



STARTERS

Pomme Frites & Aioli

Hand cut potatoes blanched and fried with house made aioli.

Uno-Dos-Tres Salsas

Served with fresh cut chips.

Guacamole Fresco

House made guacamole served with fresh cut chips.

Chicken Wings

Fried chicken wings in house made chipotle sauce. served with mango salsa.

Nachos

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

add chicken or asada

Taquitos del Rancho

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

Quesadilla

Served with salsa, guacamole fresco and sour cream.

add chicken or asada

Ceviche

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)

LONGANIZA (chorizo and pico de gallo)

PASTOR (spit carved pork, red onion, cilantro, salsa)

TACOS

served with rice and beans

Al Pastor

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

Barbacoa Beef

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

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

Cochinita Pibil

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

Papas Con Rajas

Roasted potatoes, chiles, cream and onions.

Papas Con Chorizo

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

Pescado

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

Pollo

Braised chicken, guajillo, onion and salsa taquera.

Suadero

Braised beef belly, cilantro, red onion and salsa taquera.

SALADS AND SOUPS

The Jimmy

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

add chicken or asada

Caesar Salad

Romaine and croutons tossed in our house made dressing.

Falafel Salad

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

Tortilla Soup

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.

20% Service Charge: 100% of these funds are paid directly to our team. Thank you for visiting The James Moore Bar/Kitchen

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



SANDWICHES

served with frites and aioli. sub salad for

212 Burger

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

Anaheim Burger

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

Muchachos Burger

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

Vegan Burger

Soy free vegan patty with melted chao cheese. served with lettuce, tomato, onion, vegenaïse and mustard on a macrina bakery roll.

Barbacoa Beef Sandwich

Braised beef with melted jack cheese. served on a baguette with romaine, cilantro, aioli. topped with red onion .

Oaxaca Pulled Pork Sandwich

Mayan style pulled pork served on a baguette with mayan slaw, aoli, red onion and macerated haberos.

Cured Cecina Sandwich

Spanish cured beef on a macrina bakery roll. served with caramelized onion, romaine lettuce, jack cheese and aioli.

Falafel

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

Weekly Sandwich Special

Ask your server!

ENTREES

Verde Enchilladas

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

Queso Enchilladas

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

Carne Asada

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

Weekly sopes special

Ask your server!

KID'S MENU

Chicken strips and fries

Kids quesadilla and fries

Old goat and boiled parsnips

Grilled cheese and fries

SIDES

Beans and spanish rice

Beans

Spanish rice

1/2 Avocado with sea salt

Mayan cabbage

4 Fried serranos with lime and salt

Extra tortillas (5)

Salsa roja

Salsa taquera

Aoili

Chips

Guacamole

DESSERTS

Flan de Cajeta

Churros