



Rotisserie Chicken

Seasoned with achiote, sea salt, lime and chili

QUARTER	\$8	\$11	with 2 small sides
HALF	\$14	\$18	with 2 medium sides
WHOLE	\$23	\$28	with 2 large sides

All served with housemade tortillas[✓], roasted cabbage and fresh salsas[✓]

Sides

SMALL \$3 MEDIUM \$4 LARGE \$5

- FRIJOLE CHARROS pinto beans, bacon, pork shoulder, chilis
- FRIJOLE NEGROS[✓] black beans, epazote, pickled onions
- RICE[✓] tomato, carrots, onion, garlic, oregano
- POTATOES house manteca, pan drippings, chili, sea salt
- SLAW[✓] cabbage, radish, cilantro, red onion, lime

Bowls

\$9

- GREEN BOWL rice, frijoles negros, pulled rotisserie chicken, slaw, cotija cheese, salsa verde, salsa habanera
- RED BOWL rice, frijoles charros, pulled rotisserie chicken, pan-dripping cabbage, fresh cabbage salad (cabbage, red onion, olive oil, salt), queso fresco, salsa roja
- VEGETARIAN BOWL[✓] rice, frijoles negros, avocado, slaw, cotija cheese, salsa verde, salsa habanera

ADD-ONS \$1

Tortillas (3) Avocado Potatoes Extra Chicken

Drinks

DRAFT BEER	\$5
CAN/BOTTLE BEER	\$4
GLASS WINE	\$5
BOTTLE SODA	\$2
COFFEE/TEA	\$2

Make any beer a michelada for \$1 - lime juice, ice and a salted rim

We serve only free-range chicken, use locally-sourced organic ingredients whenever possible, and everything but the beer is gluten-free.

[✓]vegetarian/vegan