



FIRST BITES

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| <u>THE SALSA SAMPLER</u> million peso queso & fire roasted tomato salsa | \$9.95 |
| w/ choice of pico de gallo or tomatillo salsa verde (add guacamole or pineapple mango salsa for \$2.00) | |
| <u>MILLION PESO QUESO</u> add chorizo, carnitas or seasoned ground beef for \$2.50 | large \$7.95 small \$5.95 |
| <u>FIRE-ROASTED TOMATO HOUSE SALSA</u> | endless \$2.95 |
| <u>GUACAMOLE</u> made fresh daily & topped w/ love | large \$8.50 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 & fresh lime juice large | \$4.50 small \$2.50 |
| <u>ROCK NACHOS</u> crispy tortilla chips, million peso queso, seasoned ground beef & pickled jalapeños | \$6.95 |
| <u>BOULDER NACHOS</u> million peso queso, grilled corn, black beans, pico de gallo, ground beef, jalapeños, queso fresco & 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 | large \$7.95 small \$5.95 |
| <u>CHICKEN CHIMI ROLLS</u> house-made & stuffed w/ black beans, pico de gallo, cheddar, adobo chicken served w/ side of cilantro lime crema | \$7.99 |
| <u>GRILLED STREET CORN</u> cilantro, queso fresco & fresh lime | \$4.50 |
| <u>MOSS HOGG BURGER</u> chargrilled beef & pork blend patty topped w/ manchego cheese, pico de gallo, pickled red onion, chipotle adobo sauce. served w/ tater tots (add bacon \$1.00, sub black bean patty at no charge) | \$9.95 |
| <u>SCREAMING WINGS</u> chef's special habanero chili hot sauce | \$7.95 |
| <u>MRTT WINGS</u> tossed w/ chimichurri & drizzled w/ honey | \$7.95 |
| <u>ADOBO WINGS</u> tossed w/ adobo sauce | \$7.95 |

ENSALADAS

*Add: chicken **\$3.50** / pork carnitas **\$3.50** / chorizo **\$3.50** / steak **\$5.50** / shrimp **\$6.50** / tuna **\$7.50***

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| <u>BOULDER TOMATO SALAD</u> heirloom tomatoes, grilled corn, black beans, avocado, pork belly drizzled w/ balsamic cilantro lime vinaigrette | \$8.50 |
| <u>ENSALADA DE CASA</u> spring mix, radish, grilled corn, black beans, pico de gallo & Peruvian chilis topped w/ charred jalapeño & balsamic blanco vinaigrette | \$7.50 |
| <u>LA CUNA (WEDGE)</u> iceberg wedge topped w/ grilled corn, black beans, pork belly, caramelized red onion topped w/ creamy queso azul & tortilla strips | \$7.50 |
| <u>HILLMAN EL JEFE</u> spring mix, bleu cheese crumbles, roasted red beet chutney, pumpkin seeds topped w/ sweet balsamic glaze | \$7.50 |
| <u>TACO SALAD</u> crispy tortilla bowl, ground beef, shredded iceberg, blended cheese, pico de gallo, cilantro lime crema, & pineapple mango salsa | \$7.95 |
| <u>VEGETARIAN SALAD</u> crispy tortilla bowl, shredded iceberg, guacamole, shredded cheese, Peruvian chilis, grilled corn, black beans, pico de gallo, cilantro lime crema, & pineapple mango salsa | \$6.95 |

SOPAS

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| <u>CHICKEN TORTILLA SOUP OR BLACK BEAN SOUP</u> | bowl \$6.95 cup \$4.95 |
| <u>TEX MEX CHILI W/ BLACK BEANS</u> | bowl \$7.50 |

BURRITOS

Served w/ a side of chips & salsa. No substitutions.

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| <u>ALOHA BURRITO</u> adobo chicken, refried black beans, Mexican rice, pineapple mango salsa, red onion, sliced avocado & Peruvian chilis. served w/ cilantro lime crema & adobo sauce | \$8.00 |
| <u>GRINGO BURRITO</u> seasoned ground beef, Mexican rice, queso. lettuce available on request | \$8.00 |



THE ROCK QUESADILLAS

Served w/ a side of chips & house-made salsa.

cheese **\$6.00** | veggie black beans, grilled corn, red onion & sliced avocado **\$7.00** | carne asada steak **\$9.00** | chicken **\$8.00**

FAJITAS

Choice of protein w/ sautéed peppers & onion, lettuce, cheese, pico de gallo, sour cream. Served w/ Mexican rice & refried black beans.

steak **\$14.95** | chicken **\$11.95** | shrimp **\$14.95** | pick two **\$15.95**

TACO PLATE DINNERS

Two tacos served w/ seasoned rice & refried black beans on your choice of flour or corn tortilla. No substitutions.

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| <u>ADOBO CHICKEN</u> adobo marinated, chargrilled w/ onions, chipotle crema & cilantro (a la carte: \$3.00) | \$8.00 |
| <u>BUFFALO CHICKEN</u> house-made screaming buffalo sauce, bleu cheese & queso fresco (a la carte: \$3.50) | \$8.50 |
| <u>CARNITAS</u> slow cooked pork w/ oranges & garlic, topped w/ white onions, tomatillo salsa & cilantro (a la carte: \$3.00) | \$8.00 |
| <u>BARBACOA</u> slow braised richly spiced beef topped w/ pico de gallo, diced onions & cilantro (a la carte: \$3.50) | \$8.50 |
| <u>CARNE ASADA</u> marinated & grilled steak, pickled red onions & cilantro (a la carte: \$3.50) | \$8.50 |
| <u>CHORIZO</u> classic, locally sourced Mexican sausage topped w/ diced onions & cilantro (a la carte: \$3.00) | \$8.00 |
| <u>GRINGO BEEF</u> seasoned ground beef, lettuce, pico de gallo, onions & shredded cheese (a la carte: \$2.50) | \$8.00 |
| <u>VEGETARIAN</u> avocado, grilled corn, pico de gallo, queso fresco, onions, & cilantro (a la carte: \$2.50) | \$7.50 |
| <u>SHRIMP</u> fried or grilled gulf shrimp, pineapple mango salsa, cilantro lime crema & tajin (a la carte: \$3.50) | \$8.50 |
| <u>PESCADO</u> fresh gulf fish fried or grilled, poblano slaw, pineapple mango salsa & cilantro lime crema (a la carte: \$4.50) | \$9.00 |
| <u>FRIED OYSTER</u> poblano slaw, chipotle crema & cilantro (a la carte: \$5.50) | \$11.00 |
| <u>AHI TUNA</u> poblano slaw, avocado wedge, adobo sauce & cilantro lime crema (a la carte: \$5.50) | \$11.00 |

SIDES

seasoned rice **\$3.00** | refried black beans **\$3.00**
poblano lime slaw **\$3.00** | tater tots **\$3.50**
fresh sliced avocado **\$4.00** | roasted beet chutney **\$3.00**
spicy pickled veg **\$3.00**

DULCES

churro bread pudding **\$5.95** (a la mode with popsicle add **\$1.00**)
sopapillas drizzled w/ honey **\$2.50**
la paleta (popsicle) **\$2.00**