



FIRST BITES

<u>THE SALSA SAMPLER</u> MILLION PESO QUESO AND FIRE ROASTED TOMATO SALSA SERVED W/ CHOICE OF PICO DE GALLO OR TOMATILLO SALSA VERDE. ADD GUACAMOLE OR PINEAPPLE MANGO SALSA FOR \$2	\$9.95
<u>MILLION PESO QUESO</u> ADD CHORIZO, CARNITAS OR SEASONED GROUND BEEF \$1.50	LARGE \$7.95 SMALL \$5.95
<u>FIRE-ROASTED TOMATO HOUSE SALSA (ENDLESS)</u>	\$2.95
<u>GUACAMOLE</u> MADE FRESH DAILY AND TOPPED W/ LOVE	LARGE \$7.50 SMALL \$5.50
<u>PINEAPPLE MANGO SALSA</u> PINEAPPLE, MANGO, JALAPEÑO, ONION, BELL PEPPER	LARGE \$7.50 SMALL \$5.50
<u>PICO DE GALLO</u> TOMATO, RED ONION, CILANTRO, JALAPEÑO AND FRESH LIME JUICE	LARGE \$4.50 SMALL \$2.50
<u>NACHO TRADITIONAL</u> CRISPY TORTILLA CHIPS, MILLION PESO QUESO, SEASONED GROUND BEEF, PICKLED JALAPEÑOS	\$6.95
<u>NACHO GRANDE</u> MILLION PESO QUESO, GRILLED CORN, BLACK BEANS, PICO DE GALLO, SEASONED GROUND BEEF, JALAPEÑOS, QUESO FRESCO AND PERUVIAN CHILIS	\$8.95
<u>NACHO TOTS AMIGO</u> TATER TOTS SMOTHERED IN MILLION PESO QUESO, TOPPED W/ PERUVIAN CHILIS. YOUR CHOICE OF PORK CARNITAS, CHORIZO OR SEASONED GROUND BEEF	LARGE \$7.95 SMALL \$5.95
<u>CHICKEN CHIMI ROLLS</u> HOUSE-MADE AND STUFFED W/ BLACK BEANS, PICO DE GALLO, CHEDDAR CHEESE, ADOBO CHICKEN. SERVED W/ SIDE OF CILANTRO LIME CREMA	\$6.95
<u>SCREAMING WINGS</u> CHEF'S SPECIAL HABANERO CHILI HOT SAUCE	\$7.95
<u>MRTT WINGS</u> TOSSED W/ CHIMICHURRY AND DRIZZLED W/ HONEY	\$7.95
<u>ADOBO WINGS</u> TOSSED W/ ADOBO SAUCE	\$7.95
<u>MOSS HOGG BURGER</u> CHAR-GRILLED BEEF AND PORK BLEND PATTY TOPPED W/ MANCHEGO CHEESE, PICO DE GALLO, PICKLED RED ONION, CHIPOTLE ADOBO SAUCE. SERVED W/ TATER TOTS. ADD BACON \$1	\$9.95

ENSALADAS

ADD: CHICKEN \$3.50 | PORK CARNITAS \$3.50 | CHORIZO \$3.50 | STEAK \$5.50 | SHRIMP \$6.50 | TUNA \$7.50

<u>BOULDER TOMATO SALAD</u> HEIRLOOM TOMATOES, GRILLED CORN, BLACK BEANS, AVOCADO, PORK BELLY DRIZZLED W/ A BALSAMIC CILANTRO LIME VINAGRETTE	\$8.50
<u>ENSALADA DE CASA</u> SPRING MIX, RADISH, GRILLED CORN, BLACK BEANS, PICO DE GALLO AND PERUVIAN CHILIS TOPPED W/ A CHARRED JALAPEÑO AND BALSAMIC BLANCO VINAGRETTE	\$7.50
<u>LA CUNA (WEDGE)</u> ICEBURG WEDGE TOPPED W/ GRILLED CORN, BLACK BEANS, PORK BELLY, CARMELIZED RED ONION TOPPED W/ CREAMY QUESO AZUL AND TORTILLA STRIPS	\$7.50
<u>HILLMAN EL HEFE</u> SPRING MIX, BLEU CHEESE CRUMBLES, ROASTED RED BEET CHUTNEY, PUMPKIN SEEDS TOPPED W/ A SWEET BALSAMIC GLAZE	\$7.50

SOPAS

CHICKEN TORTILLA SOUP, BLACK BEAN SOUP, OR TEX MEX CHILI W/ BLACK BEANS	LARGE \$6.95 SMALL \$4.95
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BURRITOS

SERVED W/ A SIDE OF CHIPS AND SALSA. NO SUBSTITUTIONS.

<u>ALOHA BURRITO</u> ADOBO CHICKEN, REFRIED BLACK BEANS, MEXICAN RICE, PINEAPPLE MANGO SALSA, RED ONION, SLICED AVOCADO AND PERUVIAN CHILIS. SERVED W/ CILANTRO LIME CREMA AND ADOBO SAUCE.	\$8.00
<u>GRINGO BURRITO</u> SEASONED GROUND BEEF, MEXICAN RICE, QUESO CHEESE. LETTUCE AVAILABLE ON REQUEST.	\$8.00



THE ROCK QUESADILLAS

SERVED W/ A SIDE OF CHIPS AND HOUSE-MADE SALSA
CHEESE \$6 | VEGGIE – BLACK BEANS, GRILLED CORN, RED ONION, SLICED AVOCADO \$7 | CARNE ASADA STEAK \$8 | CHICKEN \$8

FAJITAS

CHOICE OF PROTEIN W/ SAUTEED PEPPERS AND ONION, LETTUCE, CHEESE, PICO DE GALLO, SOUR CREAM
SERVED W/ MEXICAN RICE AND REFRIED BLACK BEANS
STEAK \$14.95 | CHICKEN \$11.95 | SHRIMP \$14.95 | PICK TWO \$15.95

TACO PLATE DINNERS

TWO TACOS SERVED WITH SEASONED RICE AND REFRIED BLACK BEANS ON YOUR CHOICE OF FLOUR OR CORN TORTILLAS. NO SUBSTITUTIONS.

<u>ADOBO CHICKEN</u> ADOBO MARINATED, CHAR GRILLED, W/ ONIONS, CHIPOTLE CREMA, CILANTRO SINGLE TACO (A LA CARTE): \$3.00	\$8.00
<u>BUFFALO CHICKEN</u> HOUSE-MADE SCREAMING BUFFALO SAUCE, BLEU CHEESE AND QUESO FRESCO SINGLE TACO (A LA CARTE): \$3.50	\$8.50
<u>CARNITAS</u> SLOW COOKED PORK W/ ORANGES AND GARLIC, TOPPED W/ WHITE ONIONS, TOMATILLO SALSA, CILANTRO SINGLE TACO (A LA CARTE): \$3.00	\$8.00
<u>BARBACOA</u> SLOW BRAISED RICHLY SPICED BEEF TOPPED W/ PICO DE GALLO, DICED ONIONS, CILANTRO SINGLE TACO (A LA CARTE): \$3.50	\$8.50
<u>CARNE ASADA</u> MARINATED AND GRILLED STEAK, PICKLED RED ONIONS AND CILANTRO SINGLE TACO (A LA CARTE): \$3.50	\$8.50
<u>CHORIZO</u> CLASSIC, LOCALLY SOURCED MEXICAN SAUSAGE TOPPED W/ DICED ONIONS AND CILANTRO SINGLE TACO (A LA CARTE): \$3.00	\$8.00
<u>GRINGO BEEF</u> SEASONED GROUND BEEF, LETTUCE, PICO DE GALLO, ONIONS AND SHREDDED CHEESE SINGLE TACO (A LA CARTE): \$2.50	\$8.00
<u>VEGETARIAN</u> AVOCADO, GRILLED CORN, PICO DE GALLO, QUESO FRESCO, ONIONS AND CILANTRO SINGLE TACO (A LA CARTE): \$2.50	\$7.50
<u>SHRIMP</u> FRIED OR GRILLED GULF SHRIMP, PINEAPPLE MANGO SALSA, CILANTRO LIME CREMA, TAJIN SINGLE TACO (A LA CARTE): \$3.50	\$8.50
<u>PESCADO</u> FRESH GULF FISH FRIED OR GRILLED, POBLANO SLAW, PINEAPPLE MANGO SALSA, CILANTRO LIME CREMA SINGLE TACO (A LA CARTE): \$4.50	\$9.00
<u>FRIED OYSTER</u> POBLANO SLAW, CHIPOTLE CREMA AND CILANTRO SINGLE TACO (A LA CARTE): \$5.50	\$11.00
<u>AHI TUNA</u> POBLANO SLAW, AVOCADO WEDGE, ADOBO SAUCE, CILANTRO LIME CREMA SINGLE TACO (A LA CARTE): \$5.50	\$11.00

SIDES

SEASONED RICE \$3 | REFRIED BLACK BEANS \$3
POBLANO LIME SLAW \$3 | TATER TOTS \$3.50
FRESH SLICED AVOCADO \$4 | ROASTED BEET CHUTNEY \$2.50
SPICY PICKLED VEG \$2

DULCES

CHURRO BREAD PUDDING \$5.95
(A LA MODE WITH POPSICLE ADD \$1)
SOPAPILLAS DRIZZLED W/ HONEY \$2.50
LA PALETA (POPSICLE) \$2.00