



All of our signature tacos, burritos, bowls, and salads are VEGAN and you can pick your cheese and protein.

Cheese (included) - jalapeño jack | cotija | vegan queso fresco (+\$1)

Protein (\$3/ea) - Vegan: vegan spicy “barbacoa” (\$4) | vegan “chorizo” (\$4) | portobello mushroom.

Non-vegan: crispy quinoa shrimp | ancho-chili short rib | shredded verde chicken | spicy green chorizo

TACOS - 5

(two flour, corn, romaine)

Vera Cruz - jicama and cabbage slaw | watermelon radish | avocado | fresh jalapeño | baja blanca (chef recommends - cotija cheese & crispy quinoa shrimp)

Del Reyna - spicy refried beans | pineapple pico | tortilla strips | avocado fresca (chef recommends - cotija cheese & spicy green chorizo)

Monterrey - shredded romaine lettuce | sweet baby bell pepper | roasted corn | pineapple pico (chef recommends - vegan queso fresco & vegan spicy “barbacoa”)

BURRITOS - 8

(flour, spinach, tomato)

Yucatan - black beans | cilantro rice | avocado | pineapple pico | salsa roja (chef recommends - cotija cheese & spicy green chorizo)

Sierra Madre - spicy vegan refried beans | spanish-style veggie rice | cilantro | cherry tomato | salsa verde (chef recommends - jalapeño jack & portobello mushroom)

Pura Vida - black beans | quinoa | sweet baby bell peppers | roasted corn | shredded romaine lettuce | tortilla strips | avocado fresca (chef recommends - vegan queso fresco & vegan spicy “barbacoa”)

SIDES

Chips & Homemade Salsa - \$2.50
 Crispy Plantains - \$3.95
 Guacamole (4oz) - \$4.95
 Elotes (Non-Vegan & Vegan)- \$4.75 / \$5.50
 Vegan Jalapeno Ranch (4oz) - \$2.50
 Large Homemade Salsa (4oz) - \$1.50

BOWLS - 8

Nuevo León - black beans | cilantro rice | avocado | pineapple pico | salsa roja (chef recommends - cotija cheese & shredded verde chicken)

Jalisco - spicy refried bean | spanish-style veggie rice | cherry tomato | cilantro | pepita seeds | baja blanca (chef recommends - cotija cheese & vegan “chorizo”)

Baja - quinoa | black beans | sweet baby bell pepper | roasted corn | tortilla strips | avocado fresca (chef recommends - jalapeño jack & ancho-chile short rib- \$4)

SALADS - 8

Mexicali - mixed greens | strawberry | jicama | cucumber | dried cranberries | pepita seed | smokey ancho - honey vinaigrette (chef recommends - cotija cheese & crispy quinoa shrimp)

Santa Maria - shredded romaine lettuce | black beans | roasted corn | sweet baby bell pepper | pineapple pico | tortilla strip | jalapeño ranch (chef recommends - jalapeno jack & shredded verde chicken)

La Tierra - spinach | quinoa | crispy chickpeas | watermelon radish | red onion | cilantro-lime vinaigrette (chef recommends - vegan queso fresco & vegan “chorizo”)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BUILD YOUR OWN

All of our tacos, burritos, bowls, and salads are vegan and you can pick your cheese and protein.

STEP 1.

PICK ONE TACOS \$5

BURRITO \$8

SALAD/ BOWL \$8

(FOR TACOS ONLY)

**Flour Tortilla
 Corn Tortilla
 Romaine**

(FOR BURRITOS ONLY)

**Flour Tortilla
 Spinach Tortilla
 Tomato Tortilla**

STEP 2.

BASE PICK ONE (ADDITIONAL \$2/EA)

black beans
 cilantro rice
 spinach
 mixed greens romaine
 spanish-style veggie
 rice
 spicy vegan refried beans
 quinoa

STEP 3.

CHEESE PICK ONE

Vegan: vegan queso fresco (+\$1)

Non-Vegan: cotija
 jalapeño jack

SAUCES PICK ONE (ADDITIONAL \$1/EA)

salsa verde (free)
 salsa roja (free)
 avocado fresca
 baja blanca
 pineapple pico
 ancho-chili vinaigrette
 cilantro-lime vinaigrette
 jalapeño ranch

STEP 4.

TOPPINGS PICK FOUR (ADDITIONAL \$1/EA)

cherry tomatoes
 cilantro
 crispy chickpeas
 cucumber
 fresh jalapeño
 jicama
 cabbage slaw
 dried cranberries
 quinoa
 red onion
 roasted corn
 shredded romaine lettuce
 strawberries
 sweet baby bell peppers
 tortilla strips

STEP 5.

PROTEINS (\$3/EA)

Vegan: vegan spicy “barbacoa” (\$4)

vegan “chorizo” (\$4)

portobello mushrooms

Non-Vegan: crispy quinoa shrimp

ancho-chili short rib

shredded verde chicken

spicy green chorizo

SPECIALTY

avocado (\$1.95)

guacamole (\$2.95)

DRINKS

FOUNTAIN SODAS (MAINE ROOT - LOCAL) - \$3

mexi cola | diet mexi cola | lemzon/lime (organic cane sugar) | pink drink (Texas Prickly Pear Lemonade) | blueberry soda (organic cane sugar) | orange soda (organic cane sugar) | doppleganger

MEXICAN SODA - \$3

Topochico | Topochico lime | Topochico grapefruit | Jarritos mandarin | Jarritos tamarind | mexican cola

BOTTLED WATER - \$3

FIJI water | RAIN water (organic - Dripping Springs, TX)

HOLY KOMBUCHA (LOCAL - ORGANIC) - \$5

seasonal 500ml bottle | seasonal draft selection (please ask your server)

ICED TEAS - \$3

hibiscus flower (organic) | green tea (organic)