



SUMMER MENU

SHAREABLES

- CHIPS Y SALSAS** 5
(v, vg, gf)
- QUESO DIP** 12
Queso mixed with poblano peppers, pico (v, gf)
- CASA GUACAMOLE** 16
Avocado, cilantro, serrano, pepper, lime, pico (v, vg, gf)
- CEVICHE*** 19
Seasonal fish, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil (gf)
- STREET STYLE ELOTES** 16
Grilled corn, crema, cotija, lime juice, tajin (v, gf)
- BARBACOA NACHOS*** 19
Braised barbacoa, queso, pickled onion, cilantro, avocado salsa, jalapeño (gf)
- CHICKEN TENDERS** 16
5 piece chicken tenders served with a side of fries and ranch dressing

TACOS

- 3 tacos per order, served on flour tortillas, option to sub for corn (gf)
- TACOS DE VEGGIE** 16
Sautéed seasonal vegetables, pico, avocado salsa (v, vg)
- TACOS AL PASTOR*** 20
Achiote marinated pork, pineapple pico, avocado salsa
- BARBACOA TACOS*** 20
Braised beef, pickled onion, cilantro, consommé de guajillo
- CHICKEN TACOS*** 20
Cilantro marinated chicken thighs, charred tomato salsa, pickled red onion, cotija
- SHRIMP TACOS*** 20
Cilantro-lime marinated shrimp, avocado salsa, pico

SALADS

- WATERMELON SALAD** 16
Diced watermelon, cucumber, feta cheese, olive oil, lime juice, tajin, pumpkin seeds (v, gf)
- GREEN TOMATILLO SALAD** 18
Cumin coriander vinaigrette, tomatillo, cucumber, avocado, arugula, pumpkin seeds (v, vg, gf)
- ROMAINE SALAD** 18
Romaine, cherry tomatoes, avocado, tortilla strips, black beans, chihuahua cheese, jalapeño dressing (v, gf)
- ADD PROTEIN***
Grilled chicken 6 / Barbacoa 8 / Shrimp 7



ENTREES

- DOUBLE STACKED BRISKET SHORTRIB BURGER*** 24
Griddled onions, chipotle cheddar, house made pickles, chili-lime ketchup, brioche bun
- FAJITA GRILLED CHICKEN SANDWICH*** 22
Melted swiss, house made pickles, creamy jalapeno ranch, toasted brioche bun
- CHICKEN ENCHILADAS*** 23
Creamy chipotle sauce, chicken, chihuahua queso, bell peppers (gf)
- TOASTED PECAN COLORADO TROUT*** 29
Scallion sour cream whipped potatoes, smoked orange maple butter (n)
- COFFEE CRUSTED BISON FILET*** 40
Bourbon demi-glaze, fire charred baby bell peppers prepared medium rare only

v - vegetarian / vg - vegan / gf - gluten free / n - nut allergy

* These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.

DRINKS

COCKTAILS

THE SQUOZEN FROZEN MARGARITA 17

Lalo Blanco
Naranja
Agave Nectar
Lime Juice
Turbo Salt Rim

TOP SHELF MARGARITA 17

Lalo Blanco
Naranja
Agave Nectar
Lime Juice
Turbo Salt Rim
Add Grand Marnier / 3

THE USUAL 17

Casamigos Blanco
Lime Juice
Topo Chico
Turbo Salt Rim

THE UNUSUAL 17

Jose X Koch Mezcal
Grapefruit Juice
Topo Chico
Turbo Salt Rim

SKINNY PALOMARITA 16

Socorro Blanco
Giffard Pamplemousse
Grapefruit & Lime Juices
Topo Chico
Turbo Salt Rim

BEERS

CAN

DOMESTIC

PBR Tall Boy / 3
Coors Light / 6
Coors Banquet / 6
Budweiser / 6
Bud Light / 6
Michelob Ultra / 6
Blue Moon / 8

IMPORT & CRAFT

Modelo / 6
Guinness / 8

SELTZER

High Noon / 8

DRAFT BEER

PBR / 2
Zuni Cold Queen Kolsch / 7
Irwin Mexi Lager / 7
Irwin West Coast IPA / 8
Nitro Milk Stout / 8
Telluride Pilsner / 8
90 Shilling / 8

ZERO PROOF

MARZIPAN SPIRITS 12

Orgeat Syrup
Elderflower Tonic
Lime Juice
Club Soda

FREE SPIRIT MARGARITA 12

Free Spirit Tequila
Lime & Orange Juices
Agave Nectar
Turbo Salt Rim

NA BEER

Athletic Brewing IPA / 7
Athletic Brewing Cerveza / 7
Guinness 0.0 / 8

WINES

RED

BONANZA 16 / 62
Cabernet Sauvignon
California

BELLE GLOS “DAIRYMAN” 16 / 62
Pinot Noir
California

WHITE

BRANCOTT ESTATE 16 / 62
Sauvignon Blanc
New Zealand

BENVOLIO 16 / 62
Pinot Grigio
Italy

J. LOHR ARROYO VISTA 16 / 62
Chardonnay
California

ROSÉ

**GÉRARD BERTRAND CÔTE
DE ROSES** 16 / 62
Rosé
France

SPARKLING

MUMM NAPA BRUT PRESTIGE 12 / 46
Brut
California

HAMPTON WATER BUBBLY 14 / 54
Sparkling Rosé
France

REVELSHINE WINE

(California)
Sustainable wines built for adventure.
500 ml bottles

RED 34
Zinfandel Blend
WHITE 34
Chardonnay Blend

ROSÉ 34
Grenache Blend
BUCKET OF WINE 90
Your choice of 3 bottles

