



Margaritas

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

Cocktails

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

Beer

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

Soda & Water

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

Wines by the Glass

SPARKLING

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

WHITE

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

ROSÉ

AMEZTOI 'RUBENTIS' TXAKOLINA GETARAICO, SPAIN	22/80
---	-------

RED

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



Starters

SALTED & SMASHED CUCUMBER <i>lime, tajín, serrano peppers</i>	10	LOBSTER QUESADILLA <i>chipotle, pineapple pico</i>	38
EL RANCHO DIP <i>queso, guacamole, beef picadillo, fresh tostadas</i>	18	LAMB BARBACOA QUESADILLA <i>queso oaxaca, warm jalapeño salsa</i>	30
ROASTED GREEN CHILE QUESO <i>cilantro, serrano, fresh tostadas</i>	16	HUITLACOCHÉ & MUSHROOMS QUESADILLA <i>spinach, arbol macha, grilled serrano</i>	22
GUACAMOLE CLASSICO <i>queso fresco, cilantro, fresh tostadas</i>	19	CRUNCHY ROOTS & GREENS <i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>	18
GRILLED SPANISH OCTOPUS <i>bay leaf aioli, soft & crispy leeks, pickled fresno</i>	28	*Add Chicken +12 Add Shrimp or Arrachera +15	
MASA FRIED CALAMARI <i>chipotle aioli, fried peppers, habañero salsa</i>	21		

Ceviches & Mariscos

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

Sizzling Fajitas

SERVES UP TO TWO

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

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

Enhancements

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

Para la Mesa

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

Enchiladas

CHICKEN TOMATILLO ENCHILADAS <i>braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream</i>	34
BEEF PICADILLO ENCHILADAS <i>salsa ranchera, shredded lettuce, tomato, jack cheese</i>	34
MARJORIE'S FAVORITE <i>green chicken enchilada, crispy beef taco, guacamole salad</i>	28

Platos Fuertes

GARLIC SHRIMP BROCHETTAS <i>habañero escabeche, salsa</i>	41
CRISPY GULF RED SNAPPER <i>salsa a las brasas, grilled lime, pineapple pico de gallo</i>	42
PRIME 14OZ NY STRIP CARNE ASADA <i>grilled scallion, salsa macha</i>	72
LAMB BARBACOA PLATE <i>braised lamb shank, red onion salad, cumin rice, refried beans, guacamole salad, choice of tortillas</i>	56
PORK CHOP AL PASTOR <i>adobo rub, roasted pineapple, chili mezcal butter</i>	49
LAS MON SMASHBURGUESA <i>rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries</i>	26

**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.

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