



UNO MÁS
STREET TACOS + SPIRITS

ANTOJITOS

CHIPS & SALSA REFILLS

One Complimentary Basket of Chips with
Roasted Red Salsa and Tomatillo Salsa **V, GF**

GRANDE GUACAMOLE

Hass Avocado, Onions, Tomato, Fresh Lime, Jalapeño,
Cilantro, Salt, Unlimited Tortilla Chips **V, GF**

QUESO FUNDIDO

Monterey Jack, Cheddar Cheese, Tomatoes, Peppers, Onions,
Cilantro, *Add Chorizo +\$2*

CARNE ASADA FRIES

Citrus-Marinated Steak, Black Beans, French Fries, Cheddar Cheese,
Poblano Sauce, Crema, Pico De Gallo, Guacamole, Cotija Cheese

CEVICHE

Shrimp, Fresh Lime & Citrus, Jalapeño, Hass Avocado,
Red Onion, Tomato, Cilantro, Tortilla Chips **GF**

BACON WRAPPED PRAWNS

Mexican White Prawns, Bacon, Cream Cheese,
Jalapeño, Chipotle Ranch

ESQUITES

Mayo, Lime, Tajín, Cotija Cheese

QUESADILLAS

Monterey Jack Cheese, Pico De Gallo, Guacamole, Crema

GRILLED POLLO

ROASTED CARNITAS

CARNE ASADA

BEEF BIRRIA

GRILLED BAJA SHRIMP

COMBO GRANDE

Combination Of Carne Asada, Pollo, Grilled Baja Shrimp

\$4

\$14

\$16

\$19

\$18

\$19

\$12

\$17

\$17

\$18

\$18

\$19

\$22

SOPA Y ENSALADAS

POZOLE

Braised Pork, Chile Broth, Hominy, Cabbage, Radish, Onions
Hass Avocado, Cilantro, Lime **GF**

SOUTHWESTERN POLLO SALAD

Grilled Chicken, Roasted Corn, Cotija Cheese, Roasted Peppers,
Hass Avocado, Black Beans, Chili-Lime Vinaigrette, Fried Tortilla Shell

HOUSE SALAD

Corn Tortilla Strips, Mixed Greens, Tomato, Pickled Onion,
Citronette Dressing **V, GF**

CAESAR SALADS

Romaine Lettuce, Crisp Corn Tortilla Strips, Chipotle Caesar Dressing,
Cotija Cheese

GRILLED POLLO

CARNE ASADA

GRILLED BAJA SHRIMP

COMBO GRANDE

Combination of Citrus-Marinated Steak, Chicken, Grilled Baja Shrimp

GRANDE NACHOS

Tortilla Chips, Refried Beans, Cheddar Cheese, Poblano Sauce, Crema, Pico
De Gallo, Guacamole, Jalapeño, Sour Cream

GRILLED POLLO GF

ROASTED CARNITAS GF

CARNE ASADA GF

BEEF BIRRIA GF

GRILLED BAJA SHRIMP GF

COMBO GRANDE

Combination of Citrus-Marinated Steak, Chicken, Grilled Baja Shrimp **GF**

\$16

\$17

\$9

\$17

\$18

\$19

\$22

\$17

\$17

\$18

\$18

\$19

\$22

V - Vegan

VG - Vegetarian

GF - Gluten Free

CHIPS AND SALSA COMPLIMENTARY WITH ENTRÉE PURCHASE

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
An 18% suggested gratuity will be added to parties of 6 or more.



TACO ESPECIAL

Taco Especial Dinner Served With Two Tacos, Rice & Beans
Flour tortilla available upon request

	Dinner / A la		Dinner / A la
BAJA FISH TACOS Fried Mahi-mahi, Chipotle Ranch Slaw, Pico De Gallo, Cotija Cheese, Corn Tortilla	\$19 / \$10	QUESO BIRRIA TACOS Shredded Beef, Cheddar Cheese, Onions, Cilantro, Corn Tortilla	\$17 / \$9
GRILLED FISH TACOS Grilled Mahi-mahi, Chipotle Ranch Slaw, Pico De Gallo, Cotija Cheese, Corn Tortilla	\$19 / \$10	SHREDDED CHICKEN TACOS Shredded Chicken, Lettuce, Tomato, Monterey Jack Cheese, Crispy Corn Tortilla	\$17 / \$9
FRIED BAJA SHRIMP TACOS Fried Shrimp, Pico De Gallo, Chipotle Ranch Slaw, Corn Tortilla	\$19 / \$10	CARNE ASADA TACOS Citrus-Marinade Steak, Onion, Cilantro, Salsa Rojo, Guacamole, Corn Tortilla	\$17 / \$9
GRILLED BAJA SHRIMP TACOS Seasoned Shrimp, Pico De Gallo, Chipotle Ranch Slaw, Corn Tortilla	\$19 / \$10	SEASONAL VEGGIE TACOS Lettuce, Tomato, Avocado, Corn Tortilla GF	\$15 / \$8

STREET TACOS

Comes with any Three Street Tacos for \$17
Add Pico De Gallo, Lettuce, Sour Cream, Guacamole +\$2

CARNE ASADA TACO Citrus-Marinade Steak, Salsa Rojo, Onion, Cilantro, Lime GF	PORK AL PASTOR TACO Marinated Pork, Onion, Cilantro, Lime GF
POLLO ASADA TACO Cilantro-Lime Chicken, Salsa Rojo, Onion, Cilantro, Lime GF	CARNITAS TACO Marinated Pork, Salsa Verde, Onion, Cilantro, Lime GF

SIZZLE'N FAJITAS PLATTER

Sautéed Peppers, Onions, Pico De Gallo, Sour Cream, Guacamole, Choice of Tortillas, Rice & Beans

GRILLED PORTOBELLO V, GF	\$20	SPICED GRILLED FISH GF	\$27
GRILLED CILANTRO-LIME POLLO GF	\$23	BAJA STYLE GRILLED SHRIMP GF	\$26
GRILLED CARNE ASADA GF	\$24	GRILLED NEW YORK STEAK GF	\$30
ROASTED CARNITAS GF	\$22	COMBINATION FAJITAS GF Cilantro-Lime Chicken, Citrus-Marinade Steak, Grilled Shrimp	\$34

V - Vegan

VG - Vegetarian

GF - Gluten Free

CHIPS AND SALSA COMPLIMENTARY WITH ENTRÉE PURCHASE

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
An 18% suggested gratuity will be added to parties of 6 or more.



ENCHILADAS

Enchilada Dinner Served with Two Enchiladas, Rice & Beans

CHEESE

Cheddar & Monterey Jack Cheese, Onion, Crema,
Enchilada Sauce **GF**

Dinner / A la
\$15 / \$8

BIRRIA

Shredded Beef, Cheddar Cheese, Onion, Crema,
Enchilada Sauce **GF**

\$17 / \$9

CARNITAS

Braised Pork, Monterey Jack Cheese, Onion, Crema,
Tomatillo Salsa **GF**

\$17 / \$9

CARNE ASADA

Citrus Marinated Steak, Cheddar Cheese, Onion,
Crema, Enchilada Sauce **GF**

\$17 / \$9

POLLO

Shredded Pollo Enchilada, Monterey Jack Cheese,
Crema, Onion, Enchilada Sauce **GF**

\$17 / \$9

BAJA SHRIMP

Shrimp Enchilada, Monterey Jack Cheese, Crema,
Poblano Sauce **GF**

\$25 / \$13

PLATOS MEXICANOS

CHILE RELLENO

Roasted Pasilla Pepper, Ranchero Salsa, Cotija Cheese,
Pico De Gallo, Rice & Beans

\$22

CHILE VERDE

Braised Pork, Onions, Spicy Tomatillo Sauce,
Choice of Tortilla, Rice & Beans **GF**

\$26

ROASTED CARNITAS

Slow Roasted Pork, Pico De Gallo, Guacamole,
Choice of Tortilla, Rice & Beans **GF**

\$24

CAMARONES MOJO DE AJO

Mexican White Prawns, Shallots, Chile, Garlic Butter Sauce,
Choice of Tortilla, Rice & Beans **GF**
Diablo Style +\$4

\$28

CARNE ASADA

Grilled Carne Asada, Pico de Gallo, Choice of Tortilla, Rice & Beans **GF**
Add Shrimp +\$5

\$26

BOWLS ESPECIAL

Peppers, Onions, Corn Salsa, Cotija Cheese, Guacamole, Pico De Gallo,
Shredded Cheese, Spanish Rice

CARNE ASADA

Grilled Citrus-Marinaded Steak, Salsa Roja **GF**

\$22

POLLO ASADA

Grilled Marinated Pollo, Salsa Roja **GF**

\$20

CARNITAS

Slow Roasted Pork, Salsa Verde **GF**

\$20

BEEF BIRRIA

Shredded Beef, Birria Sauce **GF**

\$22

GRILLED BAJA SHRIMP

Grilled Shrimp, Salsa Verde **GF**

\$23

VEGETARIAN

Grilled Seasonal Vegetables **VG, GF**

\$18

BURRITOS

Served with Rice & Beans

Make Any Burrito a Chimichanga +\$2

Make it Wet +\$1

BEAN & CHEESE

Refried Beans, Cheddar & Monterey Jack Cheese **VG**

\$14

GRILLED POLLO

Cilantro-Lime Chicken, Monterey Jack Cheese, Pico De Gallo,
Salsa Roja, Guacamole, Rice, Beans

\$16

BEEF BIRRIA

Shredded Beef, Salsa Roja, Cheddar Cheese, Rice, Beans

\$16

SHREDDED CHICKEN

Shredded Chicken, Salsa Roja, Monterey Jack Cheese, Rice, Beans

\$16

"CALI"

Carne Asada, Refried Beans, French Fries, Poblano Sauce,
Cheddar Cheese, Pico De Gallo, Salsa Roja, Guacamole

\$19

CARNITAS

Roasted Pork, Monterey Jack Cheese, Tomatillo Salsa,
Fresh Lime, Rice, Beans

\$16

CARNE ASADA

Carne Asada, Cheddar Cheese, Pico De Gallo, Salsa Roja,
Guacamole, Rice, Beans

\$18

GRILLED BAJA SHRIMP

Seasoned Shrimp, Sautéed Peppers & Onions, Jack Cheese,
Pico De Gallo, Salsa Roja, Rice, Beans

\$20

V - Vegan

VG - Vegetarian

GF - Gluten Free

CHIPS AND SALSA COMPLIMENTARY WITH ENTRÉE PURCHASE

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

An 18% suggested gratuity will be added to parties of 6 or more.



COMBINACIONES

Served With Rice & Beans

EL JEFE

One Carne Asada Chimichanga and One Shredded Chicken Taco

\$24

EL TAQUERO

One Carne Asada Taco and One Birria Taco

\$20

EL TORO

One Beef Birria Enchilada and One Chile Relleno

\$27

EL ROSARITO

One Baja Taco and One Fried Shrimp Taco

\$20

TAMPIQUEÑA SURF & TURF

Grilled NY Steak, Shrimp Enchilada, Sautéed Peppers, Onions, Pico de Gallo

\$38

EL SOMBRERO

One Shrimp Chimichanga and One Cheese Enchilada

\$26

SIDES

BLACK BEANS GF

\$4

REFRIED BEANS GF

\$4

SPANISH RICE GF

\$4

SPANISH RICE & BEANS GF

\$6

FLOUR TORTILLAS

\$4

CORN TORTILLAS V, GF

\$4

GUACAMOLE V, GF

\$6

SOUR CREAM GF

\$2

SAUTÉED VEGGIES V, GF

\$6

SIDE SALSA

\$2

Choice of: Red, Green, Habanero, Diablo

DESSERTS

MILK CHOCOLATE CHEESECAKE

\$10

Chocolate Cookie Crust, Adobo Whiskey Caramel, Cinnamon Spiced Candied Pecans

COCONUT PINEAPPLE FLAN GF

\$10

Caramelized Fresh Pineapple, Toasted Coconut, Pineapple Citrus Gastrique

CHURRO FRIED ICE CREAM GF

\$10

Seasonal Fruit Compote, Caramel Sauce, Whipped Cream

V - Vegan

VG - Vegetarian

GF - Gluten Free

CHIPS AND SALSA COMPLIMENTARY WITH ENTRÉE PURCHASE

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

An 18% suggested gratuity will be added to parties of 6 or more.



SPECIALTY UNO MÁS COCKTAILS \$18

UNO MAS MARGARITA

Classic Margarita featuring Don Julio Blanco Tequila, Agave Syrup,
Cointreau, Topped with Aperol

SPICY MEZCAL PALOMA

Dos Hombres Mezcal, Grapefruit Juice,
Cointreau, Fresh Jalapeño, Spicy Rim

EL DIABLO

818 Silver Tequila, Chambord, Ginger Beer, Lime Juice

OTHER UNIQUE FAVORITES \$16

TOMMY'S MARGARITA

Hornitos Plata Tequila, Agave, Fresh Squeezed Citrus

GARDEN MARGARITA

21 Seeds Cucumber Jalapeño Tequila, Fresh Sour, Dill

BLACKBERRY SMASH

Espolón Blanco Tequila, Fresh Sour, Fresh Berries

SIERRA SUNRISE

Teremana Reposado Tequila, Mango Syrup, Grenadine,
Orange Juice, Tajin Rim

CLASSIC CADILLAC

Patrón Silver Tequila, Fresh Citrus, Agave, Grand Marnier

PINEAPPLE WHISKEY SOUR

Bulleit Bourbon, Pineapple Juice, Fresh Citrus

STRAWBERRY LEMON DROP

Tito's Handmade Vodka, Fresh Muddled Strawberries,
Fresh Lemon, Sugar Rim

ISLAND PUNCH

Bacardi Mango Chile Rum, Banana Liqueur,
Jarritos Watermelon, Lime Juice

FROZEN COCKTAILS

DOLE WHIP CREATIONS \$15

Start with Pineapple or Berry Dole Whip
add Malibu Coconut Rum "Pina colada or Daiquiri"
or Casamigos Reposado Tequila "Margarita"

TRADITIONAL FROZEN MARGARITA \$13

House Tequila with traditional Lemon Lime Flavor



FEATURED FLIGHT

TASTE OF CINCORO \$38

Blanco, Reposado, Añejo

The story behind it...



Taste the passion of how Michael Jordan and Four Other NBA Owners Launched the Super-Premium Tequila Brand Cincoro.

Michael himself enjoys tequila either neat or chilled, always with a slice of orange. It is all about chilling and enjoying the moment.

WINE

REDS

Kendall Jackson Cabernet
Louis M Martini Cabernet Sauvignon
Meiomi Pinot Noir
Terra D'Oro Barbera
Terra D'Oro Zinfandel

GLASS

\$13
\$13
\$13
\$14
\$12

BOTTLE

\$48
\$48
\$46
\$49
\$42

WHITES

Kendall Jackson Chardonnay
Chateau St. Michelle Chard
Santa Margherita Pinot Grigio
Terra D'Oro Chenin Blanc Viognier
La Marca Prosecco

GLASS

\$10
\$13
\$11
\$13
\$11

BOTTLE

\$36
\$48
\$40
\$45
\$40

BEER

DRAFT 16oz \$10

Estrella Jalisco
Firestone 805 Cerveza
Modelo Especial
Modelo Negra
Pacifico
Michelob Ultra

Make any draft a Michelada \$4

BOTTLED IMPORT/CRAFT \$9

Corona Extra
Corona Premier
Victoria
Tecate
Dos Equis
Heineken
Great Basin Chilebeso
Corona Seltzer
Stone Buenaveza
Lagunitas IPA

BOTTLED DOMESTIC \$8

Budweiser
Bud Light
Coors Light