



STARTERS

Pomme Frites & Aioli 8

Hand cut potatoes blanched and fried with house made aioli.

Uno-Dos-Tres Salsas 8

Served with fresh cut chips.

Guacamole Fresco 7

House made guacamole served with fresh cut chips.

Chicken Wings 14

Fried chicken wings (8-10) in house made chipotle sauce. Served with mango salsa.

Nachos 19 / half size 12

Tortilla chips with melted cheese, black beans, tomato, guacamole, onion, jalapeno, olives and sour cream.

Add chicken, asada or barbacoa 3

*Ceviche 16

Talapia marinated in citrus juices. Served with cucumber, pico de gallo and chips.

TACOS

Barbacoa Beef 15

(2 tacos with rice and beans)

Slow cooked beef seasoned with chiles and spices. These folded tacos are then topped with salsa taquera and fried on the griddle until crispy.

In an effort to expedite your transactions on event nights at the Moore Theatre. A 20% gratuity will be added to your bill.

TACOS

3 Tacos served with rice and beans

Al Pastor 15

Pork marinated and spit roasted. Carved to order and topped with pineapple, red onion, cilantro and salsa taquera.

Calabacitas 12

Zucchini, corn and poblano in a rich tomato sauce.

Camarones 16

Shrimp sauteed in butter and garlic. Topped with cabbage and creamy salsa.

Carne Asada 15

Arrachera steak, bacon, onion, roasted chile and salsa roja.

Cochinita Pibil 12

Mayan style pork, braised with traditional spices, habaneros and onions.

Papas Con Rajas 12

Roasted potatoes, chiles, cream and onions.

Papas Con Chorizo 13

Roasted potatoes and longaniza topped with diced serranos, avocado and tomatillo salsa.

Pescado 15

Garlic fried idaho trout, mayan cabbage and pico de gallo.

Pollo 13

Braised chicken, guajillo, onion and salsa taquera.

Tinga 13

Pulled chicken slowly cooked in our house special sauce of chipotle chiles and onions.

SALADS AND SOUPS

The Jimmy 10

Romaine, carrot, croutons, grana padano grated to order and house dressing.

Add chicken or asada 2.5

Caesar Salad 10

Romaine and croutons tossed in our house made dressing.

Falafel Salad 12

Homemade falafel served on a bed of romaine with feta, sesame-chick pea dressing and sambal.

Pozole 15

Pork and hominy in a tasty red broth. Topped with cabbage and radish. Cilantro, red onion, lime and torilla chips are served along side

Consome 14

Spicy beef soup with fresh cilantro, red onion, serrano chiles and tortillas.

Tortilla Soup 12

Hearty and spicy soup of chicken broth, tomato, onion, garlic and guajillo chiles. Topped with chicken, avocado, cotija cheese, red onion, cilantro, sour cream and tortilla strips.



ENTREES

Verde Enchiladas 16

Three corn tortillas filled with chicken and queso Chihuahua, topped with salsa verde and served with rice and beans.

Queso Enchiladas 16

Three corn tortillas filled with queso chihuahua, roasted poblano and onions, topped with salsa and served with rice and beans.

Carne Asada 19

Seared arrachera steak and scallions, pico de gallo and mayan cabbage. Served with corn tortillas, rice and beans.

Camarones a la Diabla 19

Shrimp, bell pepper and onions in a spirited warm salsa. Served with pico de gallo, corn tortillas, rice and beans.

Bistek Rancheros 19

Arrachera steak, bell peppers and onions served in a lively sauce and accompanied by rice, beans and corn tortillas.

Barbacoa Plate 19

Beef braised in chiles and spices. Served with rice, beans, Mayan cabbage and corn tortillas.

Cochinita Pibil Plate 16

Mayan style pork. Braised in traditional spices, habaneros and onions.

Served with rice, beans, Mayan cabbage and corn tortillas.

Taquitos del Rancho 14

Four rolled tortillas fried crispy and topped with cabbage, avocado and salsa, filled with your choice of: chicken or queso fresco

Taquitos Ahogados 16

Our housemade taquitos in a piquant broth. filled with your choice of: chicken or queso fresco

Tinga Plate 16

Chicken breast braised in a rich house sauce of tomatoes, chipotle and sauteed onions. Served with rice, beans, Mayan cabbage and corn tortillas.

OUR PANTRY

We are proud to serve Painted Hills beef, Draper chicken, Carlton pork, Macrina breads, and fresh produce from a microwave free kitchen.

Green Wet Burrito 16

Flour tortilla filled with rice, beans, cheese, pico de gallo, cabbage and choice of: chicken, asada or chorizo

Burrito Tipica 14

chicken, asada or chorizo

SANDWICHES

Served with frites and aioli. Sub Jimmy salad for \$2

*212 Burger 16

6oz ground chuck with melted cheddar. Served with lettuce, tomato, onion, aioli and mustard on a macrina bakery brioche bun.

Add grilled anaheim .50

Add bacon 1

Vegan Burger 15

Soy free vegan patty with melted chao cheese. Served with lettuce, tomato, onion, vegenaize and mustard on a fresh baked roll.

Add grilled anaheim .50

Add bacon 1.5

Falafel 14

Homemade falafel served on warm flatbread, cradled in a bed of greens and topped with our sesame chick pea dressing and sambal.

Chicken Breast 15

Grilled chicken breast on Macrina sour batard, topped with lettuce, tomato, onion, avocado, bacon, cheese and aioli.

B.L.T.A. 13

Bacon, lettuce, tomato, avocado, aioli on Macrina sour batard.

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

Aioli 1

Chips 1.5

Guacamole 5.5

COCKTAILS

Paloma in a Bottle \$7

Jarritos grapefruit, 100% agave tequila, fresh lime.

Sangria \$7

Seasonal wine, brandy and fruit .

Mexico Mule \$8

Serrano infused tequila, fresh lime, ginger beer.

Our Man in Paris \$10

Bourbon, amaro, sweet vermouth, bitters, orange peel, 3oz pour on the rocks.

*Oak Barrel aged in house

a Certain Cantatrice \$10

Guyana rum, Meletti. perfect sipper!
3oz pour on the rocks.

*Oak Barrel aged in house

James Manhattan \$11

Rittenhouse rye, Carpano Antica, touch of Luxardo, bitters, cherry.

MARGARITAS

Del la Casa \$9

100% agave tequila, triple sec, fresh house made sour, lime.

Strawberry

Blackberry

Tamarind \$10

Cadillac \$11

Hornitos reposada, Cointreau, Grand Marnier, fresh house sour, lime.

Habenero Mezcal \$10

Habenero infused mezcal, triple sec, fresh house sour, lime.

SPARKLING

Prosecco NV \$9

Lamarca, Italy

Cava Rose NV \$8

Lamarca, Italy

Cidre NV \$13/ .750ml

Le Brun Bretagne

WHITE

Tendu White 2015 \$9/36 liter

by Matthiasson, Napa
medium/high acid. fresh, citrusy & tangy.

Chardonnay 2016 \$11/33

Nicolas Potel, Macon Villages
apple, pear, mineral notes, juicy.

Pinot Gris 2016 \$9/27

Duck Pond, Willamette
Bright, nectarine, lemon curd, crisp finish.

ROSE

Txakolina 2016 \$8/24

Inazio, Basque
green apple, white peach, salinity, crisp.

RED

Tendu Red 2015 \$9/36 liter 5.5 glasses

by Matthiasson, Napa
fresh, fun, red fruit, juicy, medium body.

Gamay Noir 2014 \$10/30

Chateau Gaillard, Beaujolais Villages
cherry, earthy raspberry, very low tannin.

Syrah/Grenache \$11/33

Domaine de Montvac, Rhone
dark berries, local herbs, fruit, NOT wimpy!

Cabernet Sauvignon 2014 \$14/42

Meadowcroft, Napa
berries, tea, leather, well structured, classic.