

## APPETIZERS

### Complimentary Chips & House Salsa

Flour Chips with Oaxacan Herbs \$6

### Queso Blanco \$8 Served with Tortilla Chips

Add Chorizo \$3

Add Grilled Corn \$2

Add Pork Green Chile \$4

Add 2 Tortillas \$2

### Guacamole \$6

### Chicharrones \$6

Pork Rinds, Lime & Ranchero Powder

### Drunken Shrimp Ceviche\* \$11

Cold Margarita Soaked Shrimp, Avocado, Tomato Consommé, Pico De Gallo, & Fresh Serrano.

### Chicken Taquitos \$10

Shredded Chicken, Grilled Veggies, Chihuahua Cheese, Black Beans, Grilled Corn, Avocado Crème, & Radish Slaw.

### Nachos \$14

Corn Tortilla Chips, Rice, Queso Blanco, Grilled Corn, Pico De Gallo & Lime Crème. Choice of Shredded Chicken or Ground Beef.

Add Guacamole \$2

### Birria Empanada \$13

Puff Pastry with Braised Beef, Chihuahua Cheese, Guajillo Consommé, & Radish Slaw.

### Mexican Pizza \$13

Fried Tortilla, Refried Black Beans, Oaxacan Cheese, Ground Beef, Pico De Gallo, & El Fuego Sauce.

## SALSAS

Mexicana \$5

Rojo \$4

Verde \$4

Habenero \$4

Seasonal MP

Salsa Flight \$10

## SOUPS & SALADS

### Taco Salad \$9

Grilled Corn, Black Beans, Serano Slaw, Pickled Onion, & Chili Crème Dressing. Served with Tortilla Chips.

### Avocado Salad \$8

Acadian Greens, Tomato, Avocado Cojita & Radish. Served with Jalapeno Vinaigrette.

#### Add a Protein:

Ground Beef \$6

Skirt Steak \$10

Chicken \$7

Fried or Cold Margarita Soaked Shrimp \$8

### Pork Green Chili

Cup \$4 Bowl \$7



# CALAVERAS

## TACOS

All Tacos Served a la carte on a Yoli Corn Tortilla. Substitute a Yoli Flour Tortilla for \$1 Additional

Add Rice and Beans for \$4

Get 1 of Each Taco for \$41

### Shredded Chicken \$4

Shredded Chipolte Chicken, Cilantro Lime Rice, Pickled Red Onion & Chili Mayo.

### Beef \$5

Ground Beef, Pico De Gallo, Oaxacan Cheese & Lime Crème.

### Carnitas Al Pastor \$4

Carnitas, Grilled Pineapple, White Onion, Cilantro, and Lime.

### Mahi\* \$7

Fried or Seared Mahi, Mexican Chow Chow, Chili Crème & Fried Red Onion.

## ENTREES

### Black & White Burrito\* \$16

Grilled Steak, Cilantro Lime Rice, Sautéed Peppers & Onions, Topped w/ Queso Blanco & Mole Negro

### Green & White Burrito \$14

Chorizo, Cilantro Lime Rice, Sautéed Poblanos, Topped w/ Queso Blanco & Mole Verde,

### Red & White Burrito \$13

Beans, Cilantro Lime Rice, Onion, Cilantro, Tomatoes, Red Sauce, Topped w/ Queso Blanco & Red Sauce

### Mexican Dip\* \$19

French Baguette, Grilled Flank Steak, Oaxacan Cheese, Pickled Red Onion, Chili Aioli & Guajillo Consommé.

### Crunchy Chicken Enchiladas \$16

Shredded Chicken, Sautéed Peppers & Onions, Black Beans, Grilled Corn, Chihuahua Cheese, Served w/ Cilantro Lime Rice & Black Beans.

Choice of: Verde (Green) or Rojo (Red)

## KIDS MENU

### Chicken Taquito \$7

Served with Cilantro Lime Rice & Sour Cream.

### Shredded Chicken and Rice \$7

Served with Cilantro Lime Rice.

### Kids Tacos \$7

Ground Beef or Shredded Chicken, Cheese Served with Cilantro Lime Rice & Sour Cream.

### Quesadilla \$8

Choice of Chicken, or Ground Beef. Served with Cilantro Lime Rice, a Side of Sour Cream & Salsa.

 SIGNATURE ITEMS

### Shrimp\* \$5

Fried Shrimp or Cold Margarita Soaked Shrimp, Onion, Cilantro, & Chili Mayo.

### Street Taco\* \$6

Grilled Beef, Herbed Butter, Onion & Cilantro.

#### Choice Of:

Salsa Verde, Habenero Sauce or Salsa Rojo

### Pork Belly \$6

Fried Pork Belly, Chili Slaw, Grilled Corn & Avocado Crème.

### Wild Mushroom \$5

Wild Mushroom, Queso Fresca, Grilled Corn & Salsa Macha.

### Grilled Pineapple & Avocado \$4

Grilled Pineapple, Avocado, White Onion, Salsa Verde & Cilantro.

### Pork Green Chili & Pork Belly \$21

Served with Two Flour Tortillas.

### Shredded Chicken Chimichanga \$15

Shredded Chicken, Sautéed Peppers & Onions, Chihuahua Cheese, Black Beans, Grilled Corn, Topped w/ Queso Blanco & Cilantro Lime Rice.

### Grilled Mahi\* \$26

Seasonal Citrus, Radish Slaw, Creamed Rice, & Pico De Gallo.

### Steak Mole Negro\* \$25

Mole Negro Steak, Sweet Potatoes, Fried Chickpeas, & Grilled Orange.

### Hangover Nachos\* \$11

"Chilaquiles"  
Pork Belly, Cojita, Mexican Beer, Fried Egg, Cilantro, & Lime.

Choice of: Verde (Green) or Rojo (Red)

## SIDES

Cilantro Lime Rice \$3

Black Beans \$3

Street Corn \$4

Pickled Veggies \$4

Drunken Beans \$4

Sweet Potatoes \$5

## DESSERTS

Seasonal Ice Cream w/ Sopapillas

Seasonal Flan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness