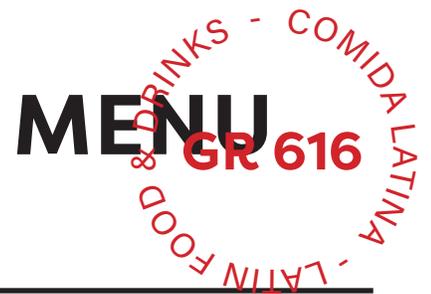


LUNCH & DINNER



SMALL PLATES

EMPANADAS DE POLLO 13

Sweet arbol chicken, blend of latin cheese, avo aioli

TOSTONES 10

Twice-fried plantain slices, smashed and pan fried golden brown, sprinkled with cambray onion & cilantro. Served with housemade salsa. Add chicken mole, bacon, bolivian queso 4.

TOSTADA 9

Crispy corn tostada, house-made refried beans or avocado/ guac. Choice of mole rubbed chicken, mojo pork, sauteed vegetables, pickled pork skin, topped with lettuce, tomatoes, pickled red onions, avocado wedge. drizzled with avo crema. make it two tostadas 3

CROQUETAS 11

House made potato & ham blend, breaded in crispy panko and cotija cheese. served with garlic aioli

BLACK BEAN CROQUETAS 11

Black bean croquettes hand rolled and made from our housemade refried black beans, with fire roasted sweet corn, roasted garlic and fresh herbs, served with a side of salsa

QUESO FUNDIDO (VG) 11

House made with Bolivian queso dip, served with pita & tortilla chips

PLATANO RELLENO (GF, VG) 14

Fried plantain stuffed with black beans, corn, sofrito, queso fresco, drizzled with avocado ranch

AHI TUNA CEVICHE (GF)* 16

Wild caught ahi tuna marinated with jamaican jerk spices, red onion, tomato, avocado, cilantro, candied jalapenos, toasted black and white sesame seed, chips & pita bread

SWEET PLANTAINS (GF, VG, V) 7

Suateed plantain to perfect sweetness

BLACK BEANS AND RICE (GF, V, VG) 7

Classic caribbean black beans and rise, suateed with green peppers and onions

TORTILLA CHIPS WITH SALSA & GUAC 7

Yellow cut tortillas, served with house-made salsa and guac

GARLIC & HERB FRIES 7

Our signature fresh fries tossed in roasted garlic oil & fresh herbs. sprinkled cotija cheese, served with a side of garlic aioli

PAPAS RELLENAS 12

Mini colby cheese stuffed fingerling potatoes, lightly dusted with bread crumbs, served with our house cuban style aioli.

SOUPS

POZOLE ROJO (GF) CUP 9 BOWL 13

Mexican stew with hominy, blend of non-spicy chiles & spices, braised pork, fresh cilantro, lettuce, radishes

SOPA DEL JEFE CUP 9 BOWL 13

Daily chef's selection soup

SALADS

ENSALADA XEC (GF, V, VG) 9

Artisan salad blend, corn, black beans, tomato, red onion, green chilies, house tortilla chips, and served with avocado ranch dressing

DESSERTS

SALTED CARAMEL CHEESECAKE 13

STREET FAIR FUNNEL STICKS 10

Deep fried sticks, dusted with powdered sugar, drizzled with chocolate & caramel sauce.

FLAN 11

Caramel custard with a layer of caramel sauce

FUN DRINKS

JARRITO 6

Hibiscus, apple, lime, mandarin or tamarind

MEXICAN COKE 6

Made and imported from mexico, made with real sugar cane

PINEAPPLE TEPACHE 3

Traditional mexican drink crafted with pineapple, cinnamon & piloncillo

AGUA DE JAMAICA 3

Hibiscus tea with piloncillo, served cold

AGUA DE HORCHATA 3

Traditional mexican drink crafted with rice.

AGUA DE TUNA 3

Traditional mexican drink crafted with green prickly pear and piloncillo (natural sweetner)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH & DINNER



MENU

GR 616



ENTREES

ENCHILADAS DE MOLE ROJO 22

Traditional enchiladas made with artisanal, authentic mexican mole flown out of mexico. chicken, sour cream, onions, lettuce, cotija cheese, sesame seed. black beans and rice included.

CHURRASCO & SALSA CRIOLLA (GF) 24

Local 8oz sirloin tip steak, sliced, drizzled with our signature mole made in Mexico, black beans and rice

BRAZILIAN BAIANO SALMON (GF) 22

Norwegian 8oz. salmon filet, topped with a sweet & spicy brazilian glaze, house passion fruit chutney. black beans and rice included.

ARROZ CON POLLO OR MARISCOS (GF, VG) 20

Seasonal vegetables, chicken or sauteed shrimp 4, yellow rice, sofrito, curry, herbs, corn, sweet plantains

BIRRIA PIZZA 23

Our blend of ancho and guajillo chiles and a mixture of Cuban spices simmered for twenty four hours with beef brisket (Ropa Vieja). Smothered with colby & mozzarella cheese and topped with cilantro and onion. Placed in between three southwest tortilla shells. Served with fresh lime and a bowl of housemade consommé. serves 2

LOS FABULOSOS TACOS 13

Two gyro style tacos served on pita bread, choice of protein (chicken, ropa vieja, mojo pork, fish, beyond meat (vg) 2), artisan lettuce blend, red onions, tomato, drizzled with house-made latin tzatziki, side of chips. make it three tacos 4.

MOTHER TACOS 10

Two tacos on a flour or corn tortilla, choice of protein (chicken, ropa vieja, mojo pork, fish, beyond meat (vg) 2), topped with mango chutney, pickled red onions, queso fresco, avo-crema, side of chips. make it three tacos 3.

TACOS DE BIRRIA (GF) 15

Three authentic braised ropa vieja, red onion, cilantro, chihuahua cheese on three pressed corn shells. served with limes, consomme, side of chips.

SANDWICHES

CHIPS INCLUDED

DANZON CUBANO SANDWICH 15

Choice of braised mojo pork or chicken, thick cut ham, house-made pickles, creamy swiss cheese, topped with mustard aioli, served on fresh cuban bread

QUESADILLA 15

Choice of chicken, lamb chorizo, or beyond meat 2, grilled plantains, sautéed onions & peppers, mexican cheese blend and drizzled with avocado aioli

KIDS MENU 6

Choice of chicken fingers, mac & cheese or grilled chicken & rice. served with chips or fries, drink and cookie.

DUE TO LIMITED STAFFING, ENTREES AND SANDWICHES ONLY AVAILABLE UNTIL 8PM ON FRIDAYS AND SATURDAYS.

BUBBLIES & WINE

BUBBLIES

L. Mawby brut rose, sex, Leelanau Peninsula, michigan 49

Martini & rossi asti spumante 6oz, piedmont, italy 13

Wycliff brut champagne blend, ca 4/22

Jean louis cuvee brut, france 38

Jean louis cuvee rose, france 38

RED

Frontera cabernet sauvignon, concha y toro, chile 5/25

Puerto viejo pinot noir, reserve 2017, chile 8/41

El portillo malbec, mendoza, argentina 9/45

Clos lachance merlot 2017, santa clara, california 11/53

Clos lachance blend meritage 2019, santa clara, california 13/67

Bela Ribera del Duero, Spain 12/64

Luberri Oriegi, Rioja Spain 8/42

Bodegas Olivares Altos de la Hoya, monastrel/grenache, spain 9/47

Chateau mezain, bordeaux rouge, france 8/41

R de Montsable pinot noir, pays d'oc, france 11/53

Bieler pere grenache/syrah blend, la jassine, cote du rhone, france 8/41

Gerard bertrand merlot, change, south of france 11/53

WHITE

Puerto viejo chardonnay, reserve 2020, chile 7/36

Domaine beauséjour sauvignon blanc, les grenettes touraine, france 11/53

Domaine pral beaujolais blanc, france 11/53

COCKTAILS

MOJITO CLASICO 9

Rum, simple syrup, lime juice, fresh mint, add mango or strawberry 1

PABLO ESCOBAR GAVIRIA 13

Mezcal, tequila, coffee bitters, orange peel, hazelnut syrup, smoked

STRAWBERRY RHUBARB SPRITZ 12

Rhubarb flavor gin, chambord, lemon juice, strawberry

MEZCAL OR TEQUILA TEPACHE 12

Traditional mexican crafted beverage, pineapple, piloncillo, cinnamon

DULCE DE LECHE MARTINI 12

Rum, creme de cacao, hazelnut cream

90 MILES 12

Vanilla vodka, melon liqueur, creme of coconut, lime, pineapple, lime zest

JALAPEÑO PINAPPLE MARG 13

Tequila, cointreau, lime, pineapple, sour, jalapeños

EL SALVADOR 12

Rum, frangelico, lime juice & grenadine, topped with a cherry

TOLOACHE MARGARITA 13

Hibiscus puree, blueberries, don julio tequila blanco

PRICKLY PEAR MARGARITA 13

Tequila, cointreau, lime juice, prickly pear juice

FROZEN MANGO MARGARITA 13

Mango, tequila, cointreau

RED OR WHITE SANGRIA 10

SIP SHINE SLUSHY 13

Flavoured michigan made moonshine/ whiskey slushy.

FLIGHTS

MARGARITA 22

Bartender's selection of crafted flavoured margaritas

TEQUILA 32

Bartender's selection of top shelf tequilas

MEZCAL 35

Bartender's selection of top shelf mezcales

RUM 22

Bartender's selection of top shelf rums

TEQUILA TEPACHE 34

Bartender's selection of top shelf tequilas and tepache, served cold

MEZCAL TEPACHE 37

Bartender's selection of top shelf mezcales and tepache, served cold



DRINKS

MENU

