

LUNCH

11AM - 4PM

THUR & FRI: \$9 Milagro Margs
Traditional, Spicy, Blueberry

Relleno Eggrolls (2) --- 6

Roasted poblano, white cheddar,
Oaxaca, sweet chili dip

Edamame --- 8

Spicy garlic OR sea salt

SALADS

Summer --- 12

Kale, jicama, apples, raisins, candied
pecans, apple cider vinaigrette

Asian --- 12

Romaine, red cabbage, carrots,
avocado, edamame, oranges, cilantro,
peanuts, peanut butter vinaigrette

*[Add Protein: Chicken-8, Flank Steak-8,
Seared Ahi Tuna-12]*

STARTERS

Korean Steak Lettuce Cups --- 16

Grilled corn, black beans, carrot jicama slaw,
jalapenos, sriracha aioli

Guacamole --- 12

Avocado, red onions, cilantro,
lime, chips

Esquites --- 8

Cotija cheese tajin aioli

BOWLS

Southwest --- 16

[Grilled Chicken or Ribeye]

Caramelized onions, baby veggies, black
beans, corn, avocado, tomatillo salsa
[Choice of Quinoa, Rice or Romaine]

Tuna Poke* --- 16

Ahi Tuna, mango, edamame, sticky rice
avocado, sesame seeds, tamarind ponzu

TACOS/ENCHILADA

[Includes Rice & Beans or Simple House Salad]

Birria Tacos (2) --- 14

Guajillo brisket, guacamole, cilantro, onion,
consommé, cheese crusted guajillo tortillas

Pork Pastor Gringa Tacos (2) --- 14

Oaxaca cheese, guacamole, onions,
pineapple habanero salsa, cilantro,
flour tortillas

Chicken Tinga Enchiladas (2) --- 15

Onions, crema, queso, lettuce, avocado, salsa,
verde, black bean tortillas

Ground Beef Enchiladas (2) --- 15

Potatoes, carrots, queso fresco, crema, red
onions, avocado, tomato red salsa, cilantro,
guajillo tortillas

NON-ALCOHOL BEVERAGES (NO REFILLS)

Mexican Coke 4

Mexican Sprite 4

Diet Coke 3

Coffee (pods) 3

Hibiscus Tea 4

Hibiscus Lemonade 4

Topo Chico 4

Flavored Pellegrino 3
(Blood Orange or Lemon)

*These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.