



# JAMES MOORE DINNER MENU

## STARTERS

- POMME FRITES & AIOLI 6**  
HAND CUT POTATOES BLANCHED AND FRIED  
WITH HOUSE MADE AIOLI
- UNO-DOS-TRES SALSAS 6**  
SERVED WITH FRESH CUT CHIPS
- GUACAMOLE FRESCO 7**  
HOUSE MADE GUACAMOLE SERVED WITH FRESH  
CUT CHIPS
- CHICKEN WINGS 9**  
FRIED CHICKEN WINGS IN HOUSE MADE  
CHIPOTLE SAUCE. SERVED WITH MANGO SALSA
- NACHOS 10**  
TORTILLA CHIPS WITH MELTED AMERICAN  
CHEESE, BLACK BEANS, TOMATO, GUACAMOLE,  
ONION, JALAPENO, OLIVES AND SOUR CREAM.  
ADD ASADA OR CHICKEN 2.5
- TAQUITOS DEL RANCHO 10**  
FOUR ROLLED TORTILLAS FRIED CRISPY AND  
FILLED WITH CHICKEN OR QUESO FRESCO.  
TOPPED WITH CABBAGE, AVOCADO AND SALSA
- QUESADILLA 9**  
SERVED WITH SALSA, GUACAMOLE FRESCO AND  
SOUR CREAM. ADD CHICKEN, ASADA 2.50
- CEVICHE 9**  
TALAPIA MARINATED IN CITRUS JUICES. SERVED  
WITH CUCUMBER, PICO DE GALLO AND CHIPS
- FUNDIDOS**  
QUESO CHIHUAHUA MELTED AND SERVED WITH  
CORN TORTILLAS AND YOUR CHOICE OF:
- RAJAS-POBLANO, ONION AND SALSA ROJA 9
  - LONGANIZA-CHORIZO AND PICO DE GALLO 10
  - PASTOR-SPIT CARVED PORK. RED ONION,  
CILANTRO, SALSA 11

## TACOS

- AL PASTOR 11**  
PORK MARINATED AND SPIT ROASTED. CARVED TO ORDER  
AND TOPPED WITH PINEAPPLE, RED ONION, CILANTRO AND  
SALSA TAQUERA
- BARBACOA BEEF 11**  
SLOW COOKED BEEF SEASONED WITH CHILES AND SPICES.  
THESE FOLDED TACOS ARE THEN TOPPED WITH SALSA  
TAQUERA AND FRIED ON THE GRIDDLE UNTIL CRISPY
- CARNE ASADA 11**  
ARRACHERA STEAK, BACON, ONION, ROASTED CHILE AND  
SALSA ROJA
- COCHINITA PIBIL 10**  
MAYAN STYLE PORK. BRAISED WITH TRADITIONAL SPICES,  
HABANEROS AND ONIONS
- PAPAS CON RAJAS 9**  
ROASTED POTATOES AND CHILES, CREAM AND ONIONS
- PAPAS CON CHORIZO 9.5**  
ROASTED POTATOES AND LONGANIZA TOPPED WITH DICED  
SERRANOS AND AVOCADO AND TOMATILLO SALA
- PESCADO 12.5**  
GARLIC FRIED IDAHO TROUT, MAYAN CABBAGE AND PICO  
DE GALLO
- POLIO 10**  
BRAISED CHICKEN, GUAJILLO, ONION AND SALSA TAQUERA
- SUADERO 11**  
BRAISED BEEF BELLY, CILANTRO, RED ONION AND SALSA  
TAQUERA

## SALADS AND SOUPS

- THE JIMMY 9**  
ROMAINE, CARROT, CROUTONS, GRANA PADANO GRATED  
TO ORDER AND HOUSE DRESSING  
ADD CHICKEN OR ASADA 2.5
- CEASAR SALAD 9**  
ROMAINE AND CROUTONS TOSSED IN OUR HOUSE MADE  
DRESSING

- FALAFEL SALAD 9**  
HOMEMADE FALAFEL SERVED ON A BED OF ROMAINE WITH  
FETA, SESAME-CHICK PEA DRESSING AND SAMBAL
- TORTILLA SOUP 9**  
HEARTY AND SPICY SOUP OF CHICKEN BROTH, TOMATO,  
ONION, GARLIC AND GUAJILLO CHILIES. TOPPED WITH  
CHICKEN, AVOCADO, COTIJA CHEESE, RED ONION,  
CILANTRO, SOUR CREAM AND TORTILLA STRIPS

20% Gratuity added on Event nights

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



# JAMES MOORE DINNER MENU

## SANDWICHES

SERVED WITH FRITES AND AIOLI. SUB SALAD FOR \$2

### 212 BURGER 12

6OZ GROUND CHUCK WITH MELTED CHEDDAR. SERVED WITH LTO, AIOLI AND MUSTARD ON A MACRINA BRIOCHE BUN

### ANAHEIM BURGER 12.5

6OZ GROUND CHUCK WITH MELTED CHEDDAR AND ROASTED ANAHEIM CHILES. SERVED WITH LTO AIOLI AND MUSTARD ON A MACRINA BRIOCHE BUN

### MUCHACHOS BURGER 13

6OZ GROUND CHUCK WITH MELTED CHEDDAR AND BACON. SERVED WITH LTO AIOLI AND MUSTARD ON A MACRINA BRIOCHE BUN

### VEGAN BURGER 12

SOY FREE VEGAN PATTY WITH MELTED CIAO CHEESE. SERVED WITH LTO, VEGANAISE AND MUSTARD ON A MACRINA BAKERY ROLL

### BARBACOA BEEF SANDWICH 12

BRAISED BEEF WITH MELTED JACK CHEESE. SERVED ON A BAGUETTE WITH ROMAINE, CILANTRO, AIOLI. TOPPED WITH RED ONION

### OAXACA PULLED PORK SANDWICH 12

MAYAN STYLE PULLED PORK SERVED ON A BAGUETTE WITH MAYAN SLAW, AOLI, RED ONION AND MACERATED HABENEROS

### CURED CECINA SANDWICH 12

SPANISH CURED BEEF ON A MACRINA ROLL. SERVED WITH CARMELIZED ONION, ROMAINE LETTUCE, JACK CHEESE AND AIOLI

### FALAFEL 10

HOMEMADE FALAFEL SERVED ON WARM FLATBREAD. CRADLED IN A BED GREENS AND TOPPED WITH OUR SESAME-CHICK PEA DRESSING AND SAMBAL

### WEEKLY SANDWICH SPECIAL!

ASK YOUR SERVER!

## ENTREES

### VERDE ENCHILLADAS 13

THREE CORN TORTILLAS FILLED CHICKEN AND QUESO CHIHUAHUA. TOPPED WITH SALSA VERDE AND SERVED WITH RICE AND BEANS

### QUESO ENCHILLAS 12

THREE CORN TORTILLAS FILLED WITH QUESO CHIHUAHUA, ROASTED POBLANO AND ONIONS. TOPPED WITH SALSA, SERVED WITH RICE AND BEANS

### CARNE ASADA 15

SEARED ARRACHERA STEAK AND SCALLIONS, PICO DE GALLO AND MAYAN CABBAGE. SERVED WITH CORN TORTILLAS, RICE AND BEANS

### WEEKLY SOPES SPECIAL! M.P.

ASK YOUR SERVER!

## KID'S MENU

6

CHICKEN STRIPS AND FRIES  
KIDS QUESADILLA AND FRIES  
OLD GOAT AND BOILED PARSNIPS  
GRILLED CHEESE AND FRIES

ADD SIDES

BEANS AND SPANISH RICE 3

BEANS 3

SPANISH RICE 3

1/2 AVOCADO WITH SEA SALT 3

MAYAN CABBAGE 2

4 FRIED SERRANOS WITH LIME AND SALT 2.5

EXTRA TORTILLAS (5) 2

SALSA ROJA 1.5

SALSA TAQUERA 1.5

AOILI 1

CHIPS 1.5

GUACAMOLE 5.5

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