

tacos two for \$4

served with salsa and a lime wedge on corn tortillas ≠ garnished with cilantro and onions.



carne asada
(steak)



carnitas
(shredded pork)



pollo
(chicken)



al pastor
(marinated pork w/pineapples)

tortas \$8

Mexican sandwich on 'la telera' bread, with lettuce, tomato, avocado, jalapeños, mayonnaise and your choice of:



- **carne asada** (steak)
- **carnitas** (shredded pork)
- **pollo** (chicken)
- **al pastor** (marinated pork)
- **huevos con chorizo** (sausage and eggs)

baja fish tacos \$7



lightly **fried fish** served on two flour tortillas with cabbage, and a cilantro-lime cream sauce.

chips & salsa \$2

fried tortilla chips with your choice of salsa: (salsa roja, salsa verde, or our very hot mango haberno)

pico de gallo \$3

a small side of diced tomatoes, onions, and chilis.

chilled, stuffed jalapeños * \$4

four pickled whole-jalapeños, stuffed with our mango chutney and peanut-butter purée for the adventurous 'foodies' out there... you know who you are!

fried pepper plate \$4

pickled jalapeños and sliced banana peppers, drenched in our beer batter and deep-fried for your dipping pleasure. Served with a side of ranch dressing.

fried avocado \$5

fresh avocado, beer-battered & deep-fried.

queso dip \$5

our signature queso dip with diced tomatoes and onions.

guacamole \$6

prepared to order from fresh avocados, tomatoes, onions, cilantro, and a lime.

black bean dip (served cold) \$6

whole black beans, chopped avocados, and sun-dried tomatoes tossed in a tangy, southwest vinaigrette.

chicken corn tortilla soup \$6

a hearty chicken soup with hominy, diced avocados, tomatoes, onions, fresh cilantro, and sour cream.

sweet corn tamale cakes \$7

two sweet corn tamale cakes, smothered with our cilantro-lime cream sauce, and diced tomatoes.

quesadilla \$8

our popular quesadilla is great as a shared appetizer or as an entree. Your choice of either chicken, steak, **cheese-only**, or the **vegetarian-style** made with our black bean dip.

■ Vegan ■ Contains dairy ■ Not vegetarian
* contains peanuts ≠ corn tortillas are gluten-free

plato principal

served from 6pm to 11pm



alambres \$16

marinated steak and cheese served sizzling on a hot skillet, with peppers, onions, and a side plate of veggies. Our Chef's specialty... just don't call it a 'fajita'.

enchiladas \$11

three chicken enchiladas and cheese, smothered in one of three sauces, served with rice and beans:

verdes - green tomatillo-chile sauce

ancho - a smoky, red ancho-chile sauce

mole poblano - traditional dark sauce from Puebla

veggie enchiladas \$9

three same choices of enchiladas above, without the chicken.

carnitas platter \$11

a generous portion of our shredded pork, with a side of red chile sauce served with rice, beans, and garnish.

chimichanga \$9

your choice of chicken or steak wrapped up in a fried tortilla with rice and beans.

green chile burrito \$9

your choice of chicken or steak wrapped up in a flour tortilla with rice and beans, then smothered in our tomatillo sauce.

huevos con chorizo \$9

eggs scrambled with our zesty chorizo sausage, three flour tortillas served with rice, beans, and garnish.

veggie burrito \$8

Our zesty black bean dip, wrapped up in a flour tortilla and smothered in our green chile tomatillo sauce.



410 West Short St

(859) 797-3112

Open Mon to Wed 11am-11pm
and Thu thru Sat 11am-3am



hand-squeezed,
hands-down...
the **BEST** margarita
in town!

Located just two doors down from The Chase Tap Room, directly across the street from The Opera House.

3-hour validated parking for the Victorian Square Parking Garage with pedway leading directly to the center of the mall.

