



## Margaritas

<b>MAUDIE'S FAMOUS FROZEN MARGARITA</b> .....	15
inspired by Aspen's own Crazy Ray, perfected by Joe Draker	
with <b>strawberry-sherry swirl &amp; citrus salt rim</b> .....	+2
with <b>spicy pepino swirl &amp; aleppo salt rim</b> .....	+2
with <b>tamarind sangrita swirl &amp; house tajín salt rim</b> .....	+2
<b>AUSTIN SKINNY</b> .....	16
rey campero espadin mezcal, fresh lime, giffard orange, aleppo salt	
<b>SMOKEY BANDIT</b> .....	18
rey campero espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajín salt rim	
<b>JIMMY'S OWN</b> .....	22
ocho reposado, grand marnier, fresh lime, agave	

## Cocktails

<b>TAMARIND BURRO</b> .....	16
ketel one vodka, lime, tamarind sangrita, ginger beer, angostura bitters	
<b>MEXICAN MAHON MARTINI</b> .....	18
mahon spanish gin, castelvetrano brine, fresh lime, giffard orange, salt rim - with a sidecar shaker tin refill	
<b>MEZCAL LAST WORD</b> .....	18
rey campero espadin mezcal, luxardo liqueur, green chartreuse, lime	
<b>NEGRONI DOÑA</b> .....	18
doña vega mezcal, campari, dolin rouge, orange twist	
<b>ESPRESSO MARTINI</b> .....	20
LALO blanco tequila, mr. black coffee liqueur, cuarenta y tres, cold brew, cracked espresso	
<b>ROSADO PALOMA</b> .....	18
lunazul tequila, lime, pink peppercorn sangrita, grapefruit soda & citrus salt	

## Beer

<b>PACIFICO CLARA</b> .....	8
<b>MODELO NEGRA</b> .....	8
<b>SIERRA NEVADA PALE ALE</b> .....	8
<b>MICHELADA</b> .....	10
choice of beer, rojo sangrita, lime, michelada mix, allepo salt	
<b>NON-ALCOHOLIC CERVEZA</b> .....	8

## Soda & Water

<b>MEXICAN COKE</b> .....	5
<b>GRAPEFRUIT SODA</b> .....	5
<b>TAMARIND LIMEADE</b> .....	7
<b>MOUNTAIN VALLEY still or sparkling</b> .....	9

## Wines by the Glass

### SPARKLING

<b>RAVENTOS I BLANC</b> , Rosé de Nit CONCA DEL RIU, SPAIN .....	19/74
<b>LOUIS ROEDERER</b> 'Collection 242' CHAMPAGNE, FRANCE .....	30/118

### WHITE

<b>VIMBIO</b> Albariño RIAS BAIXAS, SPAIN.....	17/66
<b>BODEGAS MENADE</b> Verdejo CASTILLA Y LEON, SPAIN.....	14/54
<b>AQUILA CELLARS 'VESPA'</b> Pinot Gris Blend PAONIA, COLORADO .....	16/62
<b>PALAFIX 'PIONERO'</b> Chenin Blanc Blend BAJA CALIFORNIA, MEXICO.....	18/70
<b>MOUNT EDEN</b> Chardonnay SARATOGA, CALIFORNIA.....	21/82
<b>NO FINE PRINT</b> Sauvignon Blanc SONOMA, CALIFORNIA.....	17/66

### ROSÉ

<b>AMEZTOI 'RUBENTIS'</b> TXAKOLINA GETARAIIKO, SPAIN.....	22/80
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### RED

<b>CASA JIPI</b> Nebbiolo VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO.....	17/66
<b>GUIMARO</b> Mencia 'Camiño Real' RIBERA SACRA, SPAIN .....	18/70
<b>BODEGAS CHACRA 'BARDA'</b> Pinot Noir PATAGONIA, ARGENTINA .....	22/86
<b>MINER FAMILY</b> Cabernet Sauvignon 'Emily's Cuvee' NAPA VALLEY, CALIFORNIA.....	28/110



## Starters

<b>SALTED &amp; SMASHED CUCUMBER</b> lime, tajín, serrano peppers	<b>10</b>	<b>GUACAMOLE CLASSICO</b> queso fresco, cilantro, fresh tostadas	<b>19</b>
<b>ROASTED GREEN CHILE QUESO</b> cilantro, serrano, fresh tostadas	<b>16</b>	<b>LOBSTER QUESADILLA</b> chipotle, pineapple pico	<b>38</b>
<b>EL RANCHO DIP</b> queso, guacamole, beef picadillo, fresh tostadas	<b>21</b>	<b>CRUNCHY ROOTS &amp; GREENS</b> jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps *Add Chicken +12    Add Shrimp or Arrachera +15	<b>18</b>

## Ceviches & Mariscos

<b>BAJA STYLE OYSTERS*</b> serrano & cilantro mignonette, lime	<b>5 ea</b>	<b>HAMACHI &amp; AJI AMARILLO CRUDO*</b> toasted cashew salsa seca, serrano	<b>25</b>
<b>YELLOWFIN TUNA TOSTADAS*</b> pickled onion, cabbage, avocado, chipotle mayo	<b>26</b>	<b>TUNA &amp; AVOCADO TARTARE*</b> white soy & lime ponzu, crispy quinoa	<b>26</b>

## Sizzling Fajitas

**SERVES UP TO TWO**

housemade tortillas, garlic jalapeño butter, sour cream, yellow jack cheese, rice & refried beans, queso fundido & chile toreado

<b>NO.1 10 oz. Prime Steak Arrachera al Carbon</b>	<b>68</b>
<b>NO.2 Achiote-Marinated Chicken Breast</b>	<b>45</b>
<b>NO.3 14 oz. Pineapple &amp; Soya-Marinated Ribeye</b>	<b>78</b>
<b>NO.4 Seasonal Vegetables &amp; Mushrooms</b>	<b>34</b>
<b>NO.5 Jumbo Gulf Shrimp</b>	<b>47</b>
<b>NO.6 Steak Arrachera &amp; Achiote Chicken Combo</b>	<b>75</b>

## Enhancements

jalapeño & oaxaca cheese rellenos	<b>5 ea</b>
bacon-wrapped quail diablo	<b>12 ea</b>
seasonal vegetable & mushroom brocheta	<b>9 ea</b>

## Para la Mesa

<b>BEANS</b> refried or veggie pinto	<b>4</b>
<b>CUMIN RICE</b>	<b>4</b>
<b>CRISPY BEEF TACO</b>	<b>8</b>
<b>GUACAMOLE SALAD</b>	<b>9</b>
<b>GRILLED VEGETABLE BROCHETA</b>	<b>9</b>
<b>SEASONED FRENCH FRIES</b>	<b>5</b>

## Lunch & Taco Plates

<b>CHILAQUILES VERDES</b> sunny-side up eggs, cilantro, crema	<b>24</b>
<b>CHICKEN TOMATILLO ENCHILADAS</b> braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream, rice & beans	<b>34</b>
<b>BEEF PICADILLO ENCHILADAS</b> salsa ranchera, shredded lettuce, tomato, jack cheese, rice & beans	<b>34</b>
<b>MARJORIE'S FAVORITE</b> green chicken enchilada, crispy beef taco, guacamole salad	<b>28</b>
<b>ACHIOTE CHICKEN CHALUPAS</b> refried beans, lettuce, tomato, queso fresco	<b>26</b>
<b>LAS MON SMASHBURGUESA</b> rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries	<b>26</b>
<b>GRILLED FISH TACOS</b> chipotle aioli, cabbage slaw, rice & choice of beans	<b>30</b>
<b>STEAK ASADO TACOS</b> jack, chipotle aioli, charred onion, habanero escabeche, rice & choice of beans	<b>30</b>
<b>AL PASTOR SHRIMP TACOS</b> avocado crema, cabbage slaw, rice & choice of beans	<b>28</b>
<b>AVOCADO &amp; GRILLED CORN TACOS</b> jack cheese, serrano, radish, rice & choice of beans	<b>24</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*\* Food Allergy notice: Please be advised that food prepared here may contain one or more of these ingredients: milk, egg, fish, crustacean, tree nut, wheat, peanut, soy and/or sesame.