



EST. 2016

DENVER, CO

Nacho Libre \$10⁰⁰

GOLDEN CORN TORTILLA CHIPS TOPPED WITH SIGNATURE HOMEMADE GREEN CHILE, CHEDDAR CHEESE, SEASONED GROUND BEEF, GUACAMOLE, SOUR CREAM, & PICO DE GALLO.

Tacos Al Pastor \$3 ea

MARINATED WITH VARIOUS SPICES, CITRUS BLENDS & CHILE GUAJILLO. GRILLED TO PERFECTION.

Tacos Carne Asada \$3 ea

SIRLOIN STEAK SEASONED WITH OUR SPECIAL BLEND OF SPICES & GRILLED SIZZLING TO PERFECTION.

Tacos Pollo Asado \$3 ea

FIRE GRILLED CHICKEN MARINATED IN LIME JUICE AND SPICES.

Vegetarian Tacos \$3⁰⁰

FAJITA STYLE MIX: SAUTEED ONIONS WITH COLOR MIXED BELL PEPPERS ON A GLUTEN-FREE CORN TORTILLA

(ALL TACOS ARE SERVED OVER TWO CORN TORTILLAS & TOPPED WITH DICED ONIONS & CHOPPED CILANTRO.)

Quesadilla \$5⁰⁰

CLASSIC FLOUR TORTILLA COOKED ON A GRIDDLE & TOPPED WITH CHEDDAR JACK CHEESE TO A MELTED PERFECTION.

Taco Bron Salad \$7⁰⁰

Add Steak +\$3⁰⁰

A BED OF GOLDEN TORTILLA CHIPS TOPPED WITH SHREDDED ICEBERG LETTUCE, DICED TOMATOES, CHEDDAR CHEESE, GUACAMOLE, SOUR CREAM, & PICO DE GALLO.

Beef & Bean Burrito \$5⁰⁰

Smothered +\$2⁰⁰

SEASONED GROUND BEEF & SLOW-COOKED BEANS WRAPPED IN A WARM FLOUR TORTILLA.

Green Chile & Chips \$5⁰⁰

A BED OF GOLDEN TORTILLA CHIPS WITH OUR SIGNATURE GREEN CHILE SERVED IN A 8oz CUP TOPPED WITH CHEDDAR CHEESE.

Chips & Salsa \$5⁰⁰

A BED OF TORTILLA CHIPS WITH OUR FRESH CHOPPED PICO DE GALLO SALSA.

Chips & Guacamole \$5⁰⁰

MADE FRESH WITH AVOCADO, JALAPENOS, DICED ONIONS, CHOPPED CILANTRO, & A BLEND OF SPICES.

Sides (4oz container)

SOUR CREAM	\$2 ⁰⁰	PICO DE GALLO	\$3 ⁰⁰
GUACAMOLE	\$3 ⁰⁰	CILANTRO RANCH	\$3 ⁰⁰
BEANS	\$3 ⁰⁰	SPICY RANCH	\$3 ⁰⁰

*Sodas \$3⁰⁰ Water \$2⁰⁰
Churros \$3⁰⁰*