

BAR SNACKS

CHIPOTLE LIME FAVA \$6

Housemade Crispy Fava Beans, Chipotle Lime Seasoning, Lime

'CHICHARRON' \$7

Rice Paper, Buena Spice Blend, Cholula Hot Sauce

LIME TAJIN CUCUMBERS \$5

Slice Pickled Cucumbers, Tajin, Fresh Lime Juice

TODO BOTANAS \$15

Trio of All Three Bar Snacks

SMALL & SHAREABLE PLATES

GARDEN GUACAMOLE \$13

Housemade Tortilla Chips, Aztec Chili Oil, Cilantro, Cotija (D)

CHIPS & SALSA \$9

Housemade Tortilla Chips, Molcajete

BUENITAS \$8

Crispy Corn & Queso Fritters, Guasacaca (D)

ELOTE \$9

Grilled Mexican Corn on The Cob, Harissa Aioli, Cotija (D), Buena Blend

BUENA NACHOS \$15

Housemade Tortilla Chips, Carrot & Cashews Cheese (N), Beans, Chipotle Mayo, Lime Creama, Pico De Gallo, Guacamole, Cilantro

ADD ONS

CHOOSE TO ENHANCE YOUR DISH

IMPOSSIBLE CHORIZO (S) \$4

CHUNK STEAK (S)(G) \$10

AVOCADO \$4

EGG \$3

MAKE IT VEGAN \$2

Sub Vegan Cheddar

*all menu items are vegan and gluten free unless stated with:
(N) contains nuts / (G) contains gluten / (D) contains dairy / (S) contains soy
an optional 4% health and wellness fee has been added to the bill to support health insurance for our staff. we are not liable for allergies. please alert us if you have any allergies as we do have nuts & gluten in-house.

TACOS

(2 TACOS PER ORDER)

BARBACOA \$18

Slow-Roasted Chunk Foods™ 'Steak' (G)(S)
with Buena Seasoning, Lime, Cilantro,
Onions, Corn Tortillas

AL PASTOR \$12

Roasted Mushroom, Pickled Onion, Grilled
Pineapple, Cilantro, Chipotle Aioli.
Corn Tortillas

GRINGA \$14

Impossible Carne Molido (S), Shredded
Cabbage, Pico De Gallo, Cheddar (D),
Jalapeno Ranch, Corn Tortillas

BAJA CAULIFLOWER \$12

Roasted Cauliflower, Chipotle Aioli, Pico De
Gallo, Cotija (D), Cilantro, Corn Tortillas

LA BOMBA

Taco Trio - One of Each \$20

HANDMADE MASA

LOADED QUESADILLA \$11

Poblano Mix, Cheese, Corn Tortillas,
Side of Molcajete Salsa
Add Your Choice Of Meat: Barbacoa \$6 (G),
Impossible Carne (S) \$5, or Pastor \$4

TOSTADA DE PICADILLO \$12

Veggie Medley, Impossible Carne Asada (S),
Shredded Cabbage, Chipotle Aioli,
Cilantro, Pickled Onions, Vegan Cotija

MAIN PLATES

CARNE ASADA PLATE \$25

6oz. Grilled Chunk Food™ 'Steak' (G)(S),
Mexican Onions, Tomatoes, Jalapeno,
Chimichurri Sauce, 2 Corn Tortillas

OAXACAN GRILLED CABBAGE \$15

Braised & Grilled Cabbage, Jalapeno Crema,
Pico De Gallo, Cilantro, Pecan Chorizo (N)(S)

ROASTED CHILE RELLENO \$24

Roasted Stuffed Poblano Topped with
Espanola Sauce & Cotija (D), Side of
Fried Beans & Mexican Rice (S)

GARDEN SPRING SALAD \$17

Arugula, Shredded Cabbage, Green Goddess
Vinaigrette, Smoked Beets, Crispy Chickpeas,
Vegan Cotija

VEGETABLES A LA PARRILLA \$16

Grilled Seasonal Veggies,
Chimichurri, Side of Corn Tortillas

Add Your Choice of Meat:
Barbacoa (D) \$6, Pastor \$4, or
Impossible Carne Molido (S) \$5

POSTRES

CHURROS CRUJIENTES \$11

Cinnamon Sugar, Abulita Chocolate Sauce (D)
(Contains Egg)

ARROZ EN LECHE \$11

rice Pudding, Jamaica Glaze, Raisins,
Candy Walnuts (N)

3 LECHE \$11

Sponge & Soaked Cake, Whipped Vegan Cream,
Cocoa Powder (V) (Contains Egg)

CARAJILLO MARTINI \$11

Distilled Agave, Cold Brew, Liquor 43,
Sea Salt, Coffee Liqueur,
Baking Spice

AFTER DINNER SIPPERS

MEZCAL

AMARAS ESPADIN REPOSADO \$18

TEQUILA

INSOLITO ANEJO \$20

EL SATIVO ANEJO \$15

RUM

FLOR DE CANA 7YR \$18

SMITH + CROSS \$16

COGNAC

REMY MARTIN "1738" \$27

ALMA TEPEC

**SPICY CORDIAL MADE FROM
ANCESTRAL PASILLA CHILES \$27**

AMAROS

CACAO NIB INFUSED CYNAR \$20

AMARO CIOCARO \$12

+ Mezcal Reposado or Insolito Anejo +\$10

AMARO ANGELENO \$17

+ Mezcal Reposado or Insolito Anejo +\$10

