



Margaritas

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| MAUDIE'S FAMOUS FROZEN MARGARITA | 16 |
| inspired by Aspen's own Crazy Ray, perfected by Joe Draker | |
| with strawberry-sherry swirl & citrus salt rim | +2 |
| with spicy pepino swirl & aleppo salt rim | +2 |
| with tamarind sangrita swirl & house tajín salt rim | +2 |
| AUSTIN SKINNY | 19 |
| rey campero espadin mezcal, fresh lime, giffard orange, aleppo salt | |
| SMOKEY BANDIT | 18 |
| rey campero espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajín salt rim | |
| JIMMY'S OWN | 23 |
| ocho reposado, grand marnier, fresh lime, agave | |

Cocktails

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

Beer

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| PACIFICO CLARA | 8 |
| MODELO NEGRA | 8 |
| SIERRA NEVADA PALE ALE | 8 |
| ATHLETIC BREWING N/A CERVEZA | 8 |
| MICHELADA | 10 |
| choice of any beer with rojo sangrita, lime, michelada mix, allepo salt | |

Soda & Water

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| MEXICAN COKE | 5 |
| GRAPEFRUIT SODA | 5 |
| TAMARIND LIMEADE | 7 |
| MOUNTAIN VALLEY still or sparkling..... | 10 |
| NON ALCOHOLIC PALOMA | 10 |
| grapefruit, agave syrup, lime, grapefruit soda | |

Wines by the Glass

SPARKLING

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

WHITE

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| DANDELIÓN Albariño RIAS BAIXAS, SPAIN | 18/70 |
| BODEGAS MENADE Verdejo CASTILLA Y LEON, SPAIN | 14/54 |
| AQUILA CELLARS 'VESPA' Pinot Gris Blend PAONIA, COLORADO | 16/62 |
| PALAFox '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

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| AMEZTOI 'RUBENTIS' TXAKOLINA GETARAIIKO, SPAIN | 22/80 |
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RED

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



Starters

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| SALTED & SMASHED CUCUMBER..... | 11 |
| lime, tajín, serrano peppers | |
| ROASTED GREEN CHILE QUESO †..... | 16 |
| cilantro, serrano, fresh tostadas | |
| EL RANCHO DIP †..... | 23 |
| queso, guacamole, beef picadillo, fresh tostadas | |
| GRILLED SPANISH OCTOPUS †**..... | 28 |
| bay leaf aioli, soft & crispy leeks, pickled fresno | |
| GUACAMOLE CLASSICO †..... | 21 |
| queso fresco, cilantro, fresh tostadas | |
| LOBSTER QUESADILLA †**..... | 39 |
| chipotle, pineapple pico | |
| MUSHROOM & HUITLACOCHES QUESADILLA †..... | 26 |
| spinach, arbol macha, grilled serrano | |
| LAMB BARBACOA QUESADILLA †..... | 33 |
| queso oaxaca, birria sauce | |
| MASA FRIED CALAMARI †**..... | 21 |
| chipotle aioli, fried peppers, habañero salsa | |

Sizzling Fajitas †

SERVES UP TO TWO

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

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| NO.1 | 10 oz. Prime Steak Arrachera al Carbon | 68 |
| NO.2 | Achiote-Marinated Chicken Breast | 48 |
| NO.3 | 14 oz. Pineapple & Soya-Marinated Ribeye | 78 |
| NO.4 | Seasonal Vegetables & Mushrooms | 36 |
| NO.5 | Jumbo Gulf Shrimp** | 49 |
| NO.6 | Steak Arrachera & Achiote Chicken Combo | 76 |

Enhancements

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| jalapeño & oaxaca cheese rellenos | 5 ea |
| bacon-wrapped quail diablo | 12 ea |
| seasonal vegetable & mushroom brocheta | 9 ea |

Para la Mesa

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| BEANS † refried or veggie pinto..... | 5 |
| CUMIN RICE..... | 5 |
| CRISPY BEEF TACO †..... | 8 |
| GUACAMOLE SALAD †..... | 8 |
| GRILLED VEGETABLE BROCHETA..... | 9 |
| SEASONED FRENCH FRIES..... | 5 |

† 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.

Ensaladas

ADD Chicken +12 | ADD Shrimp or Arrachera +15

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| CAESAR SALAD À LA TOMAS †**..... | 23 |
| chile de arbol crunch & white anchovy | |
| CRUNCHY ROOTS & GREENS †..... | 18 |
| jicama, beets, baby lettuces, cumin avocado dressing, tortilla crisp | |

Ceviches & Mariscos

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| BAJA STYLE OYSTERS †**..... | 5 ea |
| serrano & cilantro mignonette, lime | |
| YELLOWFIN TUNA TOSTADAS †**..... | 27 |
| pickled onion, cabbage, avocado, chipotle mayo | |
| GULF SHRIMP & COCONUT CEVICHE †**..... | 26 |
| leche de tigre, fresno, perilla leaf, dried lime | |
| HAMACHI & AJI AMARILLO CRUDO †**..... | 25 |
| toasted cashew salsa seca, serrano | |
| TUNA & AVOCADO TARTARE †**..... | 28 |
| white soy & lime ponzu, crispy quinoa | |

Enchiladas

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| CHICKEN TOMATILLO ENCHILADAS †..... | 34 |
| braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream | |
| BEEF PICADILLO ENCHILADAS †..... | 36 |
| salsa ranchera, shredded lettuce, tomato, jack cheese | |
| MARJORIE'S FAVORITE †..... | 32 |
| green chicken enchilada, crispy beef taco, guacamole salad | |

Platos Fuertes

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| GARLIC SHRIMP BROCHETTAS †**..... | 41 |
| habañero escabeche, salsa | |
| CRISPY GULF RED SNAPPER †..... | 46 |
| salsa a las brasas, grilled lime, pineapple pico de gallo | |
| PRIME 14OZ NY STRIP CARNE ASADA †..... | 72 |
| grilled scallion, salsa macha | |
| LAMB BARBACOA PLATE †..... | 56 |
| braised lamb shank, habañero escabeche sauce, cumin rice, refried beans, guacamole salad | |
| PORK CHOP AL PASTOR †..... | 49 |
| adobo rub, roasted pineapple, chili mezcal butter | |
| LAS MON SMASHBURGUESA †..... | 26 |
| rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries | |

