONE IN A MELON

Cazadores Blanco Tequila, melon, rich syrup, yuzu-lemon blend

LYCHEE ME UP

Stateside Vodka, Lychee, passionfruit liquor, pineapple & yuzu

DRAGONFRUIT LEMONADE

Grey Goose Vodka, house made pink lemonade, dragonfruit & Elderflower cordial

ENERGIZER BUNNY 2.0

Cazadores Blanco Tequila, Bombay Sapphire, Passion Fruit, Mango, tropical Redbull and tropical popping pearls.

BEERS

DRAFT

Modelo Especial \$8
Dos Equis \$8
Blue Moon \$7
Bud Light \$6

BOTTLES & CANS

Pacifico Clara \$8
Corona Extra \$8
Corona Light \$8
Heineken ZERO \$6

SELTZERS & TEAS

SURFSIDE TEAS | \$11

STATESIDE VODKA SODA | \$11

MARGARITAS

CLASSIC MARGARITA | \$14

Cazadores Blanco, House Curaçao, fresh lime juice and Agave, garnished with lime.
flavors: classic lime, strawberry, passion fruit, mango

SKINNY MARGARITA | \$15

512 Tequila Blanco, Cointreau & lime juice, served regular or spicy

MARGARITA FLIGHT | \$26

Choice of 2 frozen & 2 classic margaritas
flavors: classic lime, strawberry, passion fruit, mango

FROZEN MARGARITA | \$16

Made with Cazadores Blanco.
flavors: classic lime, strawberry, passion fruit, mango

FAT FROZEN BULLDOG FOR 2 | \$40

Layered strawberry & mango frozen margarita served with a Coronita bottle on top

MARGARITA BUCKET | \$25

Our classic margarita in a custom Fat Taco bucket.
flavors: classic lime, strawberry, passion fruit, mango

MOCKTAILS

NON HUGO SPRITZ | \$14

Non-alcoholic elderflower liquor, fresh mint, lime juice & soda

PINEAPPLE EXPRESS | \$14

Non-alcoholic pineapple liquor, bitter aperitivo & fresh lime juice topped with foam

NO-JITO | \$12

With fresh mint & lime juice

WATERMELON/YUZU LEMONADE | \$11

Fresh watermelon puree and yuzu juice

DESSERTS

FLAMING FAT TACO | \$16

Home made marshmallow meringue on top of a homemade graham cracker shell stuffed with chocolate ice cream torched & served in flames.

FAT TACO CHOCO TACO | \$7.50/ EA

Inspired by the original! A homemade waffle shell stuffed with vanilla bean ice cream topped with chocolate fudge & crushed peanuts

STUFFED CHURROS | \$15

Stuffed with dulce de leche served with Nutella & vanilla ice cream. Make it a ring to share : \$38

CINNAMON TOAST TRES LECHES | \$12

Traditional tres leches with a cinnamon milk base, topped with homemade cinnamon whipped cream, blueberries and French toast cereal

Menu by Executive Chef Jason Herrera & Mixologist Kevin Cobos