

LUNCH & DINNER



SMALL PLATES

TOSTONES 10

Twice-fried plantain sliced, smashed and pan fried golden brown, sprinkled with green onions & cilantro. Served with housemade salsa. Add bolivian queso 4.

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.

EMPANADAS DE POLLO 13

Sweet arbol chicken, blend of cheeses, our house spicy avo ranch.

PAPAS RELLENAS 12

Mini colby cheese stuffed potato fritters, served with our house spicy avo ranch.

TORTILLA CHIPS WITH SALSA & GUAC 9

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

QUESO FUNDIDO (VG) 11

House made with bolivian queso dip, served with pita & tortilla chips.

CARRIBEAN 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.

NACHOS 11

Tortilla chips, lettuce, tomato, red onion, black beans & corn, jalapeno cheddar cheese. Chicken 4, steak 4, mojo pork 3.

STUFFED PLANTAIN (GF, VG) 14

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

SALAD SALAD

FAJITA SALAD 11

Corn tortilla strips, spring lettuce mix, black beans & corn, tomatoes, queso fresco, avocado, red onions. Add grilled chicken 5, ropa vieja 4, carne asada 4, sauteed shrimp 5. Dressings: italian, spicy avo ranch, avo crema, ranch.

SUMMER SALAD 11

Mandarin orange, tomatoes, lettuce mix, red onions, bell pepper mix and, avocado. Add grilled chicken 5, ropa vieja 4, carne asada 4, sauteed shrimp 5. Dressings: italian, spicy avo ranch, avo crema, ranch.

TACOS

FLOUR, OR CORN TORTILLAS (GF). ADD NOPALES OR GUAC 2. MAKE IT THREE TACOS 4. ADD BEANS AND RICE 4.

POLLO ASADO 11

Two chicken tacos topped with housemade mole, pico de gallo, corn, queso fresco.

ROPA VIEJA 10

Two ropa vieja (shredded beef, tomato wine-sauce) tacos, topped with sofrito (simmered pepper & onion), olive blend tapenade, queso fresco, cilantro.

CARNITAS 10

Two mojo pork tacos, mango chutney, pickled red onion, sriracha avocado crema & cilantro.

SHRIMP 12

Two sauteed shrimp, lettuce, pico de gallo, sriracha avocado crema, pickled red onion.

BEYOND MEAT (VG) 11

Two beyond meat (vg) tacos, topped with sriracha avo ranch, sofrito (simmered pepper & onion), corn, cilantro, chimichurri.

FISH 10

Two fried Swai fish tacos, mango chutney, lettuce, pickled red onion, queso fresco, avo ranch & sesame seeds.

PAN-SEARED TUNA 12

Two tacos with sushi-grade pan-seared tuna, coated in sesame seeds, avo cream, lettuce, pico do gallo, cilantro, avocado ranch.

CARNE ASADA 10

Two carne asada tacos, lettuce, sofrito (simmered peppers and onions), queso fresco, avo crema.

BIRRIA (GF) 15

Three rustic corn tortillas, filled with authentic birria beef, red onion, cilantro, chihuahua cheese. Pan fried in beef tallow and served with limes and signature consommé.

BUILD YOUR OWN TACOS

Single taco 6, two tacos 12. Option of Flour or corn (gf) tortillas. PROTEIN: Mojo pork, chicken, fried swai, birria beef, ropa vieja, shrimp, beyond meat .50, pan-seared tuna .50.

TOPPINGS

VEGGIE: Shredded lettuce, pico de gallo, pickled red onion, sofrito (simmered pepper & onions), cilantro, mango chutney 1, avocado spread 1, sesame seeds.

CHEESE: Chihuahua shredded cheese, queso fresco, cotija cheese (parm meets goat cheese).

SUACES: Sriracha avocado crema, avocado ranch, avocado spread, mole 1, chimichurri 1.

LUNCH & DINNER



MENU

GR 616



FAVORITES

ENCHILADAS DE MOLE ROJO 22

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

ROPA VIEJA (GF) 20

Traditional cuban plate, braised beef in tomato wine sauce, olives black beans and rice.

CHURRASCO & SALSA (GF) 20

Local 8oz sirloin tip steak, sliced, drizzled with our signature house wine reduction sauce. Add mole made in Mexico 2, black beans and rice. Pick your temp.

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) 17

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

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, chorizo, carne asada 2 or beyond meat 2, grilled plantains, sautéed onions & peppers, mexican cheese blend and drizzled with avocado crema.

SINCRONIZADA 9

Flour or corn tortilla (gf) sandwich, ham or beyond meat 2, chihuahua cheese, mango chutney, pickled onions, avo crema. Add guac 1.

ON TAP BEER & CIDER (PINT 12OZ)

BLAKE'S EL CHAVO CIDER 8

DOS EQUIS CERVEZA 8

ESTRELLA JALISCO CERVEZA 6

PERRIN BREWING GRAPEFRUIT IPA 6

BOTTLED BEER

BUDLIGHT (LIME) 3

CORONA EXTRA 5

DAURA DAMM 8

DESSERTS

SALTED CARAMEL CHEESECAKE 13

CHURROS 10

Deep fried churros, dusted with powdered sugar, drizzled with chocolate & caramel sauce. Whipped cream and sprinkles 2.

FLAN 7

A layered cake with a rich chocolate cake bottom and a thick top of traditional flan covered with homemade caramel.

KIDS MENU 6

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

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.

SOFT DRINKS

COKE 2

DIET COKE 2

SPRITE 2

ROOT BEER 2

ICED TEA 2

APPLE JUICE 2

PINEAPPLE JUICE 2

LIMEAID 2

ORANGE JUICE 2

MODELO NEGRA CERVEZA 5

BELLS OBERON 8

CERVEZA PACIFICO 4

ESTRELLA DAMM 8

ESTRELLA GALICIA 8

BUBBLIES & WINE

RED

El portillo Malbec, Mendoza, Argentina 9/45
Luberrri Oriegi, Rioja Spain 8/42
Chateau Mezain, Bordeaux Rouge, France 8/41

La jassine, Cote du Rhone, France 8/41
Gerard Bertrand Merlot, Change, France 11/53
Altos de la Hoya, blend, Spain 9/47

WHITE

La Crema Chardonnay, Sonoma, Ca. 10/41

BUBBLIES

Jean Louis Cuvee brut, France 38
Jean Louis Cuvee rose, France 38

COCKTAILS

MOJITO CLASICO 9

Rum, simple syrup, lime juice, fresh mint, add mango or strawberry 1. Pitcher 43.

PABLO ESCOBAR GAVIRIA 12

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

STRAWBERRY RHUBARB SPRITZ 12

Rhubarb flavored gin, chambord, lemon juice, strawberry.

MEZCAL OR TEQUILA TEPACHE 9

Traditional Mexican crafted beverage, pineapple, piloncillo, cinnamon. Pitcher 39

RED SANGRIA 10 PITCHER 30

WHITE SANGRIA 10 PITCHER 30

90 MILES 12

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

MAKE YOUR OWN MARGARITA

1) Pick your tequila (2oz pour)
2) Choose your style + options if desired
3) Enjoy!

Example: Don Julio Blanco \$10 + Skinny Style \$2 + Make it Spicy \$1 = \$13

TEQUILA SELECTION

1800 reposado 9, cabrito blanco 9
cabrito reposado 9, casa amigos blanco 11
cazadores blanco 9, cazadores reposado 9,
corralejo 99,000 10, don julio blanco 10,
don julio reposado 12, espolon blanco 9,
hornitos añejo 10, hornitos black barrel 9,
maestro dobel diamond 12, maestro dobel silver 10,
mi campo blanco 10, mi campo reposado 10,
patron silver 15, teremana blanco 9,
teremana reposado 9.

STYLES

HOUSE 1

Made with triple sec and sweet & sour.

CADILLAC 2

Made with Grand Marnier, sweet & sour and fresh lime juice.

FRUTAS 2

Made with fresh lime juice and the fruit flavor of your choice strawberry, mango, desert pear, chipotle pineapple, or pomegranate.

SKINNY 2

Made with fresh lime juice and agave.

GHOST MARGARITA 12

Tequila ghost pepper blanco, lime juice, agave, splash of orange juice.

JALAPEÑO WATERMELON MARG 15

Tequila tanteo jalapeño, fresh lime juice, agave nectar, watermelon.

CAMPECHE MARGARITA 10

Tequila blanco, triple sec, sweet & sour, lime juice, orange juice. Pitcher 30.

TOLOACHE MARGARITA 10

Hibiscus puree, blueberries, tequila blanco. Pitcher 30.

PRICKLY PEAR MARGARITA 12

Tequila, cointreau, lime juice, prickly pear juice. Pitcher 36.

FROZEN MANGO MARGARITA 12

Mango, tequila, cointreau. Pitcher 36.

SIP SHINE SLUSHY 6

Flavoured michigan made moonshine/whiskey slushy.

FLIGHTS

MAKE IT SPICY 1

add serano-simple.

MARGARITA 22

Bartender's selection of crafted flavoured margaritas

MEZCAL 35

Bartender's selection of top shelf mezcales

TEQUILA TEPACHE 34

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

TEQUILA 32

Bartender's selection of top shelf tequilas

RUM 22

Bartender's selection of top shelf rums

MEZCAL TEPACHE 37

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



DRINKS

MENU

