



Margaritas

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

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, espresso bean	
ROSADO PALOMA	18
lunazul tequila, lime, pink peppercorn sangrita, grapefruit soda & citrus salt	

Beer

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

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

WHITE

DANDELIÓN Albariño	
RIAS BAIXAS, SPAIN	18/70
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

MATTHIASSEN ROSÉ	
DUNNIGAN HILLS, CALIFORNIA	21/82
RAVENTOS I BLANC Rosé de Nit	
CONCA DEL RIU, SPAIN	19/74

RED

CASA JIPI Nebbiolo	
VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO	17/66
BODEGAS CHACRA 'BARDA' Pinot Noir	
PATAGONIA, ARGENTINA.....	22/86
MINER FAMILY Cabernet Sauvignon 'Emily's Cuvee'	
NAPA VALLEY, CALIFORNIA	28/110



Starters

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, habanero salsa	

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	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

jalapeño & oaxaca cheese rellenos	5 ea
bacon-wrapped quail diablo	12 ea

Para la Mesa

BEANS † refried or veggie pinto5
CUMIN RICE5
CRISPY BEEF TACO †8
GUACAMOLE SALAD † 8
GRILLED VEGETABLE BROCHETA9
SEASONED FRENCH FRIES5

† 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

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

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

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

GARLIC SHRIMP BROCHETTAS †** 41 habanero escabeche, chimichurri
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, chimichurri, cumin rice, refried beans, guacamole salad
PORK CHOP AL PASTOR †49 adobo rub, roasted pineapple, chili mezcil butter
LAS MON SMASHBURGUESA †26 rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries

