



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 12
Fried chicken wings (8-10) in house made chipotle sauce. Served with mango salsa.
- Nachos 17 / half size 10
Tortilla chips with melted cheese, black beans, tomato, guacamole, onion, jalapeno, olives and sour cream.
Add chicken, asada or barbacoa 3
- *Ceviche 14
Talapia marinated in citrus juices. Served with cucumber, pico de gallo and chips.
- Quesadilla 8
Flour tortilla, cheese and pico de gallo served with guacamole and sour cream.
Add chicken, asada or barbacoa 3

TACOS

- Barbacoa Beef 13
(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.

TACOS

- 3 Tacos served with rice and beans
- Al Pastor 13
Pork marinated and spit roasted. Carved to order and topped with pineapple, red onion, cilantro and salsa taquera.
- Calabacitas 10
Zucchini, corn and poblano in a rich tomato sauce.
- Camarones 14
Shrimp sauteed in butter and garlic. Topped with cabbage and creamy salsa.
- Carne Asada 13
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 10
Roasted potatoes, chiles, cream and onions.
- Papas Con Chorizo 11
Roasted potatoes and longaniza topped with diced serranos, avocado and tomatillo salsa.
- Pescado 13
Garlic fried idaho trout, mayan cabbage and pico de gallo.
- Pollo 11
Braised chicken, guajillo, onion and salsa taquera.
- Tinga 11
Pulled chicken slowly cooked in our house special sauce of chipotle chiles and onions.

SALADS AND SOUPS

- The Jimmy 8
Romaine, carrot, croutons, grana padano grated to order and house dressing.
Add chicken or asada 2.5
- Caesar Salad 8
Romaine and croutons tossed in our house made dressing.
- Falafel Salad 10
Homemade falafel served on a bed of romaine with feta, sesame-chick pea dressing and sambal.
- Pozole 13
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 12
Spicy beef soup with fresh cilantro, red onion, serrano chiles and tortillas.
- Tortilla Soup 10
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 14

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

Queso Enchiladas 14

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

Carne Asada 17

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

Camarones a la Diabla 17

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

Bistek Rancheros 17

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

Barbacoa Plate 17

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

Cochinita Pibil Plate 14

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

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

Taquitos del Rancho 12

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

Taquitos Ahogados 14

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

Tinga Plate 14

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 14

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

Burrito Tipica 12

chicken, asada or chorizo

SANDWICHES

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

*212 Burger 14

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 13

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 12

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

Chicken Breast 13

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

B.L.T.A. 11

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