



FOR THE TABLE

FRESH COOKED CHIPS & FIRE ROASTED SALSA Complimentary
Pico de Gallo +1 / Roasted Pineapple Habanero Salsa +1

QUESADILLA 13.5
Musso Farms Green Chile Tortilla / Spanish Jack Cheese
Roasted Pepper Mix / Guacamole / Sour Cream
All Natural Chicken +3
Grilled Marinated Steak +5

CHILE CON QUESO GFA 10.25
Traditional & Mexican Cheeses / Handmade Salsa
Seasoned Ground Beef or Chorizo +1.5

HOUSEMADE GUACAMOLE GFA 13.5
Fresh Avocado / Vine Ripened Tomatoes / Onion
Cilantro / Fresh Lime / Signature Seasoning

AVOCADO FRIES 12.5
Avocado / Tempura / Jalapeno Syrup / Cilantro Lime Crema

NACHOS BRAVA 14.5
Fresh Tortilla Chips / Black Beans / Spanish Jack Cheese
Chile Con Queso / Pickled Onion / Sour Cream
Guacamole / Salsa Fresca / Jalapenos
Seasoned Ground Beef +3
All Natural Chicken +4
Marinated Steak +5

COCONUT SHRIMP 15.5
Jumbo Shrimp / Fresh Coconut / Cilantro Lime Rice
Mango Salsa / Housemade Mango Chutney

MARGARITAS & SIGNATURE DRINKS

12 oz / Grande / Pitcher

HOUSE MARGARITA 9.25 / 13.5 / 40
House Tequila / House Sweet & Sour / Fresh Lime

PERFECT PATRON 10.25 / 14.5
Patron Silver / Gran Gala / House Sweet & Sour

STRAWBERRY JALAPENO 10.25 / 14.5
House Infused Jalapeno Tequila / Strawberry Puree

SKINNY GIRL 10.25 / 14.5
Patron Citronge / Gran Gala

CADILLAC COIN 11.25 / 15.5
1800 Silver Tequila / Triple Sec / Gran Gala / Fresh Lime

SALSA SWIRL 10.25 / 14.5
Frozen Margarita / Housemade Sangria Wine

FLAVORED FROZEN MARGARITA 10.25 / 14.5
Lime / Strawberry / Swirl of Both

CONRAD 15.5
Corzo Blanco Tequila / Cointreau Noir / Fresh Lime

PINEAPPLE MARTINI 14.25
Handcrafted Pineapple Infused Vodka Martini

MARGARITA FLIGHT 20
Perfect Patron / Salsa Swirl / Strawberry Jalapeno

CERVEZA / WINE / SELTZER

DRAFT Pint 7 / Grande 9
Dos XX Lager / Dos XX Amber
Beehive Bristol / Lagunita IPA
Rotating Seasonal Draft

BOTTLE 6
Corona / Corona Light
Coors Light / Modelo Especial
Michelob Ultra / Stella
Angry Orchard

WINE
Cabernet 6 / Chardonnay 6 / Sangria 6
HIGH NOON SELTZER
Tequila Lime / Vodka Black Cherry 8

BOWLS

BRAVA BOWL GFA 16.5
Grilled Chicken / Spanish Rice / Black Beans
Queso / Shredded Lettuce / Pico de Gallo
Avocado Crema / Cotija / Fresh Cilantro
Grilled Portabello 17 *Grilled Shrimp 18*

SOUTHWEST STEAK BOWL 20.5
Grilled Marinated Steak / Cilantro Lime Rice
Shredded Lettuce / Black Beans / Roasted Corn
Pico De Gallo / Chipotle Crema / Cotija / Avocado

POZOLE VERDE 12
Simmered Shredded Chicken / White Corn / Tomatillo Broth
Green Cabbage / Radish / Onion / Cilantro / Fresh Avocado

SALADS

Signature Salad Dressings:
Ranch / Honey Mustard / Tequila Lime Vinaigrette

TACO SALAD GFA 16.25
Marinated Grilled Chicken / Sautéed Peppers & Onions
Black Beans / Roasted Corn / Spanish Jack Cheese
Sour Cream / Pico de Gallo / Guacamole
Marinated Steak +5

FIESTA CHICKEN SALAD 16.25
Strips of Seasoned Grilled All Natural Chicken
Mixed Greens / Cilantro / Tortilla Strips
Signature Tequila Lime Vinaigrette / Chipotle Peanut Sauce

TACOS

Served with Grilled Corn Tortillas, Spanish Rice and Refried Beans

BIRRIA GFA 16.25
Slow Braised Barbacoa / Griddled Spanish Jack Cheese
Diced Onion / Cilantro

CHICKEN CARBON GFA 16.25
Marinated All Natural Chicken / Green Chile (Spicy)
Spanish Jack Cheese / Jalapeno / Guacamole / Cotija

AL PASTOR GFA 16.25
Crispy Seasoned Pork / Fresh Pineapple
Onion / Fresh Cilantro / Cotija

SHRIMP & AVOCADO 17.25
Tempura Battered Shrimp / Fresh Avocado
Mango Salsa / Cilantro Lime Slaw
Chipotle Tartar / Cotija

BAJA 16.25
Beer Battered Fried Fish / Cabbage Slaw
Chipotle Tartar / Salsa Fresca / Cotija

WTF 16.25
Ask about the Weekly Taco Feature

To maintain our quality standards, provide a living wage for all employees and help with the rising cost of all of our products, a 3% Colorado service charge will be added to all menu items. Thank you for your understanding and support of our teams and our restaurants.

* These menu items are served raw, lightly cooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GFA: Gluten free available upon request. While we offer gluten free items, our kitchen is not completely gluten free.

Spicy

26.25

SALSA SIGNATURE ENTREES

Served with Spanish Rice and Refried Beans

ENCHILADA DINNER GFA 14.5
Hand Rolled Cheese Enchiladas
Green Chile (Spicy) or Hatch Red Chile (Mild)
Seasoned Ground Beef +2
Shredded Chicken Tinga or Slow Roasted Pork +3
Marinated Steak +5

CHICKEN TINGA ENCHILADAS 17.75
Shredded Chicken Tinga / Spanish Jack Cheese
Tomatillo Green Chile / Avocado
Chipotle Crema / Cilantro / Cotija

BARBACOA ENCHILADAS 18.25
Slow Braised Shredded Beef / Spanish Jack Cheese
Hatch Red Chile / Smoked Jalapeno Slaw
Avocado Crema / Cotija / Cilantro

PORTOBELLO & SPINACH ENCHILADAS GFA 16.25
Grilled Portobello Mushrooms / Spinach
Spanish Jack Cheese / Hatch Red Chile (Mild)

STEAK & AVOCADO ENCHILADAS 🍴 18.5
Grilled Marinated Steak / Spanish Jack Cheese
Green Chile (Spicy) / Sliced Avocado / Pickled Onion

SOUR CREAM & CHICKEN ENCHILADAS 16.75
Shredded Chicken Tinga / Spanish Jack Cheese
Tomatillo Green Chile

AWARD-WINNING SLOW ROASTED CARNITAS GFA 19.25
Slow Roasted Pastor Style Pork / Citrus Glaze
Guacamole / Fresh Flour Tortillas

CHILE RELLENOS 18.25
2 Cheese Stuffed Anaheim Peppers / Cotija / Fresh Cilantro
Green Chile (Spicy) or Hatch Red Chile (Mild)

CARNE ASADA* GFA 24
Grilled Marinated Skirt Steak / Cilantro Chimichurri
Caramelized Onions / Guacamole / Fresh Flour Tortillas

CARNE ASADA & CHILE RELLENO 29
Green Chile (Spicy) or Hatch Red Chile (Mild)

FAJITAS

Served on a sizzling skillet with caramelized onions
and peppers, Spanish rice and refried beans.
Served with guacamole, Spanish jack cheese,
mild salsa, sour cream and tortillas. GFA.

PORTABELLO	21
CHICKEN	21
MARINATED STEAK	24
STEAK & CHICKEN	24
SHRIMP	24

BURRITOS

Served with Spanish Rice and Refried Beans
Chimi Style +3 Lightly Fried with Guacamole and Sour Cream

GRANDE 16.5
Choice of Chicken Tinga, Seasoned Ground Beef or Pork
Spanish Jack Cheese / Shredded Lettuce / Refried Beans
Green Chile (Spicy) or Hatch Red Chile (Mild) / Salsa Fresca
Marinated Steak +5

FAJITA 17.75
Grilled All Natural Chicken / Fajita Vegetables
Spanish Jack Cheese / Shredded Lettuce
Salsa Fresca / Sour Cream / Guacamole
Green Chile (Spicy) or Hatch Red Chile (Mild)
Steak +5

THREE PIGS 🍴 17.5
Slow Cooked Marinated Pork / Pork Green Chile / Smoky Bacon
Black Beans / Rice / Queso / Salsa Fresca / Green Onion

CHILE RELLENO BURRITO 19
Housemade Chile Relleno Stuffed with Spanish Rice
Fajita Steak / Green Chile (Spicy) or Hatch Red Chile (Mild)
Served with Black Beans

JUST FOR KIDS

Served with Spanish Rice, Refried Beans and Kid's Drink / Milk Refills .75

SOFT TACO GFA 9
Choice of Seasoned Ground Beef or Chicken

BURRITO 10
Choice of Seasoned Ground Beef or Chicken

QUESADILLA 10
Choice of Seasoned Ground Beef or Chicken

NACHOS 9
Fresh Tortilla Chips / Baked with Spanish Jack Cheese / Queso

CHICKEN TENDERS 9
Chicken Breast—Choose Grilled or Tempura Battered
Choice of Ketchup, Ranch or Honey Mustard

DESSERTS

COCONUT FLAN 11.5 Caramel / Toasted Coconut
FRIED ICE CREAM 11.5 Vanilla Bean Ice Cream / Caramel / Chocolate Sauce
CARAMEL CHURROS 11.5 Vanilla Bean Ice Cream / Caramel / Chocolate Sauce / Cinnamon / Sugar
SOPAPILLAS 10 Lightly Fried Dough / Cinnamon / Sugar / Warm Honey

POWERS HOUR

Mon-Fri 2-5 and 8-Close

\$3 TACOS
Seasoned Ground Beef
Fajita Chicken
Chicken Tinga
Shredded Pork
Each Served with Lettuce / Ancho Aioli
Pico de Gallo / Cotija Cheese

\$4 ENCHILADAS
Fajita Chicken
Chicken Tinga
Shredded Pork
Each Served with Spanish Jack Cheese
Hatch Red or Green Chili
Queso +1

\$4.25 TOSTADAS
Fajita Chicken
Shredded Pork
Each Served with Refried Beans
Shredded Lettuce / Pico de Gallo
Avocado Crema / Cotija Cheese
Fresh Cilantro

\$4.25 TACOS
Marinated Steak
Each Served with Lettuce / Ancho Aioli
Pico de Gallo / Cotija Cheese

\$6 CHILE CON QUESO
Traditional & Mexican Cheeses
Handmade Salsa

\$7 HOUSEMADE GUACAMOLE
Fresh Avocado / Vine Ripened Tomatoes
Onion / Cilantro / Signature Seasonings

\$3 WELLS

\$5 GRANDE IMPORT DRAFTS
Dos XX Lager / Dos XX Amber

\$8 GRANDE HOUSE MARGARITAS
House Tequila / House Sweet & Sour / Fresh Lime