



Starters

SALTED & SMASHED CUCUMBER	11
<i>lime, tajín, serrano peppers</i>	
ROASTED GREEN CHILE QUESO †	16
<i>cilantro, serrano</i>	
EL RANCHO DIP †	23
<i>queso, guacamole, beef picadillo</i>	
GRILLED SPANISH OCTOPUS †**	28
<i>bay leaf aioli, soft & crispy leeks, pickled fresno</i>	
GUACAMOLE CLASSICO †	21
<i>queso fresco, cilantro, fresh tostadas</i>	
LAMB BARBACOA QUESADILLA †	33
<i>queso oaxaca, birria sauce</i>	

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

<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>	5
CUMIN RICE	5
CRISPY BEEF TACO †	8
GUACAMOLE SALAD †	8
GRILLED VEGETABLE BROCHETA	9
SEASONED FRENCH FRIES	5

Ensaladas

CRUNCHY ROOTS & GREENS †	18
<i>jicama, beets, cilantro, baby lettuce, cumin-avocado dressing, tortilla crisp</i>	

ADD Chicken +12 | ADD Shrimp or Arrachera +15

Ceviches & Mariscos

BAJA STYLE OYSTERS †**	5 ea
<i>serrano & cilantro mignonette, lime</i>	
YELLOWFIN TUNA TOSTADAS †**	27
<i>pickled onion, cabbage, avocado, chipotle mayo</i>	
HAMACHI & AJI AMARILLO CRUDO †**	25
<i>toasted cashew salsa seca, serrano, cilantro</i>	
TUNA & AVOCADO TARTARE †**	28
<i>white soy & lime ponzu, crispy quinoa</i>	

Enchiladas

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

Platos Fuertes

GARLIC SHRIMP BROCHETTAS †**	41
<i>habanero escabeche, chimichurri</i>	
CRISPY GULF RED SNAPPER †	46
<i>salsa a las brasas, grilled lime, pineapple pico de gallo, pickled serrano</i>	
LAS MON SMASHBURGUESA †	26
<i>rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries</i>	

** 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.



Margaritas

MAUDIE'S FAMOUS FROZEN MARGARITA	16
<i>inspired by Aspen's own Crazy Ray, perfected by Joe Draker</i>	
<i>with strawberry-sherry swirl & citrus salt rim</i>	+2
<i>with spicy pepino swirl & aleppo salt rim</i>	+2
<i>with tamarind sangrita swirl & house tajín salt rim</i>	+2
AUSTIN SKINNY	19
<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	23
<i>ocho reposado, grand marnier, fresh lime, agave</i>	

Cocktails

TAMARIND BURRO	18
<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 genepey, 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</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
ATHLETIC BREWING N/A CERVEZA	8
MICHELADA	10
<i>choice of any beer with rojo sangrita, lime, michelada mix, allepo salt</i>	

Soda & Water

MEXICAN COKE	5
GRAPEFRUIT SODA	5
TAMARIND LIMEADE	7
MOUNTAIN VALLEY still or sparkling	10
NON ALCOHOLIC PALOMA	10
<i>grapefruit, agave syrup, lime, grapefruit soda</i>	

Wines by the Glass

WHITE

LEA ET REMI JOULIN Sauvignon Blanc SANCERRE, FRANCE.....	21/80
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

